

LONTARA

FEED ME

85/PAX (MIN. 8)

Our “Feed Me” selection is a nearly unending parade of small plates, all filled with different cuisines of the Asian spice route.

The myriad of plates are laid out on the table at once in true feast.

We simply create the menu for you with our signature dishes designed to be shared.

SMOKED OCEAN TROUT BETEL LEAF

with pork skin, jeow bong, chilli relish, flat leaf coriander and salmon roe

CRISPY SOFT SHELL CRAB TEMPURA

with soft duck egg and chilli lime dressing

CRISPY PORK BELLY

with quandong, native pepper berries caramel and sunrise lime nam pla prik

PRAWN & GREEN MANGO SALAD

with mint, sand ginger, lemongrass, cherry tomato, Thai basil, ocean trout roe and chilli-lime dressing

ROBATA GRILLED 100 DAY AGED STRIPLOIN

with mushroom, green shallot, kim chi, egg and taro dipping sauce

JIMBARAN GRILLED WHOLE GOLDBAND SNAPPER (1KG FOR 2)

with sambal olek, sambal matah, sambal kecap manis and water spinach salad served with jasmine rice

“GAI GALAI”

Arabic-Malay spiced chicken, slow cooked in coconut milk and then char grilled over hot coals

CHARRED BRUSSELS SPROUTS

with crispy idle chats, garam masala, pomegranate, mint chutney, date and tamarind sauce

STEAMED RICE

AFTER DINNER CHEF'S SELECTION

Free flow still and sparkling water