

# LANTERNE ROOMS

## 3 course a la carte

up to 10 guests | \$85 per person

### ENTREES

choose 2 dishes per table

**Oyster** - rock oysters, currant jus, asian herb & citrus

**Seafood Dumpling** - tomato consommé, basil oil

**Prawn** - tom yum sauce, rockmelon & apple

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

**Okra** - Stir-fried okra and eggplant, black bean paste

**Curry Dumpling** - light fried sticky rice dumplings with mixed vegetables, curry powder

### MAINS

2 people: choose 2 mains | 3 - 6 people: choose 3 mains | 7 - 10 people: choose 4 mains

\*complimentary side vegetables and steamed rice will be served to the table\*

**Duck Breast** - pickled daikon, goji & osmanthus

**Chicken** - nyonya style, turmeric and chilli soy

**Beef Curry** - slow-cooked angus beef curry, diced potato

**Tofu** - fried tofu & bean curd skin with ginger soy

**Lentils** - spiced lentils & chickpeas with roasted vegetable

**Seafood Medley** - steamed seafood medley with spicy thai dressing, mixed herbs

**Beef Cheek** - braised beef cheek, bak-kut-teh broth, mushroom, celery

**Prawn** - black bean paste, asparagus, kale

### DESSERT

Spiced chocolate and fig brownies, raspberry sorbet

Please advise your allergies / dietary restrictions at your earliest convenience, we will do our best to accommodate your needs.



Manual check in code: 926932



#lanternerooms #thechairmangroup

All menu items are subject to change according to seasonality and product availability.

| 1.4% surcharge applies for all credit card transactions | BYO (wine only): \$25 per bottle | No split bills |

# LANTERNE

R O O M S

## DEGUSTATION MENU

2 to 10 guests | \$100 per person

Choose 1 per person

### Oyster

rock oysters, currant jus, asian herb & citrus

### Seafood Dumpling

tomato consommé, basil oil

### Prawn

tom yum sauce, rockmelon & apple

### Duck Breast

pickled daikon, goji & osmanthus

### Fish Of The Day

whole fish, singaporean chilli crab sauce, grilled pineapple

### Chicken

nyonya style, turmeric and chilli soy

### Beef Cheek

braised beef cheek, bak-kut-teh broth, mushroom, celery

### Beans

stir fried green beans, oyster soy

### Dessert Of The Day

2 people : choose 1 main

3+ people : both mains



Manual check in code: 926932



#lanternerooms #thechairmangroup

All menu items are subject to change according to seasonality and product availability.

| 1.4% surcharge applies for all credit card transactions | BYO (wine only): \$25 per bottle | No split bills |