

# A LA CARTE MENU

For up to 10 Guests

## ENTREE

Cured Hokkaido scallops, citrus & finger lime [GF]	\$28
Seafood Wontons, tomato consommé, basil oil	\$26,5
Tom Yum infused prawns, rockmelon & apple [GF]	\$28
Ngo Hiang - Fried pork rolls wrapped in bean curd skin [GF]	\$23,5
Light fried tofu, Malaysian sarawak pepper, kombu soy [GF, V]	\$22
Sticky rice curry dumplings stuffed with curried vegetables [V]	\$22,5

## MAINS

Wok fried Tiger Prawns 'Kam Heong' style	\$48
Whole Barramundi, Masak Lemak, spiced pineapple [GF*]	\$75
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$38
Roasted duck breast, dried plum pickled radish [GF*]	\$37,5
Grilled cumin spiced lamb cutlet, capsicum salsa (per piece) [GF]	\$18,5
Slow cooked Black Angus Rendang [GF]	\$42
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$32
Lightly battered eggplant, tamarind dressing [GF, V]	\$28
Braised beef cheek in malaysian bak-kut-teh sauce, mushroom, celery	\$38

## SIDES

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

Pandan infused rice pudding, coconut ice cream, puffed rice & taro [GF]	\$14,5
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All menu items are subject to change according to seasonality and product availability.



#lanternerooms #thechairmangroup

BYO (wine only): \$25 per bottle | 1.4% surcharge applies for all credit card transactions

15% surcharge applies on public holidays

# 3 COURSE MENU

\$90 per person -- Up to 10 Guests

## ENTREE

**Select 3 sharing options per table**

Seafood Wontons – tomato consommé, basil oil  
Tom Yum Prawns – tom yum sauce, rockmelon & apple  
Ngo Hiang - fried pork rolls wrapped in bean curd skin  
Tofu – light fried tofu, malaysian sarawak pepper, kombu soy  
Curry Dumplings – sticky rice dumplings, curried vegetables

## MAINS

**Select 2 sharing options - table of 2 to 3**

**Select 3 sharing options - table of 4 to 5**

**Select 4 sharing options - table of 6 to 10**

Whole Barramudi – Masak Lemak, spiced pineapple  
Chicken Satay – peanut sambal, cucumber, caramelised walnut  
Roasted Duck Breast - dried plum pickled radish  
Black Angus Rendang - slow-cooked Malaysian style curry  
Lentils - spiced lentils & chickpeas with roasted vegetable  
Eggplant – Lightly battered eggplant, tamarind dressing  
Beef Check – malaysian bak-kut-teh sauce, mushroom, celery

**Complimentary side vegetables and steamed rice will be served**

## DESSERT

Pandan infused purple rice pudding, coconut ice cream, puffed rice & taro

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15% surcharge applies on public holidays

# DEGUSTATION MENU

2 to 10 guests | \$120 per person

## Scallops

Cured Hokkaido scallops, citrus & finger lime

## Seafood Wontons

tomato consommé & basil oil

## Roasted duck breast

dried plum pickled radish

## Sticky rice curry dumpling

stuffed with curried vegetables

## Lamb Cutlet

Grilled with cumin spice & capsicum salsa

## Kam Heong Tiger Prawn

Wok fried with the classic Malaysian spicy fragrant sauce

## Eggplants

Lightly battered, served with tamarind dressing

## Dessert

Pandan infused purple rice pudding, coconut ice cream, puffed rice & taro

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1.4% surcharge applies for all credit card transactions

| 10% surcharge applies on public holidays

# 'Spring Night Out' Dinner Banquet Menu

\$55 per person | 2 to 6 persons only

Booking is required

Available on Thurs & Fri until 27th October

## ENTREE

*CHOOSE TWO ITEMS*

**Tom Yum Prawn** – tom yum sauce, rockmelon & apple

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

**Tofu** – light fried tofu, malaysian sarawak pepper, kombu soy

## MAINS

*TABLE OF 2 to 3 - CHOOSE TWO ITEMS*

*TABLE OF 4 to 6 - CHOOSE THREE ITEMS*

**Chicken Satay** – peanut sambal, cucumber, caramelised walnut

**Black Angus Rendang** - slow-cooked Malaysian style curry

**Eggplants** - lightly battered, served with tamarind dressing

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

*All mains are served with steamed Jasmine rice*