

LANTERN 5 Zomance under the Stars

VALENTINE'S DAY 2-COURSE DINNER 14 February 2025 | 6.30 p.m. to 11.00 p.m. **240**\* per couple, inclusive of a Welcome Cocktail each

> - TO START -SEAFOOD PLATTER FOR TWO

**Boston Lobster** Shoyu Ikura, Lobster Salad, Chive

Alaskan Crab Leg Crustacean Hollandaise, Garlic Butter

Mediterranean Carabinero Prawn Hot Sauce, Spicy Mango Aioli

- MAIN -LAND & SEA PLATTER FOR TWO

Australian M7 Wagyu Striploin Green Asparagus, Port Wine Jus, Butternut Purée

Miso-glazed Gindara Black Cod Vine Cherry Tomato, Celeriac, Sake Velouté

Idaho Potato Fritter Pecorino, Black Truffle, Mascarpone

## VEGETARIAN MENU

240\* per couple, inclusive of a Welcome Cocktail each

## - STARTER PLATTER FOR TWO -

Garden Green Basket Guacamole, Beetroot, Baby Carrot, Vine Tomato, Celery, Micro Herbs

Forest Mushroom Bruschetta Roasted Eggplant Purée, Chanterelle, Porcini, Remy Cognac

Cauliflower Hummus Crispy Rice Cracker, Paprika, Pomegranate Seeds

## - MAIN PLATTER FOR TWO -

Courgette Cannelloni Caramelised Onion, Pimento, Gruyere Cheese

Meatless Fillet Mignon Smoked over Cherry Wood, Chimichurri, Pine Nut

> Idaho Potato Fritter Pecorino, Black Truffle, Mascarpone

Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements. \*Prices are stated in Singapore Dollars and subject to service charge and prevailing government taxes.