

LANTERN

A STREET FOOD STORY IN BALI

FROM OUR LOVE OF STREET FOOD around Asia and our constant cravings for Indian dishes, we created what we called an everyday eating place. Lantern is our take on Asian dishes which our customers find warm and comforting.

DID YOU KNOW?

India is rightly called the Land of Spices. No country in the world produces as many varieties of spices as India. According to Indian Food Theory, our food has 6 different flavours: sweet, salty, bitter, sour, astringent and spicy.

#GETCASUAL

A SMOOTHIE OR LASSI WITH YOUR CURRY

or

2 FOR 1 FROM THE WOK

Every Tuesday and Thursday from 11am till 3pm!

Dairy free or Halal? Options for our fresh juices or many non pork dishes.

HAVE A DESSERT ON US...

Tag us along with the picture of your meal (or you!) at Lantern on Instagram or Facebook have a complimentary dessert on us!

*Valid for one review / person

Trip Advisor : Lantern Bali
Instagram : @lanternbali with #getcasual

Please send your comments or inquiry to lantern@eatcompany.co

CURRY BOWLS

BEEF VINDALOO

Tangy and spicy wagyu chuck tender curry cooked in aromatic spices, fresh herbs, yogurt and fried garlic serves with warm basmati rice, house made Roti Canai, and tamarind date chutney. (S) 105

PENANG CHICKEN CURRY

Malaysian thick coconut chicken curry with potatoes, carrots, serve with house made Roti Canai (S) (N) 80

THAI GREEN CURRY

Green chilli paste broth, chicken slices, baby eggplants, potatoes, carrots, and Thai Basil served with warm white Jasmine rice. (M) 70

TRY EVERYTHING!

We made this dish for those of you who can't decide which starters to choose from. This is a platter of our selections of small plates; half portion of Korean Wings, Pandan Chicken, Fresh Vietnamese Rolls, Spring Rolls, and Thai Fish Cakes!

You can share it for 2 or eat it alone as a meal! Your choice. (N) 135

BREAD & RICE

| | |
|-------------------------------|----|
| Basmati Rice | 30 |
| White Jasmine Rice | 10 |
| Chicken Rice (rice only) | 30 |
| House Made Roti Canai (2 pcs) | 15 |

SMALL PLATES

CRISPY PORK BELLY BITES

Sous vide for 18-hour and deep fried until crispy pork belly bites, tamarind sauce, coriander, and cucumber. (M) (N) 65

GRILLED TIGER PRAWNS

Balinese classic street food of grilled prawns with raw "sambal matah", baby eggplants, whole peanuts, and chillies. (S) 60

KOREAN CHICKEN WINGS

Twice cooked chicken wings, tossed in Korean chili paste, white sesame. (7 pcs) (S) 50

SATE BABI

From our grandmother's recipe, this is a favorite snack in Bali. Pork satay with galangal, wild ginger, and palm sugar marinade serve with salt and whole chili. (S) 55

THAI FISH CAKES

Nothing says "street food" more than this. White snapper fillet pounded marinated in Thai red curry paste, long beans, with sweet Thai chili dipping sauce. (M) (4 pcs) 55

PANDAN CHICKEN

Fragrant boneless chicken wings marinated in lemongrass & wrapped in Pandan leaves deep fried. Make sure to unwrap the leaves before eating! (4 pcs) 55

VIETNAMESE SPRING ROLLS

Chicken & wood ear black mushrooms, carrots, glass noodles, deep friend and serve with Nouc Cham dipping sauce. (2 pcs) 45

FRESH VIETNAMESE RICE PAPER ROLLS

Prawn, coriander, mint, carrot, lettuce serve with Hoisin Peanut Sauce. (N) (2 pcs) 40

BRAISES

NONYA LAKSA

Strolling the streets of Malaysia, you will find this Peranakan's signature dish of egg noodles & rice noodles, coconut milk base, prawns, fish balls, tofu, boiled egg. (M) 75

BEEF SHANK MASAMAN

Thai style slow cooked until tender beef shanks, coconut cream, tamarind, and peanuts served with warm Jasmine rice. (M) (N) 95

TOM YUM GOONG

Spicy and sour broth, fresh rice noodles, prawn, fish balls, squid, galangal, tomatoes, and a whole chili (S) 80

FROM OUR WOK

PAD THAI

Fresh rice noodles cooked in a hot wok with prawns, tofu, chives, beansprouts, dried shrimps, eggs, sliced chillies, peanuts, and lime. A Thai classic street food. (M) (N) 70

