

# LANTERN

## HOLIDAY CHEERS BY THE BAY

Raise a glass with our seasonal cocktails, from our much requested Mulled Wine to the new festive concoction 'Christmas Blossom'.

Festive Mulled Wine	\$20
<i>Red Wine, Cognac, Vanilla, Nutmeg, Cinnamon, Orange, Star Anise, Lemon Peel, Lime Peel, Cloves, Orange Liqueur</i>	
Christmas Blossom	\$25
<i>Vanilla-Infused Otto's Vermouth, Cointreau, Nutmeg Spice, Lime, Ginger Ale</i>	

## PLANT – BASED SPECIALS

Gardein <sup>#</sup> Crab-less Cake (v)	\$28
<i>Chilli Mayonnaise, Mango Salsa, Key Lime</i>	
Plant-based Omni <sup>#</sup> Luncheon Fries (v)	\$26
<i>Truffle Dip</i>	
Tex Mex Hotdog OmniMeat <sup>#</sup> Chilli con Carne (v)	\$28
<i>Moving Mountain<sup>#</sup> Plant-based Sausage, OmniMeat<sup>#</sup> sauce, Avocado, Cheese, Truffle Fries</i>	
Cumin Spice OmniMeat <sup>#</sup> Taco (v)	\$28
<i>Jalapeno, Guacamole, Salsa</i>	

## SNACKS & BUNS

Maine Lobster and Shrimp Taco	\$39
<i>Radish, Orange, Flying Fish Roe, Salsa</i>	
Artisan Bread & Dips (v)	\$30
<i>Semi-dried Kalamata Olive Tapenade, Guacamole, Chickpea Hummus, Marinated Olive, Rustic Bread, Lavosh</i>	
Truffle Chicken Pops	\$28
<i>Lacto Chicken, Black Seasonal Truffle</i>	
🍷 Lantern Truffle Fries (v)	\$18
<i>Parmesan Cheese, Chives, Truffle Mayonnaise</i>	
Mini Wagyu Beef Slider	\$30
<i>Cheddar, Caramelized Onion, Tomato, BBQ Sauce</i>	
🍷 Lobster Roll	\$42
<i>Butter-poached Half Lobster, Light Mayonnaise, Chives Brioche Bun, Truffle Fries</i>	
Sausage Platter (p)	\$43
<i>Sauerkraut, Pork &amp; Herb, Chicken &amp; Cheese, Spicy Chorizo Pretzel, Dijon Mustard, Wholegrain Mustard</i>	
Cheese and Charcuterie Platter (p)	\$58
<i>Bleu d 'Auvergne, Brie, Dried Fruits, Nuts, Crackers Parma Ham, Wagyu Beef Bresaola, Salame di Maiale Nero, Spicy Chorizo, Marinated Olives, Rustic Bread, Lavosh</i>	

## PLATES

24-hour Slow-braised Angus Beef Cheek	\$46
<i>Buttered Root Vegetable, Mousseline Potato, Pinot Noir Jus</i>	
Beer-battered White Pollock Fish Fillet	\$39
<i>Organic Mesclun Green, Truffle Fries, Tartar Sauce</i>	
Asparagus & Spinach Risotto (v)	\$36
<i>Mascarpone Cheese, Parmesan Chips</i>	
🍷 Crispy Duck Leg Confit	\$49
<i>Haricots Verts, Hazelnut, Valencia Orange Reduction</i>	

## DESSERTS

Ice Cream & Sorbet	\$13
<i>Vanilla or Chocolate &amp; Strawberry or Lime Sorbet</i>	

(v) Vegetarian (p) Contains Pork <sup>#</sup>Plant-based meat alternative

Our staff will be pleased to assist with dietary requirements.

Prices are subject to service charge and prevailing government taxes.

Menu is subject to change without prior notice.

As our rooftop bar frames our hotel's pool, Lantern uses polycarbonate drinkware to ensure safety.

In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.