

# LANTERNE

R O O M S

## A LA CARTE MENU

### Entrees

Ngo Hiang - Pan fried pork rolls wrapped in bean curd skin	18
Tom Yum infused prawns with rockmelon & apple - 6pc (GF)	24

### Mains (\*all mains served with steamed jasmine rice)

Slow cooked 'Kampung style' angus beef curry (GF)	36
Nyonya style chicken with chilli soy (GF OP)	32
Penang style slow cooked beef short ribs (GF)	34.5
Fried tofu & bean curd skin w/ ginger soy (V, GF OP)	30
Spiced lentils & chickpeas with roasted vegetable (V, GF)	30

### Sides

Stir fried green beans with oyster soy (V, GF OP)	15
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Manual check in code: 926932

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## LUNCH SET

Ngo Hiang - pan fried pork rolls wrapped in bean curd skin

Tom Yum infused prawns with rockmelon & apple

Nyonya style chicken with chilli soy

Slow cooked 'Kampung style' Angus beef curry

**OR**

Penang style braised beef short ribs

Stir fried green beans with oyster soy

**Minimum 2 guests | \$50 per person**



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