Dinner A La Carte Menu

Small Plates

Scallops Crudo, Yuzu Pepper, Finger Lime *(I)* - $29.5

Seafood Wontons, Assam Broth *(M)* - $28

Tom Yum Infused Prawns, Rockmelon Salsa *(I)* - $29

Salted Squid, Olives & Tomatoes, Aioli *(I)* - $26.5

Ngo Hiang- Five Spice Pork Roll, Archar pickles *(I)* - $26

Light Fried Tofu, Kombu Soy - $23

Large Plates

Whole Barramundi, Masak Lemak, Spiced Pineapple (Serves 2-3) *(A)* - $97

Chargrilled Chicken Satay, Peanut Sambal, Caramelised Walnuts - $39.5

Roasted Duck Breast, Taro Cake - $42.5

Master Stock Twice Cooked beef, Pickled Mustard Greens - $41.5

LR's Black Angus Rendang - $43.5

Spiced Lentils & Chickpeas With Roasted Vegetables - $33.5

Lightly Battered Eggplant, Tamarind & Szechuan Pepper - $31

Sides

Stir Fried Green Beans, Mushroom Soy, Pumpkin Seeds - $18.5

Wombok, Cucumber & Seaweed Salad, Thai Style Dressing - $22

Dessert

Sugee Cake, White Chocolate & Pandan Ganache, Peppercorn Tuile - $15

Coconut Gelato, Gula Malaka, pineapple, toasted coconut - $8

BYO (wine only)-$35 per bottle

Seafood Origins | I - Import | M - Mixed Origins | A - Australian

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, Archar pickles *(I)*

Salted Squid, Olives & Tomatoes, Aioli *(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

Master Stock Twice Cooked Beef, Pickled Mustard Greens

Black Angus Rendang

Spiced Lentils & Chickpeas With Roasted Vegetable

Lightly Battered Eggplant, Tamarind & Szechuan Pepper

Complimentary side vegetable and steamed rice will be served

Dessert

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

Lanterne Rooms

Sharing Table Banquet Menu

House G&T w/ Never Never Triple Juniper Gin - $16

Tiger Beer - $11

Mountain Culture Pale Ale - $12

A glass of House White / Rose / Red - $16

Choose any 4 plates | $58 per person

Tom yum infused prawns, rockmelon salsa

Salted squid, tomato & olives, aioli

“Ngo Hiang” - five spice pork roll, Achar pickles

Tofu & kombu soy

Chargrilled Chicken Satay, peanut sambal

Wok fried Shanghai rice noodles, burnt chillies with Royal Red prawns

Master stock twice cooked beef, preserved mustard greens

Angus Beef Rendang (Add Roti $4.5)

Spiced lentils & chickpeas, roasted vegetables (Add Roti $4.5)

Battered eggplant, tamarind & Szechuan pepper

Wombok & seaweed salad, Thai style dressing
