

LANTERNE ROOMS

LUNCH SET

2 or more guests | \$65 per person

Prawn

tom yum sauce, rockmelon & apple

Ngo Hiang

pan fried pork rolls wrapped in bean curd skin

Chicken

nyonya style, turmeric and chilli soy

Fish Of The Day

singaporean chilli crab sauce, grilled pineapple

Curry

slow-cooked angus beef curry, diced potato

Beans

stir fried green beans, oyster soy

2 - 4 people : choose 1 main
5+ people : both mains

◆◆◆ OPTIONAL EXTRA ◆◆◆

Oyster

rock oysters, currant jus, asian herb & citrus - \$4 each

Dessert

mango lassi, sago, candied palm seed, crumble - \$8 per person

Please advise your allergy and dietary restrictions at your earliest convenience and we will do our best to accommodate your request.



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 ROOMS

LUNCH A LA CARTE

[for up to 10 guests]

Oyster	rock oysters, currant jus, asian herb & citrus	\$ 4 each
Prawn	tom yum sauce, rockmelon & apple (6pc)	\$ 26.5
Ngo Hiang	pan fried pork rolls wrapped in bean curd skin	\$ 24
Chicken	nyonya style, turmeric and chilli soy	\$ 34
Tofu	fried tofu & bean curd skin w/ ginger soy	\$ 32
Lentils	spiced lentils & chickpeas with roasted vegetable	\$ 34
Fish	whole fish, singaporean chilli crab sauce, grilled pineapple	\$ 45.5
Beef Curry	slow-cooked angus beef curry, diced potato	\$ 42.5
Seafood Medley	steamed seafood medley with spicy thai dressing, mixed herbs	\$ 42.5
Beans	stir fried green beans, oyster soy	\$ 16.5
Dessert	spiced chocolate and fig brownies, raspberry sorbet	\$ 12

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