



LANTERN



Rooftop Bar

FOOD MENU

STARTER

- Garlic Cheese Fries** ✓ \$5.5
French fries, Parmesan cheese, garlic chips & spring onions
- Char-Grilled Sweet Corn** \$6.5
Grilled corn, chorizo, aioli sauce, paprika, Parmesan cheese & spring onions
- Mixed Bruschetta** \$6.5
Balsamic tomatoes, honey & gorgonzola cheese,
beef & corn, salmon with dill & olive tapenade
- Add-on: \$1/pc
Mozzarella | Camembert | Gorgonzola | Coppa
- Spring Guacamole** ✓ \$7.5
Avocado guacamole, deep-fried vegetable spring rolls,
tortillas & homemade taro chips
- Crispy Rice Toasted Wings** \$8
Deep-fried chicken, rice toasted crush & spicy tamarind dips
- Lantern Party Platter** \$9
Pork & herbs sausages, avocado guacamole, deep-fried vegetable spring rolls,
duo of chips taro & sweet potato, served with hoisin sauce, ketchup & mayonnaise
- Asian-Style Prawns** \$10
Tiger prawns, garlic, dried chili, kaffir leaves,
lemongrass, shallots, olive oil & bread
- Beef Carpaccio** \$10
Sliced beef tenderloin, lemon, shallots, capers,
Parmesan cheese, garden salad & vinaigrette dressing
- Tartar – Beef or Salmon** \$12
Your choice of beef or salmon with Dijon mustard,
shallots, parsley, capers, lime juice dressing & white toast
- Lemon Garlic Scallops** \$12
Lemon garlic butter baked scallops & toasted bread
- Lantern Cold Cuts** \$16
Parmesan, Camembert, gorgonzola, coppa, Napoli salami, chorizo & Parma ham
Served with bread, crackers, walnuts & red grapes
- Add-on: \$4.5/ 100g
Parmesan | Gorgonzola | Coppa | Parma ham | Napoli salami

SALAD

- Caesar Salad** \$8
Romaine lettuce, crispy bacon, Parmesan cheese, basil croutons & Caesar dressing
- Add-on:
Prawn skewers \$4.5 | Grilled chicken \$2.5 | Anchovy or bacon \$1.5

Vegetarian Option = ✓

Prices are subject to 5% service charge

- Cured Salmon Rolls** \$9.5
Cured salmon, finely chopped vegetable, carrots, turnip, & passion fruit dressing
- Lantern Salad** \$10
Sliced tuna, boiled eggs, bacon, cheese, garden lettuce, cherry tomatoes, mixed olives & balsamic vinaigrette

MAIN

- Cajun Salmon** \$17
Pan-seared Cajun salmon, avocado pineapple guacamole & crispy tortillas
- Salmon Soba** \$18
Salmon fillet on soba noodles & buttered spring vegetable
Served with lemon butter sauce
- Grilled Ribeye Steak** \$22
220g. US ribeye steak, honey-raisin compote & mashed potatoes
- Your choice of sauce:
Grainy mustard gravy | Green pepper | Mushroom gravy
- Grilled Lamb Rack** \$25
Lamb rack with purée of mushrooms & buttered baby kailan
Served with rosemary sauce
- Grilled Beef Tenderloin** \$28
220g. Australian beef tenderloin, black olives, almonds, tomatoes & Asian salsa verde
- Your choice of sauce:
Grainy mustard gravy | Green pepper | Mushroom gravy

PASTA

- Penne Chicken & Spinach** \$10
Penne pasta, chicken breast, spinach, lemon zest, gouda cheese & Parmesan cheese
- Spicy Prawns Linguine** \$12
Linguine pasta, prawns, bacon, roasted garlic, cherry tomatoes, basil & Parmesan cheese
- Spaghetti Meatballs** \$12
Spaghetti, beef balls, tomatoes, oregano & Parmesan cheese

SWEET

- Strawberry Mousse Cake** \$5.5
Served with chocolate sauce
- Chocolate Brownie** \$5.5
Served with vanilla ice-cream and strawberry sauce
- Ice-Cream Scoop** \$2/One, \$3.5/Two, \$5/Three
Chocolate, Vanilla, Coconut, Strawberry or Green Tea

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DRINK MENU

SOFT DRINKS & WATER

Coca-Cola, Coke Zero, Sprite, Soda Water, Tonic 330ml	\$2
Fever Tree Ginger Beer 200ml	\$2.5
Fever Tree Elderflower Tonic Water 200ml	\$2.5
Kulen Mineral Water 500ml	\$2
San Pellegrino 500ml	\$4

FRESH SQUEEZED JUICES

Pineapple	\$3.5
Watermelon	\$3.5
Orange	\$4
Carrot	\$4
Mixed Juice	\$4

MIXED DRINKS

Lime Soda	\$2.5
Lemon, Lime and Bitters	\$2.5
Passion Fruit Soda	\$3.5
Strawberry Soda	\$3.5

