

LANTERNE ROOMS

DEGUSTATION MENU

2 to 10 guests | \$105 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

singaporean chilli crab
sauce, grilled pineapple

OR

Seafood Medley

coconut green curry
broth, mixed herbs

2 PEOPLE :
CHOOSE 1 MAIN

Chicken

satay and peanut sambal, baby cos, togarashi

3 + PEOPLE :
BOTH MAINS

Beef Cheek

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

Beans

stir fried green beans, oyster soy

Dessert Of The Day

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 | 10% surcharge applies on public holidays |