

# A LA CARTE MENU

For up to 10 Guests

## ENTREE

Cured scallop crudo, lemongrass, coconut cream, peruvian pepper (6pc) [GF]	\$28
Seafood dumpling, tomato consommé, basil oil (6pc)	\$26.5
Tom yum infused crispy prawn, rockmelon & apple (5pc) [GF]	\$28
Ngo Hiang - pan fried pork rolls wrapped in bean curd skin (4pc) [GF]	\$23.5
Light fried tofu, malaysian sarawak pepper, ponzu dressing (6pc) [GF, V]	\$22
Sticky rice curry dumplings stuffed with mixed vegetables, (3pc) [V]	\$22.5

## MAINS

Seafood medley, coconut green curry broth, mixed herbs (Half / Full) [GF]	\$32 / \$52
Whole fish of the day, singaporean mud crab sauce, grilled pineapple [GF*]	\$62
Chargrilled chicken with satay and peanut sambal, caramelized walnut [GF]	\$36
Roasted duck breast, pickled daikon, goji & osmanthus [GF]	\$37.5
Slow-cooked angus beef curry, diced potato [GF]	\$42
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$32
Stir-fried okra and eggplant, black bean paste [GF*, V]	\$32
Braised beef cheek in malaysian bak-kut-teh broth, mushroom, celery	\$38
Stir-fried spiced lamb, baby spinach, eggplant, tomato salsa [GF]	\$42

## SIDES

Stir fried zucchini & broccolini, oyster soy, pumpkin seeds [GF*, V]	\$18
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## DESSERT

Spiced chocolate and fig brownies, raspberry sorbet	\$14.5
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Please advise your allergies / dietary restrictions at your earliest convenience,  
we will do our best to accommodate your needs.  
All menu items are subject to change according to seasonality and product availability.

BYO (wine only): \$25 per bottle | 1.4% surcharge applies for all credit card transactions  
No split bills | 10% surcharge applies on public holidays

**LANterne**  
ROOMS

## 3 COURSE MENU

\$90 per head – Up to 10 Guests

### ENTREE

- Seafood Dumpling – tomato consommé, basil oil
- Tom Yum 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 – sticky rice dumplings, mixed vegetables, mild curry

### MAINS

- Seafood Medley – coconut green curry broth, mixed herbs
- Whole Fish – singaporean mud crab sauce, grilled pineapple
- Chicken – satay and peanut sambal, cucumber, caramelized walnut, togarashi
- Duck Breast – pickled daikon, goji & osmanthus
- Beef Curry – slow-cooked angus beef curry, diced potato
- Lentils – spiced lentils & chickpeas with roasted vegetable
- Tofu – light fried tofu, malaysian sarawak pepper, ponzu dressing
- Beef Cheek – malaysian bak-kut-teh broth, mushroom, celery
- Lamb – stir-fried spiced lamb, baby spinach, eggplant, tomato salsa

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

### DESSERT OF THE DAY

#### CHOICES PER TABLE

	2 – 3 Guests	4 – 5 Guests	6 – 10 Guests
ENTREE	3 Dishes	3 Dishes	3 Dishes
MAINS	2 Dishes	3 Dishes	4 Dishes

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#lanternerooms #thechairmangroup

# DEGUSTATION MENU

2 to 10 guests | \$105 per person

## Scallop

cured scallop crudo, lemongrass, galangal, coconut cream, peruvian pepper

## 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 herb

**2 guests - choose 1 main || 3+ guests - both mains:**

## Chicken

satay and peanut sambal, cucumber, caramelized walnut, togarashi

## Beef Check

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

## Greens

stir fried zucchini & broccolini, oyster soy, pumpkin seeds

## Dessert Of The Day

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ROOMS