

# LANTERN

## CHEERS TO YEAR OF THE TIGER!

### SPRING BLOSSOM \$22

Gordon Gin, Strawberry, Lime & Lemon Juice,  
Agave Syrup, Club Soda

### DRAGON WALL \$18

Chinese Dragon Fruit, Strawberry, Peach, Pineapple Juice,  
Lime Juice, Sugar Syrup, Dry Ginger Ale

### PROSPERITY SNACK PLATTER

\$38 per person

Smoked Duck Burrito, Spicy Mala Sauce, Telegraph Cucumber, Cilantro  
Golden Shrimp Gyoza with Spicy Sesame Mayonnaise  
Chicken Gold Coin Bak Kwa  
Plant-based Omni# Luncheon Fries with Smoked Barbecue Sauce  
Crispy Vegetarian Spring Roll

### PROSPERITY SNACK PLATTER (VEGAN)

\$30 per person

Black Truffle Sea Salt Chips  
Crab-less# Cake with Mango Salsa and Chilli Mayonnaise Dip  
Plant-based Omni# Luncheon Fries with Truffle Mayo  
Impossible Meat# Slider with Guacamole and Grilled Tomato

## PLANT – BASED SPECIALS

### Gardein# Crab-less Cake (v) \$28

Chilli Mayonnaise, Mango Salsa, Key Lime

### Plant-based Omni# Luncheon Fries, Truffle Dip (v) \$26

### Tex Mex Hotdog OmniMeat# Chilli con Carne (v) \$28

Moving Mountain# Plant-based Sausage,  
OmniMeat# Sauce, Avocado, Cheese, Truffle Fries

### Cumin-spiced OmniMeat# Taco (v) \$28

Jalapeno, Guacamole, Salsa

## SNACKS & BUNS

Maine Lobster and Shrimp Taco \$39  
Radish, Orange, Flying Fish Roe, Salsa  
3 pieces

Artisan Bread & Dips (v) \$30

Semi-dried Kalamata Olive Tapenade, Guacamole,  
Chickpea Hummus, Marinated Olive, Rustic Bread, Lavosh

Truffle Chicken Pops \$28

Lacto Chicken, Black Seasonal Truffle

 Lantern Truffle Fries (v) \$18

Parmesan Cheese, Chives, Truffle Mayonnaise

Mini Wagyu Beef Slider \$30

Cheddar, Caramelised Onion, Tomato, Barbecue Sauce  
3 pieces

 Lobster Roll \$42

Butter-poached Half Lobster, Light Mayonnaise, Chives  
Brioche Bun, Truffle Fries

Sausage Platter (p) \$43

Sauerkraut, Pork & Herb Sausage, Chicken & Cheese Sausage,  
Spicy Chorizo, Pretzel, Dijon Mustard, Wholegrain Mustard

Cheese & Charcuterie Platter (p) \$58

Bleu d 'Auvergne, Brie, Dried Fruits, Nuts, Crackers  
for 2 persons

Parma Ham, Wagyu Beef Bresaola, Salame di Maiale Nero,  
Spicy Chorizo, Marinated Olives, Rustic Bread, Lavosh

## PLATES

24-hour Slow-braised Angus Beef Cheek \$46

Buttered Root Vegetable, Mousseline Potato, Pinot Noir Jus

Beer-battered White Pollock Fish Fillet \$39

Organic Mesclun Green, Truffle Fries, Tartar Sauce

Asparagus & Spinach Risotto (v) \$36


Mascarpone Cheese, Parmesan Chips

 Crispy Duck Leg Confit \$49

Haricots Verts, Hazelnut, Valencia Orange Reduction

## DESSERTS

Ice Cream & Sorbet \$13  
Vanilla or Chocolate & Strawberry or Lime Sorbet  
per scoop

 Chef's Recommendation (v) Vegetarian (p) Contains Pork #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.