PENANG CHAR-KWETIAU

Traditionally cooked rice noodles over high heat, prawn, "lap chong" Chinese pork sausage, beansprouts, eggs, soy sauce, chives, and pork crackling. (M) (N) 70

CHINESE FRIED RICE

Chicken or pork Jasmine rice cooked over wok, eggs, housemade sauce, and spring onions. Simplicity! (M) 65

HOLY BASIL & CHICKEN

Minced chicken, Thai lime sauce, baby corn, long beans, Thai Basil, red chili, and fried egg. (M) 75
Vegetarian option w/ tofu 65

STIR-FRY PORK BELLY

Slices of pork belly cooked with red curry paste, chili, long beans, serve with warm Jasmine rice and fried egg. (S) 75

CHEF'S SPECIAL DISH (limited daily supply)

"The 12 Hour" Pho

A massive hit at our sister restaurant Bo & Bun, beef broth slow cooked for 12 hours, sliced beef shanks, beef meatballs, rice noodles, coriander, sliced onions, and serve with a side of fresh beansprouts, Thai basil, and sliced chillies with Hoisin and Sriracha sauce. 95

Want it spicy? Add lemongrass spicy paste. (no charge)

NORTH INDIAN DAAL

Simmered in a creamy Punjab spice blend with tamarind date chutney, serve with warm Basmati rice and house made Roti Canai. (V) (M) 70

A LITTLE BIT MORE INDIAN..

SAAG-PANEER

Punjabi style house made ricotta cheese braised in a spiced curry with spinach and new potatoes, serve with warm Basmati rice & house made Roti Canai. (V) (M) 75

SINDHI BIRYANI RICE

Comes from the South part of India and a popular lunch food. Warm white Basmati rice, chicken curry, raisins, chopped herbs, and finish with plain yogurt. (M) (N) 95

PATTAYA PORK RIBS

Comes from a city in Thailand, this melt in your mouth half rack ribs is cooked slowly in our Combi oven till tender with sweet & salty glaze serve with french fries or warm Jasmine rice. (M) 165

SALAD PLATES

GREEN MANGO SALAD

Young shredded mangoes, grilled prawns, chillies, peanuts, dried shrimps, shallots, and Nouc Cham dressing. (S) (N) 65

VIETNAMESE SALAD

Choose from lemongrass pork, chicken, or tofu, vermicelli noodles, lettuce, pickled carrots & jicama, cucumber, peanuts, fresh herbs, and fried chicken spring rolls serve with Nouc Cham dressing. 85

RICE DISHES

HAINAN CHICKEN RICE

Everyone's favorite hawker food! Sous vide for 3 hours tender chicken marinated with ginger and garlic, serve with house made chicken rice, chicken broth, and chili & garlic sauce. (M) 75

BLACK PEPPER BEEF

Tender beef slices marinated in soy garlic sauce, broccoli, red onions, red paprika, serve with warm Jasmine rice. (M) 95

CHICKEN & CASHEWS

Simple and comforting dish of chicken slices, cooked with house made sauce, red paprika, onion, baby corn, spring onions, mushrooms, carrots, and sesame seeds serve with warm Jasmine rice. (M) 75

VEG. SIDE DISHES

Quality greens and other delectables

A BOWL OF GREENS

Stir-fry broccoli, carrots, onions, red paprika, and mushrooms. (V) 35

MORNING GLORY STIR-FRY

We called it "Kang Kung" in Indonesia, this green vegetables are cooked with garlic and house made sauce. (V) 35

DAAL

A small bowl of warm and delicious Indian daal. (V) 35

RAITA

Refreshing Indian yogurt, cucumber and mint dip. (V) 25

Please let us know if you have food allergies or request and we will be happy to accommodate.

(S) ... Spicy
(M) ... Mild
(V) ... Suitable for vegetarians
(N) ... Contains nut ingredients

Other dishes are made without nuts, but may contain traces. Dishes marked (V) may contain eggs.

Vegan, Gluten Free, and Dairy Free options are available upon request. Please refer to one of our staff to help you.

All prices are subjected to 10% Government Tax and 5.5% Service which will be shared between the team in this restaurant.

