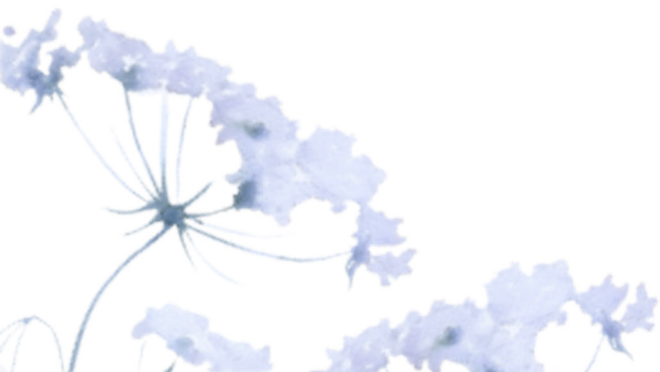
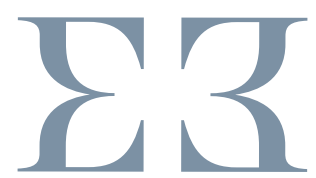




ALL-DAY DINING

LACQUER

R O O M



TO BEGIN

ALL-DAY DINING

Salted Edamame Ve	7
Steamed soybean with sea salt flakes.	
Steamed Dimsums Ve, S	8
Mixed dimsums of chicken, kohlarbi veg, prawn & chive and prawn scallop.	
Salted Yolk Prawn Rolls S	12
Prawn rolls with salted duck yolk.	
Sesame Chicken Wing N	12
Marinated wings with sesame seed (3pcs).	
Salted Pepper Squid	13
Crispy baby squid with spring onion & garlic served with sweet chilli dip.	
Chicken Karaage	12
Japanese style fried boneless chicken thigh.	
Goma Salad Ve	10
Mixed leaf with cherry tomato, cucumber, avocado & sesame dressing.	
Yasai Tempura Ve	11
Assorted mixed vegetables with dipping soy sauce.	
Chilli Oil Dumpling N, S	9
Steam seafood dumpling with homemade chilli oil.	

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V - Vegetarian, Ve - Vegan, N - Nuts, S - Shellfish

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All prices listed in this menu are in GBP.



LACQUER

R O O M



FOLLOW-ON

ALL-DAY DINING

Spicy Sambal Spam Fried Rice S	11
Chilli paste with seafood umami flavourful fried rice & spam chunks	
King Prawns Fried Rice S	16
Aromatic light soy sauce egg fried rice with king prawns, asparagus and flying fish roe	
Char Kway Teow S	18
Wok fry sweet savoury and spice of flat noodle with mixed seafood and pork lard.	
Mushroom Pork Belly	12
Braised shiitake mushroom with pork belly in tea herbs & spices	
Beef Rendang	17
Deeply flavourful beef in dry curry rich with coconut , lemongrass, galangal and chillies.	
Tamarind Seabass Fillet	18
Bass fillets in duo flavours of sweet & citrusy glazed	
Grilled Chicken Satay N	14
Grilled boneless chicken thigh with satay marination served with sweet spicy peanut sauce	
King Prawn Laksa S	22
King prawns, egg, tofu, fishcake with noodle in spice coconut broth	
Roti Canai	13
Flat bread served with curry chicken potatoes	
Fish & Chips	17
Japanese Beer-Battered Haddock, Fries, Mixed Salad and Tartare Sauce	
Aglio Olio Seafood Linguine	17
Linguine With Fresh Clams, Prawns, Squid and Garlic Chilli	

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LACQUER

R O O M



TO COMPLEMENT

ALL-DAY DINING

Steamed Rice Ve	3
Fries Ve	6
Garlic Sweet Mashed Potato Ve	6
Egg Fried Rice	7
Stir Fry Seasonal Vegetables Ve	8
Steam Bao Buns Ve	6
Vegetables Fried Noodle Ve	9

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TO FINISH

ALL-DAY DINING

Sweets to complete your dining experience:

Selections of Ice Cream 5
Choose from chocolate, vanilla, coconut or strawberry

Banana Fritters 8
Battered banana drizzled with honey and serve with your choice of ice cream

Petit Fours N 9
Mini cakes of carrot cake, mango mousse, tripple chocolate, cherry mousse

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Managed by Montigo Resorts

ALL-DAY DINING

