

### 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

Ngo Hiang

fried pork roll wrapped in bean curd skin

Tofu

w/ Kombu soy

#### 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 gelato & mandarin

### 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

Lamb

Chargrilled cumin spiced cutlet w/ capasicum salsa

Tiger Prawn

Wok fried in Malay 'Kam Heong' style

Black Angus Rendang

Slow cooked beef in classic Malaysian style curry

Eggplant

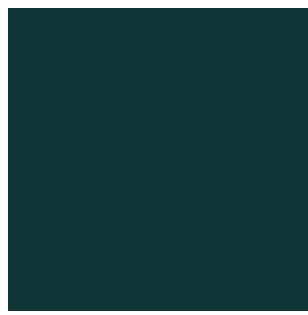
Lightly battered, served with tamarind dressing

Dessert

Red Date Brownie, ginger gelato & mandarin

*1.4% surcharge for credit card payments*

*15% surcharge on public holidays*



**lanternrooms**

**Menu \$58 pp**

Beef Rendang OR Spiced lentils & chickpeas  
Served with Roti

Tom Yum infused prawns, rockmelon & apple

Wok fried Shanghai rice noodles, pickled chillis & Royal Red Prawns

Grilled Chicken Satay, peanut sambal & caramelised peanuts

Roasted five spiced beef cheek, carrot mash & pickled bok choy

# 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
Ngo Hiang - fried pork roll wrapped in bean curd skin [GF]	\$24
Light fried tofu, Kombu soy [GF, V]	\$23,5

## 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
Young coconut & cucumber salad, Kao Fu & Pandan Water [GF*, V]	\$22

## DESSERT

Red Date Brownie, ginger gelato, freeze-dried mandarin	\$15
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#lanternerooms #thechairmangroup

BYO (wine only): \$30 per bottle | 1,55% surcharge applies for all credit card transactions

15% surcharge applies on public holidays