

LANTERN

FOUR PILLARS GIN TRILOGY \$22 per set

A pristine tasting experience of three great gin by Four Pillars, brought to you all the way from Melbourne's Yarra Valley.

Discover and enjoy them simply with Fever Tree Tonic. Pure and refreshingly fuss-free, each unique gin takes its turn to shine in the spotlight. Ideal for gin lovers and those with curious palate.

HERITAGE COCKTAIL \$25 per glass

In collaboration with Maker's Mark Bourbon Whisky

Pandan Sour
Maker's Mark, Pandan Syrup, Lime Juice, Egg White

MacLeod Mayam
Maker's Mark, Lemon Juice, Coconut Water, Gula Melaka, Egg White

Maker's Halia
Maker's Mark, Ginger Liqueur, Ginger Juice, Lemon Juice, Ginger Syrup

PLANT – BASED SPECIALS

Gardein[#] Crab-less Cake (v) \$28
Chilli Mayonnaise, Mango Salsa, Key Lime

Plant-based Omni[#] Luncheon Fries (v) \$26
Truffle Dip

Tex Mex Hotdog OmniMeat[#] Chilli con Carne (v) \$28
Moving Mountain[#] Plant-based Sausage,
OmniMeat[#] sauce, Avocado, Cheese, Truffle Fries

Cumin Spice OmniMeat[#] Taco (v) \$28
Jalapeno, Guacamole, Salsa

SNACKS & BUNS

Maine Lobster and Shrimp Taco \$39
Radish, Orange, Flying Fish Roe, Salsa
3 pieces

Artisan Bread & Dips (v) \$30
Semi-dried Kalamata Olive Tapenade, Guacamole,
Chickpea Hummus, Marinated Olive, Rustic Bread, Lavosh

Truffle Chicken Pops \$28
Lacto Chicken, Black Seasonal Truffle

 Lantern Truffle Fries (v) \$18
Parmesan Cheese, Chives, Truffle Mayonnaise

Mini Wagyu Beef Slider \$30
Cheddar, Caramelised Onion, Tomato, BBQ Sauce
3 pieces

 Lobster Roll \$42
Butter-poached Half Lobster, Light Mayonnaise, Chives
Brioche Bun, Truffle Fries

Sausage Platter (p) \$43
Sauerkraut, Pork & Herb, Chicken & Cheese, Spicy Chorizo
Pretzel, Dijon Mustard, Wholegrain Mustard

Cheese and Charcuterie Platter (p) \$58
Bleu d'Auvergne, Brie, Dried Fruits, Nuts, Crackers
Parma Ham, Wagyu Beef Bresaola, Salame di Maiale Nero,
Spicy Chorizo, Marinated Olives, Rustic Bread, Lavosh
for 2 persons

PLATES

24-hour Slow-braised Angus Beef Cheek \$46
Buttered Root Vegetable, Mousseline Potato, Pinot Noir Jus

Beer-battered White Pollock Fish Fillet \$39
Organic Mesclun Green, Truffle Fries, Tartar Sauce

Asparagus & Spinach Risotto (v) \$36
Mascarpone Cheese, Parmesan Chips

 Crispy Duck Leg Confit \$49
Haricots Verts, Hazelnut, Valencia Orange Reduction

DESSERTS

Ice Cream & Sorbet \$13
Vanilla or Chocolate & Strawberry or Lime Sorbet
per scoop

(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.

Menu is subject to change without prior notice.

As our rooftop bar frames our hotel's pool, Lantern uses polycarbonate drinkware to ensure safety.

In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.