

LANTERN

SNACKS & SHARING PLATTERS

PHILLY STEAK SANDWICH 🍴

Tenderloin, Piquillo Pepper, Jalapeño,
Button Mushrooms, Onions,
Italian Provolone, Blue Cheese

48

WINGS

BLACK TRUFFLE

28

SPICY KOREAN 🍴

24

SINGAPORE ROJAK 🍴

24

FRENCH FRIES 🌱

BLACK TRUFFLE & PARMESAN

18

SICHUAN MALA

16

CLASSIC

16

SWEET POTATO FRIES 🌱

BLACK TRUFFLE & PARMESAN

18

SICHUAN MALA

16

CLASSIC

16

CHEESE & CHARCUTERIE PLATTER 🍴

Manchego, Brie, Morbier,
Parma, Beef Bresaola, Salame Rosette,
Dried Fruits, Nuts, Crackers, Olives,
Bread Sticks, Lavosh

58 for 2 persons

SAUSAGE PLATTER 🍴

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

42

YAKITORI

Roasted Sesame Seed, Togarashi,
Assorted Tsukemono

24

TORTILLA CHIPS 🌱

Guacamole, Tomato Salsa, Cheese Dip

24

MINI WAGYU BEEF SLIDER

Aged Cheese, Caramelised Onions,
Tomato, Gherkins, Barbecue Sauce

34 for 3 pieces

CHEF'S SIGNATURE

WAGYU BEEF SHORT RIB 🍴

Port Wine Jus, Tortilla, Cornichon,
Pickled Onion, Chilli Aioli, Lettuce

138, serves 3 to 4 persons

Preparation time: 20 to 25 min

PLANT-BASED

MINI IMPOSSIBLE SLIDERS 🌱

Aged Cheese, Caramelised Onion,
Tomato, Gherkins, Barbecue Sauce

34 for 3 pieces

GARDEIN CRAB-LESS CAKE 🌱

Thai Sweet Chilli, Mango Salsa,
Lemon Wedge

28

OMNI LUNCHEON FRIES 🌱

Truffle Dip

24

MALA POPCORN 'CHICKEN' 🌱

Spicy Mala Dip

24

PIZZA

BLACKBOX PIZZA

Chef's pick of ingredients

48

MARGHERITA 🌱

Vine Tomato, Mozzarella, Fresh Basil

36

PROSCIUTTO 🍴

Périgord Truffle, Parma Ham,
Parmesan, Arugula

48

DESSERTS

ICE CREAM

CHOCOLATE

VANILLA

13 per scoop

SORBET

STRAWBERRY

LIME

13 per scoop

🌱 VEGETARIAN 🍴 CONTAINS PORK 🍴 CHEF'S RECOMMENDATION

Prices are in Singapore Dollars and subject to service charge and prevailing government taxes.
Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.
As our rooftop bar frames our hotel's pool, Lantern uses polycarbonate drinkware to ensure safety.