

TAPAS

Garlic cheese fries French fries, Parmesan cheese, garlic chips and spring onions	\$5
Asian herbs gambas Tiger prawns, garlic, dry chili, kaffir leaves, lemon grass, shallots, olive oil and aioli sauce	\$9
Squid croquettes Squid ink & cheese croquettes and wasabi mayo	\$7
Mix bruschetta Heirloom tomato bruschetta, blue cheese honey bruschetta, beef & corn bruschetta, salmon flake bruschetta and olive tapenade bruschetta	\$6
Teriyaki roulettes Chicken ball, teriyaki sauce and assorted stuffing (with extreme spicy wasabi)	\$7
Baked clams Clams, coconut cream, Korean bean paste, green chili, potatoes and Asian herbs	\$9
Crispy rice toasted wings Deep-fried chicken, rice toasted crush and spicy tamarind dip	\$7
Cheese & charcuterie Parmesan, camembert, blue cheese, coppa, salami picante and prime ribeye bresaola <Extra> Parmesan 100g : \$4 / Camembert 100g : \$5 / Blue cheese 100g : \$4 / Coppa 100g : \$4 / Salami picante 100g : \$4.5 and prime ribeye bresaola 100g : \$9	\$10

SALAD

Wild rocket Wild rocket, grilled baby carrots, sautéed mushrooms, Parmesan cheese and balsamic dressing	\$7
Heirloom tomato Heirloom tomatoes, radish, basil vinaigrette, homemade ricotta cheese, Parmesan cheese, walnut and pomegranate	\$8



SOUP

Crab & corn chowder Creamy crabmeat & corn soup with bacon and potatoes	\$10
Frutti di mare Mixed seafood in tomato based soup and basil	\$12

PASTA

Linguine spicy prawns & bacon Linguine pasta, prawns, roasted garlic, mushrooms, cherry tomatoes, basil, Parmesan cheese and crispy bacon	\$11
Penne chicken & spinach Penne, chicken breast, spinach lemon zest, gouda cheese	\$9
Black Spaghetti Spaghetti, Squids, Tomato sauce, Black ink, Basil	\$11

SHARING PLATTER

(N/a) Salt-crusted barramundi Baked barramundi in salt crust, thyme garlic dill stuffing and butter poached tomato sauce	\$40 (45 min wait)
Salmon sour Sweet chili paste glazed salmon, sautéed red onions, barley and cilantro lime sauce	\$16
(N/a) Lantern BBQ ribs 6 hour slow cooked BBQ pork ribs, homemade spicy BBQ sauce and butter corn	\$29
(N/a) Tomahawk steak Grilled tomahawk steak, gremolata, roasted potatoes, sautéed mushrooms and snap peas, mushroom gorgonzola sauce and mustard sauce	\$95 (45min wait)

Classic Twist Cocktails

Pegu Club	\$7
Seekers Mekong Dry Gin, Triple Sec, Lime Juice, Angostura Bitters & Orange Bitters	
Perfect Negroni	\$7
Seekers Mekong Dry Gin, Camparl, Aperol, Vermouth & Orange Bitters	
Aperol Spritz	\$6.5
Bandini Prosecco, Aperol & Soda Water	
Kampot Sunrise	\$6
Seekers Mekong Dry Gin, Triple Sec, Orange Juice, Galliano & Angostura Bitters	
Khmer 75	\$5.5
Seekers Mekong Dry Gin, Sparkling Wine, Lime & Sugar Syrup	
Mondulkiri Manhattan	\$5.5
Jim Beam Rye, Laphroaig 10yrs, Martini Rosso, Mondulkiri Honey & Angostura Bitters	
Battambang Old Fashioned	\$5.5
Jim Beam Rye, Brown Sugar Syrup, Angostura Bitters & Orange Bitters	
Ratanakiri Penicillin	\$5.5
Jim Beam Black, Laphroaig 10 years, Honey Syrup & Lime Juice	
Khmer Mojito	\$5.5
Bacardi Rum, Kaffir lime Leaves, Mint leaves, Sugarcane Juice, Lime juice & Soda water	
Whiskey Sour	\$5.5
Jim Bean Black, Lemon Juice, Sugar Syrup, Angostura Bitters & Egg White	
Lemongrass Daiquiri	\$5.5
Bacardi Rum, Lime Juice, Sugar Syrup & Lemongrass Syrup	
Sophea’s Margarita	\$5.5
Sauza Tequila White, Triple Sec, Lime Juice & Lemongrass Syrup	

Signature Cocktails

Khmer Dragon	\$7
Seekers Mekong Dry Gin, Lime Juice & Dragon Fruit Syrup	
Pornstar Martini	\$7
Vanilla Vodka, Passionfruit Liqueur & Purée, Vanilla Syrup, Egg White & Prosecco	
Lantern’s Aviation	\$6.5
Seekers Jason Kong Gin, Peach Liqueur, Crème De Violette & Lime Juice	
Basil Smash	\$6.5
Seekers Mekong Dry Gin, Lime, Sugar Syrup, Fresh Basil & Soda Water	
Kampot Special	\$5.5
Bacardi Rum, Triple Sec, Pineapple Juice, Lime Juice & Pepper	

