

LUNCH A LA CARTE MENU

For up to 12 Guests

SMALL PLATES

Hokkaido Scallops Crudo, Yuzu Kosho, finger lime	\$29.5
Tom Yum infused prawns, rockmelon salsa	\$29
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
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
Lightly battered eggplant, tamarind dressing	\$29.5

SIDES

Stir fried green beans, mushroom soy, pumpkin seeds V	\$18
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DESSERT

Red Date Brownie, ginger gelato, freeze-dried mandarin	\$15
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| 1.4% 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

Entrees

Choose two items

Hokkaido Scallop Crudo, Yuzu Kosho & finger lime

Tom Yum infused Prawns, rockmelon salsa

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

Tofu & Kombu soy

Mains

Table of 2 - Choose two items

Table of 3 to 5 - Choose three items

Table of 6+ - Choose four items

Whole Barramundi Masak Lemak, spiced pineapple (extra \$6 pp)

Chicken Satay, peanut sambal, caramelised walnut

Black Angus Rendang

Roasted Duck Breast, taro cake, infused soy

Spiced lentils & chickpeas with roasted vegetable

Market Lunch

\$20.5 each

Each option served with steamed rice & salad

Grilled Chicken

with tumeric & coconut reduction

Pork Soft Ribs

with house made red curry & pineapple

Beef Semur

Indonesian style braised beef with infused soy

Tofu & Eggplant

tossed in Bengalese style tomato gravy

KamHeong Seafood

Baby octopus & prawns stir fried in Malay style Kam Heong sauce