

# DINNER MENU

For up to 12 Guests

## SMALL PLATES

Hokkaido Scallops Crudo, Yuzu Kosho, finger lime	\$29.5
Seafood Wontons, Assam broth	\$27
Tom Yum infused prawns, rockmelon salsa	\$29
Grilled squid, pickled yam, burnt shallots & Sancho Pepper Pesto	\$26.5
Ngo Hiang - Five Spice pork roll wrapped in bean curd skin	\$25
Light fried tofu, Kombu soy   V	\$22

## LARGE PLATES

Whole Barramundi, Masak Lemak, spiced pineapple (serves 2-3)	\$95
Jumbo Prawns & Pipis 'Kam Heong' style	\$55
Chargrilled chicken satay, peanut sambal, caramelised walnut	\$38
Roasted duck breast, taro cake, infused soy	\$39.5
LR's Black Angus Rendang	\$42
Spiced lentils & chickpeas with roasted vegetable   V	\$32
Twice cooked Beef Intercostals, pickled mustard greens, water chestnuts	\$39.5
Lightly battered eggplant, tamarind dressing	\$29.5

## SIDES

Stir fried green beans, mushroom soy, pumpkin seeds   V	\$18
Wombok, cucumber & seaweed salad, Thai style dressing	\$17

## DESSERT

Red Date Brownie, ginger gelato, freeze-dried mandarin	\$15
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BYO (wine only) - \$30 per bottle

1.4% surcharge applies for all credit card payments

15 % surcharge applies on public holidays

#lanternerooms #thechairmangroup



# hellothehouse

## Menu

\$58 pp

Tom Yum infused prawns, rockmelon & apple

Beef Rendang with Roti

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

*Table of 2 to 3 guests, choose one of the below options*

*Table of 4 or more will have both options*

Ngo Hiang - fried pork roll wrapped in bean curd skin

Grilled Chicken Satay, peanut sambal & caramelised walnuts

# 3 COURSE MENU

\$95 per person

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## Sharing Entrees

Select 3 options per table

Seafood Wontons, Assam Broth

Tom Yum Prawns, rockmelon salsa

Ngo Hiang - Five Spice pork roll wrapped in bean curd skin

Grilled Squid, pickled yam, Sancho Pepper & burnt shallots Pesto

Tofu - light fried tofu, kombu soy

## Sharing Mains

Table of 3 - choose 2 options

Table of 4 to 5 - choose 3 options

Table of 6 to 12 - choose 4 options

Whole Barramundi, Masak Lemak, spiced pineapple

Chicken Satay - peanut sambal, cucumber, caramelised walnut

Roasted Duck Breast, taro cake, infused soy

Twice cooked Beef Intercostals, pickled mustard green & water chestnuts

Black Angus Rendang

Lentils - spiced lentils & chickpeas with roasted vegetable

Eggplant - Lightly battered eggplant, tamarind dressing

**Complimentary side vegetable and steamed rice will be served**

## Dessert

Red Date & chocolate Brownie, Ginger Gelato & freezed-dried mandarin

# DEGUSTATION MENU

2 to 12 guests | \$125 per person

Hokkaido scallops Crudo, Yuzu Kosho & finger lime

Seafood Wontons, Assam Broth

Roasted duck breast, taro cake & infused soy

Jumbo Prawns & Pipis "Kam Heong" style

Black Angus Rendang

Battered eggplant, tamarind dressing

Red Date & chocolate Brownie, Ginger Gelato &  
freezed-dried mandarin

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1.4% surcharge applies for all credit card transactions  
| 10% surcharge applies on public holidays