

# LANTERN

## Meet the Delightfully Peculiar

### Hendrick's Gin \$25 per glass

*HENDRICK'S is an unusual gin created from eleven fine botanicals. The curious, yet marvelous, infusions of rose & cucumber imbue our spirit with its uniquely balanced flavour, resulting in an impeccably smooth distinct gin.*

### Rock Rose

*Hendrick's Gin, Cucumber, Rose Preserve, Lemon Juice, Tonic*

### Cactus Bloom

*Hendrick's Gin, Hibiscus Syrup, Lemon Juice, Pineapple Preserve*

### Hendrick's Brew

*Hendrick's Gin, Lemon Juice, Pure Honey, Pilsner Beer, Angostura Bitters*

### Greek Gardens

*Hendrick's Gin, Lime Juice, Basil and Cucumber Preserve  
Aegean Tonic, Celery Bitters*

### Hendrick's Gin \$200 nett per bottle

## PLANT – BASED SPECIALS

Gardein<sup>#</sup> Crab-less Cake (v) \$28  
*Chilli Mayonnaise, Mango Salsa, Key Lime*

Plant-based Omni<sup>#</sup> Luncheon Fries (v) \$26  
*Truffle Dip*

Tex Mex Hotdog OmniMeat<sup>#</sup> Chilli con Carne (v) \$28  
*Moving Mountain<sup>#</sup> Plant-based Sausage,  
OmniMeat<sup>#</sup> sauce, Avocado, Cheese, Truffle Fries*

Cumin-spiced OmniMeat<sup>#</sup> Taco (v) \$28  
*Jalapeño, Guacamole, Salsa*

## SNACKS & BUNS

Maine Lobster & 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, Seasonal Black 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, Chicken & Cheese, 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 Vegetables, 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*

 Lantern's recommendation (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, unless stated as nett.

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.