

DINNER A LA CARTE MENU

FOR UP TO 12 GUESTS

SMALL PLATES



Hokkaido Scallops Crudo, Yuzu Kosho, Finger Lime	\$29.5
Seafood Wontons, Assam Broth	\$28
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	\$26
Light Fried Tofu, Kombu Soy	\$23

LARGE PLATES

Whole Barramundi, Masak Lemak, Spiced Pineapple (Serves 2-3)	\$97
Jumbo Prawns & Pipis 'Kam Heong' Style	\$56.5
Chargrilled Chicken Satay, Peanut Sambal, Caramelised Walnuts	\$39.5
Roasted Duck Breast, Taro Cake	\$42.5
Twice Cooked beef, Pickled Mustard Green, Infused Soy	\$41.5
LR's Black Angus Rendang	\$43.5
Spiced Lentils & Chickpeas With Roasted Vegetables	\$33.5
Lightly Battered Eggplant, Tamarind Dressing	\$31

SIDES

Stir Fried Green Beans, Mushroom Soy, Pumpkin Seeds	\$18.5
Wombok. Cucumber & Seaweed Salad, Thai Style Dressing	\$22

DESSERT

Red Date Brownie, Ginger Gelato, Freeze-dried Sour Cherries	\$15
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BYO (wine only)-\$30 per bottle

1.4% surcharge applies for all credits card payments | 15% surcharge applies on public holidays

3 COURSE SHARING MENU

\$95 PER PERSON
FOR TABLES UP TO 12 GUESTS



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

Light Fired 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, Masai Lemak, Spiced Pineapple

Chicken Satay - Peanut Sambal, Cucumber, Caramelised Walnut

Roasted Duck Breast, Taro Cake

Twice Cooked Beef, Pickled Mustard Green, Infused Soy

Black Angus Rendang

Spiced Lentils & Chickpeas With Roasted Vegetable

Lightly Battered Eggplant, Tamarind Dressing

Complimentary side vegetable and steamed rice will be served

DESSERT

Red Date Brownie, Ginger Gelato & Freezed-dried Sour Cherries

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

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