Price are excluding5% service charge

Perfect Vodka Bong	\$5.5
Smirnoff Vodka, Orange Triple Sec, Galliano Liqueur & Orange Juice	
Crouching Elephant	\$5.5
Sauza Tequila White, Giffard Lychee, Lime Juice, Sugar Syrup & Soda Water	
Cognac Cane	\$5.5
Calvados VSOP, Lime Juice, Sugar Syrup, Angostura Bitters & Egg White	
Arising	\$5.5
Smirnoff Vodka, Bacardi Rum, Galliano & Orange Juice	

Draft Beer (330ml)

Angkor	\$2
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Beer by Bottle (330ml)

Cambodia	\$2.5
Tiger	\$3
Heineken	\$3
Singha	\$3

Sparkling & Champagne Wine

Cuvée Jean–Louis "Blanc de Blancs" Brut, France	Glass / \$5	Bottle / \$25
Zonin Prosecco Dry DOC	\$6	\$32
Moët & Chandon, Epernay, France		\$100
Veuve Clicquot, Reims, France		\$110

White Wines

Sanama Chardonnay, Rapel Valley, Chile	Glass / \$5	Bottle / \$25
Oxford Landing Pinot Grigio, Riverland, Australia	\$5	\$27
Mussel Bay Sauvignon Blanc, Marlborough, New Zealand	\$5.5	\$30
Norton Barrel Select Sauvignon Blanc, Bodega, Argentina		\$30
Allan Scott Riesling, Marlborough, New Zealand		\$35
Château Haut Selve, Graves AOC, France Semillon / Sauvignon Blanc / Sauvignon Gris		\$50
Manyara, Chardonnay, South Australia, Australia		\$55
William Fèvre Chablis 1er Cru, France		\$120

Price are excluding5% service charge

Rosé Wine

Le Grand Noir, Rosé, Minervois, France	Glass / \$5.5	Bottle / \$30
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Red Wines

Sanama "Reserva" Merlot, Rapel Valley, Chile	Glass / \$5	Bottle / \$25
Seahorse Bay Shiraz, South Eastern Australia, Australia	\$5	\$25
Casillero Del Diablo Pinot Noir, Santiago, Chile	\$6	\$32
Katnook Estate Merlot, Coonawarra, Australia		\$55
Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile		\$60
Montes Alpha Syrah, Colchagua Valley, Chile		\$60
Domaine Habrard Crozes-Hermitage Rhône, France		\$85
Brokenwood Shiraz, Hunter Valley, Australia		\$99
Château Haut-Bages Libéral, Bordeaux, Pauillac AOP, France		\$135

Apéritif

Ricard Pastis	25ml / \$4	Bottle / \$40
Campari	40ml / \$4	Bottle / \$47
Aperol	\$4	\$50
Martini Rosso	\$4	\$40
Martini Bianco	\$4	\$40
Martini Extra Dry	\$4	\$40

Spirits

Smirnoff Vodka	40ml / \$5	Bottle / \$37
Bacardi Rum	\$5	\$40
Sauza Tequila white	\$5	\$44
Jose Cuervo Gold	\$5	\$44
Bombay Gin	\$5	\$45
Grey Goose Vodka	\$6	\$60
Diplomático Mantuano	\$6	\$60
Seeker's Mekong Dry Gin	\$6	\$69
Diplomático Reserva Exclusiva	\$7	\$75
Hendrick's Gin	\$8	\$80

Whiskeys & Cognac

Jim Beam Rye	40ml / \$5	Bottle / \$36
Calvados VSOP	\$5	\$42
Jim Beam Black	\$5	\$47
Jack Daniels	\$5	\$60
Johnnie Walker Black label	\$5	\$70
Chivas Regal 12 years	\$5	\$80
Glenmorangie 10 years	\$7	\$85
Johnnie Walker Gold Label	\$7	\$95
Laphroaig 10 years	\$7	\$95
Chivas Regal 18 years	\$7	\$100
Martell VSOP	\$6	\$100
The Macallan 12 years Sherry Oak	\$10	\$170
Highland Park 18 years		\$550

Liqueurs

Bols Crème de Cacao White	40ml / \$5	Bottle / \$40
Kahlua	\$5	\$45
Baileys Irish Cream	\$5	\$50
Malibu	\$5	\$50
Frangelico	\$5	\$50
Cointreau	\$5	\$52
Galliano	\$5	\$60

Non-Alcoholic Beverages

- Coca-Cola / \$2 • Coke Zero / \$2 • Sprite / \$2 • Tonic Water / \$2
- Soda Water / \$2 • Lime Soda / \$2 • Lemon Lime Bitters / \$2
- Kulen Mineral Water 500ml / \$2 • San Pellegrino 500ml / \$3.5

Fresh Squeezed Juices

- Orange / \$3.5 • Carrot / \$3.5 • Pineapple / \$3.5 • Watermelon / \$3.5
- Mixed Juice / \$4