

LUNCH A LA CARTE MENU

For up to 12 Guests

ENTREE

Hokkaido scallops Crudo, Yuzu Kosho, finger lime [GF]	\$28
Tom Yum infused prawns, rockmelon & apple [GF]	\$28
Grilled squid, pickled yam, burnt spring onion & Sancho Pepper Pesto	\$25,5
Light fried tofu, kombu soy [GF, V]	\$23,5

MAINS

Whole Barramundi, Masak Lemak, spiced pineapple [GF] (serves 2-3)	\$88
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$38
Roasted duck breast, dried plum pickled radish [GF*]	\$39
Slow cooked Black Angus Rendang [GF]	\$42
Spiced lentils & chickpeas with roasted vegetable [GF*, V]	\$34
Lightly battered eggplant, tamarind dressing [GF, V]	\$29,5

SIDES

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

Red Date Brownie, ginger ice cream, tangerine crumbs	\$15
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All menu items are subject to change according to seasonality

| 1,55% surcharge applies for all credit card transactions

| 15% surcharge applies on public holidays

TWO COURSE SHARING STYLE LUNCH BANQUET

\$72 per person -- Up to 12 Guests

ENTREE

CHOOSE TWO ITEMS

Scallop Crudo – Yuzu Kosho & finger lime

Tom Yum Prawn – tom yum sauce, rockmelon & apple

Grilled Squid - pickled yam & burnt spring onion and Sancho Pepper Pesto

Tofu – light fried tofu, kombu soy

MAINS

TABLE OF 2 - CHOOSE TWO ITEMS

TABLE OF 3 to 6 - CHOOSE THREE ITEMS

TABLE OF 7 or MORE - CHOOSE FOUR ITEMS

Whole Barramundi – Masak Lemak, spiced pineapple

Chicken Satay – peanut sambal, cucumber, caramelised walnut

Black Angus Rendang - slow-cooked Malaysian style curry

Roasted Duck Breast - Cantonese style roast, served with dried plum pickled radish

Lentils - spiced lentils & chickpeas with roasted vegetable

Complimentary side vegetable and steamed rice will be served



Market Lunch **\$19.5 each**

All served with steamed rice and salad

Grilled Chicken

with tumeric and coconut reduction

Pork Soft Ribs

with house made red curry and pineapple

Beef Semur

Indonesian style braised beef with spiced soy

Tofu & Eggplant

tossed in Bengalese style spicy tomato gravy

Kam Heong Seafood

Baby octopus & prawns stir fried with Malay Kam Heong sauce



LANTERNE
ROOMS