MOCKTAILS

Virgin Mojito Fresh Lime, Mint Leaves, Brown Sugar & Lemonade	\$4.5
Lantern Spitzer Cranberry Juice, Pomegranate, Ginger, Lemon & Soda	\$4.5
Monkey Tail Orange Juice, Pineapple Juice, Lime, Mango & Dragon Fruit Syrup	\$4.5
Baitong Paradise Passion Fruit, Basil Leaves, Lemongrass Syrup & Coconut Water	\$4.5
Funky Honey Fresh Lime, Mint Leaves, Honey & Soda Water	\$4.5
Lantern Boost Carrot, Cucumber, Pineapple, Ginger & Lime Juice	\$4.5

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CLASSIC TWIST COCKTAILS

Pandan Negroni Seekers Mekong Dry Gin, Cocchi Vermouth, Campari & Orange Skin	\$5.5
Old Fashioned Maker's Mark Whiskey, Brown Sugar Syrup, Angostura Bitters & Orange Bitters	\$5.5
Cosmo-Battambang Vodka, Cointreau, Cranberry Juice, Lime Juice & Tomoka Battambang Orange Bitters	\$6
Whiskey Sour Jim Beam Black, Citrus, Sugar Syrup, Angostura Bitters & Egg White	\$6
Baitong Spritz Cucumber Vodka, Citrus, Mint, Cucumber, Sugar, Orange Bitters & Elderflower Tonic	\$6
Mojito Bayou White Rum, Mint Leaf, Brown Sugar, Lime & Soda Water	\$6
The Extraordinary Margarita Jose Cuervo Gold, Cointreau, Aperol, Lime Juice, Sugar Syrup & Orange Peel	\$6
Mondulkiri Manhattan Maker's Mark, Laphroaig, Cocchi Rosso, Mondulkiri Honey & Angostura Bitters	\$6
Basil Smash Seekers Mekong Dry Gin, Citrus, Sugar Syrup, Fresh Basil & Soda Water	\$6.5
Aperol Spritz Prosecco, Aperol & Soda Water	\$6.5
Kaffir Daiquiri Kaffir Lime Leaves Infused White Rum, Citrus, Sugar Syrup & Egg White	\$6.5
Jason Kong 75 Seekers Jason Kong Gin, Sparkling Wine, Citrus & Sugar Syrup	\$6.5

SIGNATURE COCKTAILS

Baitong Breeze White Rum, Pandan Syrup, Pineapple Juice, Lime Juice & Soda	\$6
Silver Lining Sauza Silver, Lychee Liqueur, Kaffir Lime Leaves, Citrus, Sugar & Soda Water	\$6
Lantern's Lover Whitley Neill Blackberry Gin, Passion Fruit, Aperol, Cranberry Juice & Soda	\$6.5
Asia Daisy Roku Japanese Craft Gin, Pandan, Green Tea, Honey Ginger Syrup & Lime Juice	\$6.5
Passionate Distiller Samai Gold Rum, Passion Fruit, Vanilla Syrup & Soda	\$6.5
Raspberry Twist Whitley Neill Raspberry Gin, Citrus, Raspberry, Sugar Syrup & Elderflower Tonic	\$6.5
Lantern's Espresso Martini Seekers Mekong Vodka, Coffee Liqueur, Espresso & Sugar Syrup	\$6.5

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Khmer Dragon		\$6.5
Dead Man's Fingers Coconut Rum, Citrus & Red Dragon Fruit Syrup		
Gold Sour		\$6.5
Seekers Mekong Gold Gin, Orange Juice, Citrus, Sugar Syrup & Egg White		
Indochine		\$6.5
Whitley Neill Rhubarb & Ginger Gin, Lime, Dragon Fruit Syrup, Ginger & Soda Water		
Passionate Delight		\$6.5
Whitley Neill Original Gin, Cocchi Americano Rosso, Passion Fruit & Sugar Syrup		
Pornstar Martini		\$7
Vanilla Vodka, Passion fruit Liqueur & Purée, Vanilla Syrup, Egg White & Prosecco		
Purple Eclipse		\$7
Laplandia Eclipse Vodka, Cocchi Americano, Peach Liqueur, Butterfly Tea & Tonic		
Kampot Special		\$7
Samai Kampot Pepper Rum, Triple Sec, Pineapple Juice, Lime Juice & Pepper Corn		

APERITIFS

	40ml	Bottle
Ricard Pastis	\$4	\$40
Martini Extra Dry or Martini Bianco	\$4	\$40
Campari or Aperol	\$5	\$50
Cocchi Vermouth Di Torino	\$5.5	\$60
Cocchi Americano Bianco or Rosso	\$5.5	\$60

BEER

Draft Beer		330ml
Angkor		\$2
Beer by Bottle		330ml
Cambodia		\$2.5
Heineken		\$3
Singha		\$3
Asahi		\$3.5
Harvest Craft Beer		\$4.5

