

### THREE COURSE MENU

\$95 per person / 2 to 10 persons only

#### ENTREES

Choose 3 entrees per table

Seafood Wonton

w/ tomato consomme, basil oil

Tom Yum Prawn

w/ rockmelon & apple

Grilled Squid

w/ pickled yam & burnt spring onion &  
Sancho Pepper pesto

Tofu

w/ Kombu soy

Sticky rice dumpling

stuffed with curred vegetables

#### MAINS

served with steamed rice & a side of greens

Tables of 2 - Choose 2 mains

Tables of 3 to 4 - Choose 3 mains

Tables of 5 to 10 - Choose 4 mains

Whole Barramundi

Masak Lemak, spiced pineapple

Chicken Satay

w/ peanut sambal, cucumber & caramelised walnut

Roasted Duck Breast

w/ dried plum pickled radish

Black Angus Rendang

Slow cooked beef in classic Malaysian style curry

Lentils (v)

Spiced lentils & chickpeas with roasted vegetables

Eggplant (v)

Lightly battered, served with tamarind dressing

Five Spiced Beef Cheek

carrot mash & king oyster mushrooms

#### DESSERT

Red Date Brownie, ginger ice cream & tangerine crumbs

### DEGUSTATION MENU

\$125 per person / 2 to 10 persons only

Scallop

Cured Hokkaido scallops, Yuzu Kosho & finger lime

Seafood Wonton

w/ tomato consomme & basil oil

Roasted Duck Breast

w/ dried plum pickled radish

Sticky rice dumpling

Stuffed with curried vegetables

Lamb

Chargrilled cumin spiced cutlet w/ capasicum salsa

Tiger Prawn

Wok fried in Malay 'Kam Heong' style

Eggplant

Lightly battered, served with tarind dressing

Dessert

Red Date Brownie, ginger ice cream & tangerine crumbs

*1.4% surcharge for credit card payments*

*15% surcharge on public holidays*

# A LA CARTE MENU

For up to 10 Guests

## ENTREE

Hokkaido scallops Crudo, Yuzu Kosho, finger lime [GF]	\$28
Seafood Wontons, tomato consommé, basil oil	\$26,5
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
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)	\$88
Chargrilled chicken satay, peanut sambal, caramelised walnut [GF]	\$38
Roasted duck breast, dried plum pickled radish [GF*]	\$39
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]	\$34
Lightly battered eggplant, tamarind dressing [GF, V]	\$29,5
Five spiced beef cheek, carrot mash, king oyster mushrooms	\$40

## 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 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