HOUSE SIGNATURES

RED RUBY (JAR)

House made cranberry ice cubes, cranberry juice, lime, and soda water. 40

SOUTH EAST ASIAN FLOATS (JAR)

BANGKOK

Thai iced tea, sweet condensed milk, soda water, and vanilla gelato. 45

SAIGON

Vietnamese coffee shaken with ice, soda water, sweet

SUMMER DAYS (TALL)

You need this drink to beat the heat in Bali. A bunch of mint, fresh lime juice, simple syrup, blended with ice. 40

LANTERN'S ICED LIME TEA (TALL)

Black tea, fresh lime juice, muddled mint, ice, and a scoop of lime gelato. 45

MILO DINOSAUR (JAR)

You will find this in every street vendor in Malaysia and Singapore. Our favorite chocolate milo drink, shaken with sweet condensed milk and crushed ice, topped with Milo powder. 40

LIFE ON A BEACH (TALL)

Fresh coconut water, watermelon, lime juice, simple syrup and ice. 40

LIME & GINGER BREEZE (TALL)

Combination of two of our favorite ingredients of fresh ginger, lime juice, and simple syrup. This might give you a mild brain freeze. 40

BLUSHING BRIDE (TALL)

The sort of drink that spells out "Guilty Pleasure". Black tea, strawberry fruits, lime juice, ice, and raspberry gelato. 45

THICKSHAKES

Smooth and creamy not too much ice.

VANILLA (TALL)

Classic vanilla thickshake with vanilla gelato and milk. 45

NUTELLA (TALL)

Vanilla gelato mixed with a big spoon of Nutella spread and blended with milk. 45

COCONUT (TALL)

Coconut gelato, milk, and happiness. 45

FRESH JUICES

Made with 100% real fruit 40

Choose from:

Watermelon, strawberry, mango, banana, pineapple, orange, or mix it up! (TALL)

Whole coconut is also available.

WATER & SODAS

Local Mineral Water (600ml) 15

San Pellegrino (sparkling)

500ml or 1 Liter 45/65

Coke, Diet Coke, Sprite, Tonic Water, or Ginger Ale.

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SMOOTHIES & LASSIS

The difference between smoothies and lassis is that in smoothies, the fruit is the "hero" of the drink while in Lassi (pronounced "lussy") doesn't require fruit, but one may incorporate if one chooses. Lassi is mainly a yogurt drink.

SUNNY DAY (TALL)

Fresh mango, lime sorbet, plain yogurt, milk, mint, and honey. This is very good. 40

ASIAN BERRY (TALL)

Fresh strawberry, raspberry sorbet, yogurt, simple syrup, and milk 40

TROPICAL (TALL)

Banana and coconut cream blended together with honey, yogurt, milk, and simple syrup. Smooth and creamy 40

MANGO & FENNEL LASSI (JAR)

Fresh mango slices, plain delicious yogurt, and sprinkle with fennel seeds. 40

PASSIONFRUIT LASSI (JAR)

Passionfruit puree, yogurt, milk, and a touch of honey. 40

COCONUT & DARK CHOCOLATE LASSI (JAR)

Coconut water, coconut cream, dark chocolate nibs, milk, and plain yogurt. 40

THE PROPER STREET DRINKS

THAI ICED TEA

Made from strongly brewed ceylon tea or a (traditional or semi wild) Assam tea mixed with orange blossom water. The tea is sweetened with condensed milk and finish with evaporated milk for extra creaminess. 30

Hot or Iced

TEH TARIK

Malaysian ceylon tea, shaken until foamy with sweet condensed milk. 30

Hot or Iced

TEA BY TWINNINGS

Steeped for 3 minutes

Chamomile, Lemon & Ginger, English Breakfast, Jasmine Green Tea, Peppermint, Earl Grey, or Darjeeling. (POT)

Hot or Iced 25

OTHER TEA DRINKS

we use local black tea for our iced teas

Iced Lemon Tea (TALL) 28

Iced Tea (TALL) 25

Iced Lemongrass Tea 30

COFFEE by Illy Coffee

Hot or Iced

Espresso 25

Long Black 25

Macchiato 30

Flat White 30

Cappuccino 35

Latte 35

SIGNATURE VIETNAMESE COFFEE

We get our beans straight from Vietnam. The coffee bean is usually intentionally over-roasted, making it quite bitter. Drip coffee is the way Vietnamese people create and enjoy conversation. A strong taste, a thicker brew and a few over-roasted beans makes for a different, distinctive taste. We mixed it with sweet condensed milk to balance the flavor and sweetness.

HOT

with Vietnamese drip, usually takes up to 5 minutes. If you have the patience, go for this! 40

ICED

Instant satisfaction! We already did the dripping for you. Mixed with sweet condensed milk and pour over crushed ice. 40

BEER & CIDER

Small Bintang 35

Bintang Radler 35

Heineken 45

San Miguel 45

San Miguel Light 40

TIPPLES

meaning; drink alcohol, especially habitually.