Note: \$0.5 per mixer will be charged

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SPARKLING & CHAMPAGNE

	Glass	Bottle
Cava-Delapierre Tradition Brut, Catalonia, Penedes Spain	\$5.5	\$27
Prosecco-Zonin Dry DOC, Veneto, Italy	\$6.5	\$32
Champagne-Moët & Chandon, Imperial Brut Epernay, France		\$100
Champagne Veuve-Clicquot, Ponsardin Brut, Reims, France		\$115

WHITE WINE

	Glass	Bottle
Hemisferio, Sauvignon Blanc, Central Valley, Chile	\$6	\$29
Deakin Estate, Chardonnay/Pinot Grigio, Victoria, Australia	\$6.5	\$32
Stonefish, Chardonnay, Margaret River, Australia		\$36
Mussel Bay, Sauvignon Blanc, Marlborough, New Zealand		\$38
Handpicked, Pinot Grigio, Veneto, Delle Venezie, Italy		\$40
Pascal Jolivet, Sancerre, France		\$78
William Fèvre, Chablis 1er Cru, France		\$120

ROSÉ WINE

	Glass	Bottle
Le Grand Noir, Minervois, France	\$6.5	\$32

RED WINE

	Glass	Bottle
Sanama "Reserva", Merlot, Cachapoal Valley, Chile	\$6	\$29
Shell Bay, Shiraz, Great Southern, Australia	\$6	\$29
Septima, Malbec, Mendoza, Argentina	\$6.5	\$32
B & G Roi Chevalier, Saint-Emilion, Bordeaux, France		\$48
Wolf Blass Yellow Label, Cabernet Sauvignon, South Australia		\$55
Masi Bonacosta, Valpolicella Classico, Veneto, Italy		\$58
Marques de Casa Concha Carmenère, Puente Alto, Chile		\$68
La Mystériale Lussac-Saint-Émilion, Bordeaux, France		\$90
Château Haut-Blanville 1955, Syrah, Languedoc, France		\$110
Penfolds Bin 407, Cabernet Sauvignon, Multi Regional Blend, Australia		\$255
Handpicked Numbered Series- No1 Shiraz, Victoria, Australia		\$500

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VODKA	40ml	Bottle
Seekers Mekong	\$6	\$60
Grey Goose	\$6	\$70
Beluga	\$8	\$90
Laplandia Eclipse	\$8	\$105

GIN	40ml	Bottle
Whitley Neill Craft Original or Raspberry	\$6	\$60
Whitley Neill English Craft Blackberry or Rhubarb & Ginger	\$6	\$60
Roku Japanese Craft	\$6	\$65
Seekers Mekong Dry or Jason Kong	\$6.5	\$75
Seekers Mekong Gold	\$7	\$80
Hendrick's Scotch Hand Crafted Gin	\$8	\$85

TEQUILA	40ml	Bottle
Patrón XO Café	\$7	\$90
Kah Blanco	\$7	\$90
Patrón Silver	\$7.5	\$95
Kah Reposado	\$8	\$100

RUM	40ml	Bottle
Dead Man's Fingers Coconut	\$6	\$60
Samai White	\$6	\$60
Diplomático Mantuano	\$6	\$60
Samai Gold	\$6	\$75
Diplomático Reserva Exclusiva	\$7	\$85
Samai Kampot Pepper	\$8	\$95

AMERICAN WHISKEY	40ml	Bottle
Jim Beam Black	\$5	\$50
Jack Daniel's	\$5.5	\$60
Maker's Mark	\$5.5	\$60

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JAPANESE WHISKEY

	40ml	Bottle
Yamazaki Distiller's Reserve	\$18	\$300

SCOTCH WHISKY

	40ml	Bottle
Glenmorangie 10 years	\$7	\$85
Monkey Shoulder	\$7	\$85
Johnnie Walker Double Black	\$7.5	\$95
Laphroaig 10 years	\$8	\$85
Glenfiddich 12 years	\$8	\$95
Johnnie Walker Gold Label	\$8	\$95
Chivas Regal 18 years	\$8	\$100
Auchentoshan Three Wood 10 years	\$9	\$120
The Macallan 12 years Sherry Oak	\$10	\$170
Royal Salute 21 years		\$210
Johnnie Walker Blue Label		\$350
Highland Park 18 years		\$550

COGNAC

	40ml	Bottle
Courvoisier VSOP	\$8	\$100
Martell VSOP	\$9	\$120
Hennessy VSOP		\$120
Courvoisier XO		\$300
Hennessy XO		\$400

LIQUEUR

	40ml	Bottle
Kahlua	\$5	\$45
Baileys Irish Cream	\$5	\$50
Frangelico	\$5	\$50
Cointreau	\$5	\$52
Galliano	\$5	\$60

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