

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 green beans, oyster soy, pumpkin seeds [GF*, V]	\$18
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DESSERT

Pandan infused purple rice pudding, coconut ice cream [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): \$30 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

Select 3 sharing options - table of 3 to 4

Select 4 sharing options - table of 5 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 Cheek – malaysian bak-kut-teh sauce, mushroom, celery

Complimentary side vegetable and steamed rice will be served

DESSERT

Pandan infused purple rice pudding, coconut ice cream

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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

1.4% surcharge applies for all credit card transactions

| 10% surcharge applies on public holidays