

LANTERN

Lantern derives its name from the 1933 Clifford Pier, once popularly known to locals as 'Ang Teng Beh Tao', or 'red lantern pier' in Hokkien, for the red oil lamp that used to hang from the Pier, alerting ships as they entered the harbour.

Overlooking the revitalised Clifford Pier today, Lantern features a custom-designed circular bar counter shaped like a lantern with bronze metal 'fins'.

SNACKS, MAINS & SHARING PLATTERS

<p>Wagyu Beef Short Rib ✪</p> <p>Port Wine Jus, Tortilla, Cornichon, Pickled Onion, Chilli Aioli, Lettuce Preparation time: 20 to 25 minutes</p>	<p>138 <i>for three to four persons</i></p>
<p>Philly Steak Sandwich</p> <p>Tenderloin, Italian Provolone, Blue Cheese, Piquillo Pepper, Jalapeño, Button Mushrooms, Onions</p>	<p>48</p>
<p>Grilled Lobster Quesadilla ✪</p> <p>Boston Lobster, Mozzarella, Bechamel Sauce, Chilli Aioli</p>	<p>46</p>
<p>Mini Wagyu Beef Sliders ✪</p> <p>Cheddar, Caramelised Onions, Tomato, Gherkins, Barbecue Sauce</p>	<p>34 <i>three pieces</i></p>
<p>Cheese & Charcuterie Platter p</p> <p>Manchego, Brie, Morbier, Parma Ham, Beef Bresaola, Salame Rosette, Dried Fruits, Nuts, Crackers, Olives, Lavosh</p>	<p>58 <i>for two persons</i></p>
<p>Sausage Platter p</p> <p>Veal Sausage, Pork & Herb Sausage, Chicken & Cheese Sausage, Pretzel, Sauerkraut, Dijon Mustard, Wholegrain Mustard</p>	<p>42</p>
<p>Prawn Cocktail s</p> <p>Mango Emulsion, Crushed Pink Pepper, Espelette Pepper, Coriander Cress</p>	<p>24</p>
<p>Eggplant Bruschetta v</p> <p>Baba Ganoush, Vine Tomato, Basil Pesto, Microgreen, Olive Oil, Balsamic</p>	<p>18</p>
<p>Yakitori</p> <p>Roasted Sesame Seeds, Togarashi, Assorted Tsukemono</p>	<p>24</p>
<p>Tortilla Chips v</p> <p>Guacamole, Tomato Salsa, Cheese Dip</p>	<p>24</p>
<p>FRIED WINGS</p> <p>Black Truffle / Spicy Korean / Salted Yolk</p>	<p>28 / 24 / 24</p>
<p>FRENCH FRIES v</p> <p>Black Truffle & Parmesan / Sichuan Mala / Classic</p>	<p>18 / 16 / 16</p>
<p>SWEET POTATO FRIES v</p> <p>Black Truffle & Parmesan / Sichuan Mala / Classic</p>	<p>18 / 16 / 16</p>

V Vegetarian | P Contains Pork | S Contains Shellfish | ✪ Signature Dish

Menu is subject to change without prior notice.

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.

PIZZA

Prosciutto di Parma p	48
Sliced Black Truffle, Parma Ham, Baby Arugula	
Seafood Medley s	42
Calamari, Mussel, Tiger Prawn, Pimento, Olives, Garlic	
Margherita v	36
Vine Tomato, Mozzarella, Fresh Basil	
Veggie Lover v	36
Grilled Zucchini, Red Peppers, Sauteed Mushroom, Feta	

PLANT-BASED

Insalata di Caprese v	28
Tomato, Basil Pesto, Kalamata Olives, Italian Burrata, Baby Rocket, Balsamic Reduction	
Grilled Zucchini Platter v	26
Baba Ganosh, Sundried Tomato, Kalamata Olives, Microgreens, Balsamic Reduction	
Cheesy Mushroom & Truffle Arancini v	26
Tomato Fondue, Parmesan Cheese	
Mongolian Spiced Kebab v	28
Spice-marinated Impossible Meat Skewers, Mint & Pistachio Pesto	
Mini Impossible Sliders v	34
Cheddar, Caramelised Onions, Tomato, Gherkins, Barbecue Sauce	
	<i>three pieces</i>
Veggie Quesadilla v	26
Trio Peppers, Sauteed Mushroom, Caramelised Onion, Mozzarella, Jalapeño, Chilli Aioli	
Kung Pao 'Chicken' [MEATLESS] v	24
Dried Chilli, Cashew Nuts	

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DESSERTS

Baileys Tiramisu	24
Crispy Taro Roll with Yam Paste	18
Belgian Waffle	14
Ice Cream and Sorbet	12
<i>Ice Cream</i> - Madagascan Vanilla / Chocolate Hazelnut / Uji Matcha	
<i>Sorbet</i> - Blueberry	

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