RED LOTUS

Vodka, lychee liquor, lychee fruit, soda water, and cranberry ice cube serve in a martini glass. 85

LYCHEE MOJITO

Our take on the beloved Mojito. Rum, mint, lychee syrup, lychee fruit, soda water, and muddled mint. 85

GINGER & LEMONGRASS MARTINI

Another one of our favorite combinations of root ginger, lemongrass, apple juice, gin, honey, and water. 90

SAIGON MARTINI

Rich and dark Vietnamese coffee, vodka, kahlua, condensed milk, shaken and pour in a martini glass. 90

LYCHEE MARTINI

Muddled lychee fruit, vodka, lychee syrup, and fresh lychee. 90

MANGO MINT MARGARITA

Blended mango and mint, tequila, triple sec, syrup, crushed ice 95

CRANBERRY LIME MARGARITA

Frozen or classic with cranberry juice, lime, and tequila. 95

CITRUS MARGARITA

Orange and lime with tequila and blended with ice 95

PHU QUOC ISLAND ICE TEA

The sort of drink that will get you going for sure. Vodka, light rum, gin, triple sec, tequila, lime topped with Coke. 105

RED WINE SANGRIA

Cabernet sauvignon, vodka, triple sec, lime, strawberry, watermelon, sprite and a slice of orange. 95

PINK LEILA

Our take on Gin & Tonic, with cranberry juice, lime, London dry gin, fresh strawberries, and tonic water serve in a wine glass. 90

SWEET TREATS

all homemade by us

COCONUT & PANDAN CREME BRULEE

French smooth vanilla custard, infused with Pandan dan coconut double crusted raw sugar brulee and coconut cookies. 55

CASHEW BUTTERSCOTCH TART

Homemade biscuit pie crust, cashews and butterscotch, gingersnap tuile & coconut gelato. 55

CHOCOLATE MARQUISE

Dark chocolate slice, strawberry compote, passionfruit gelato, raspberry gel, and oatmeal cookie crumble. 55

THAI GRILLED BANANAS

Local bananas, caramelised until golden brown, drizzle in honey and crushed peanuts & vanilla gelato. 55

(fried version is also available)

VIETNAMESE COFFEE AFFOGATO

Vanilla and coconut gelato serve with traditional Vietnamese coffee drip and coconut cookies 55

WINE by GLASS (150ml)

by Two Island Indonesia
Glass 95 Bottle 425

PINOT NOIR

This medium-light bodied dry red wine is soft, silky, fruity and satisfying. It offers complex aromas of toast and raspberry jam, and oregano leaves, with flavours of plum, truffles and warming sweet spices.

SHIRAZ

Rich, ripe dark berries, full and soft tannins, luscious texture. This rich dark fruit flavours, full soft tannins & luscious texture makes this wine a great compliment to a broad range of meat, spicy dishes & red roasted veggies.

CHARDONNAY

The wine has a sophisticated minerality exhibiting citrus fruit flavours, giving the wine a long and aromatic finish.

SAUVIGNON BLANC

Crunchy fruit flavours of kiwi, nectarine and mangosteen. The acidity is tight, juicy and linear and the wine has an intense finish which is fresh and dry, with hints of spearmint and fruit salad.

PINOT GRIGIO

Plump fruit covering the mid-palate and melting onto the back palate in sweet harmony, where the acidity creates restraint, line and balance. The finish is spicy, aromatic, full and

IMPORTED WINE

Only by the Bottle

RED

NEBLINA MERLOT- Chile

On the nose rich notes of plums and blackberries are lifted by traces of chocolate and mocha. The palate is silky yet structured, with concentrated berry fruit. 485

WHITE

WATERSHED SELECT VINEYARD CHARDONNAY- Australia

This fruit driven Chardonnay has been produced using premium grapes from the Margaret River region. The wine exhibits the classic varietal Chardonnay aromas of peaches and citrus. On the palate, vibrant notes of stone fruit are complemented by fresh grapefruit characters and a creamy, nutty soft finish. 495

THE BEACH HOUSE SAUVIGNON BLANC - South Africa

A light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish. 495

LITTLE KNOWN WINE FACT

The combination of soil type, climate, degree of slope, and exposure to the sun constitutes the terroir of a vineyard and what makes each vineyard and each wine unique.