

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[#] Crab-less Cake (v)

Chilli Mayonnaise, Mango Salsa, Key Lime

\$28

Plant-based Omni[#] Luncheon Fries (v)

Truffle Dip

\$26

Tex Mex Hotdog OmniMeat[#] Chilli con Carne (v)

*Moving Mountain[#] Plant-based Sausage,
OmniMeat[#] sauce, Avocado, Cheese, Truffle Fries*

\$28

Cumin-spiced OmniMeat[#] Taco (v)

Jalapeño, Guacamole, Salsa

\$28

SNACKS & BUNS

Maine Lobster & Shrimp Taco

Radish, Orange, Flying Fish Roe, Salsa

\$39

3 pieces

Artisan Bread & Dips (v)

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

\$30

Truffle Chicken Pops

Lacto Chicken, Seasonal Black Truffle

\$28

Lantern Truffle Fries (v)

Parmesan Cheese, Chives, Truffle Mayonnaise

\$18

Mini Wagyu Beef Slider

Cheddar, Caramelised Onion, Tomato, Barbecue Sauce

\$30

3 pieces

Lobster Roll

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

\$42

Sausage Platter (p)

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

\$43

Cheese & Charcuterie Platter (p)

*Bleu d'Auvergne, Brie, Dried Fruits, Nuts, Crackers
Parma Ham, Wagyu Beef Bresaola, Salame di Maiale Nero
Spicy Chorizo, Marinated Olives, Rustic Bread, Lavosh*

\$58

for 2 persons

PLATES

24-hour Slow-braised Angus Beef Cheek

Buttered Root Vegetables, Mouseline Potato, Pinot Noir Jus

\$46

Beer-battered White Pollock Fish Fillet

Organic Mesclun Green, Truffle Fries, Tartar Sauce

\$39

Asparagus & Spinach Risotto (v)

Mascarpone Cheese, Parmesan Chips

\$36

Crispy Duck Leg Confit

Haricots Verts, Hazelnut, Valencia Orange Reduction

\$49

DESSERTS

Ice Cream & Sorbet

Vanilla or Chocolate & Strawberry or Lime Sorbet

\$13

per scoop



Lantern'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, 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.