

DINNER A LA CARTE MENU

SMALL PLATES



Scallops Crudo, Yuzu Kosho, Finger Lime (I)	\$29.5
Seafood Wontons, Assam Broth (M)	\$28
Tom Yum Infused Prawns, Rockmelon Salsa (I)	\$29
Grilled Squid, Pickled Yam, Burnt Shallots & Sancho Pepper Pesto (I)	\$26.5
Ngo Hiang- Five Spice Pork Roll Wrapped in Bean Curd Skin (I)	\$26
Light Fried Tofu, Kombu Soy	\$23

LARGE PLATES

Whole Barramundi, Masak Lemak, Spiced Pineapple (Serves 2-3) (A)	\$97
Jumbo Prawns & Pipis 'Kam Heong' Style (M)	\$72
Pan seared Pomfret, coconut lime Nuoc Cham (A)	\$64
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

Coconut Sugee Cake, Pandan ganache, pistachios	\$15
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3 COURSE SHARING MENU

\$95 PER PERSON
FOR TABLES UP TO 12 GUESTS



SHARING ENTREES

Select 3 options per table

Seafood Wontons, Assam Broth (M)

Tom Yum Prawns, Rockmelon Salsa (I)

Ngo Hiang- Five Spice Pork Roll Wrapped In Bean Curd Skin (I)

Grilled Squid, Pickled Yam, Sancho Pepper & Burnt Shallots Pesto (I)

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 (A)

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

Coconut Sugee Cake, Pandan ganache, pistachios

HELLO THE HOUSE BANQUET

\$58 PER PERSON



Tom Yum infused prawns, rockmelon salsa (1)

Beef Rendang & Roti

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



For tables of 2 or 3 guests,
please choose one of the below options for sharing.

Table of 4 or more, all options will be served

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

Grilled Chicken Satay, peanut sambal & caramelised walnuts

DEGUSTATION MENU

\$125 PER PERSON
FOR TABLES UP TO 12 GUESTS



Scallops Crudo, Yuzu Kosho & Finger Lime (I)

Seafood Wontons, Assam Broth (I)

Roasted duck breast, taro cake

Wok fried Jumbo Prawns & Pipis 'Kam Heong' style (M)

Black Angus Rendang

Battered eggplant, tamarind dressing

Coconut Sugee Cake, Pandan ganache, pistachios