

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]	\$25,5
Light fried tofu, kombu soy [GF, V]	\$23,5
Sticky rice curry dumplings stuffed with curried vegetables [V]	\$24

MAINS

Wok fried Tiger Prawns 'Kam Heong' style [GF*]	\$50
Whole Barramundi, Masak Lemak, spiced pineapple [GF] (serves 2-3)	\$78
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$38
Roasted duck breast, dried plum pickled radish [GF*]	\$38
Grilled cumin spiced lamb cutlet, capsicum salsa (per piece) [GF]	\$18,5
Slow cooked Black Angus Rendang [GF]	\$45
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$34
Lightly battered eggplant, tamarind dressing [GF, V]	\$29,5
Master Stock braised beef cheek, carrot mash	\$40

SIDES

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

Lime Posset, mango sorbet & papaya [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

\$95 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, 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 classic Malaysian style curry

Lentils - spiced lentils & chickpeas with roasted vegetable

Eggplant – Lightly battered eggplant, tamarind dressing

Beef Cheek – Slow braised in Master Stock, carrot mash

Complimentary side vegetable and steamed rice will be served

DESSERT

Lime Posset, mango sorbet, papaya

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DEGUSTATION MENU

2 to 10 guests | \$125 per person

Scallop

Cured Hokkaido scallops, citrus & finger lime

Seafood Wonton

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

Eggplant

Lightly battered, served with tamarind dressing

Dessert

Lime Posset, mango sorbet, papaya

1.4% surcharge applies for all credit card transactions

| 10% surcharge applies on public holidays