

# 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
--	------

# 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**

# 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