

THE Lantern Bar

Elixirs

Hibiscus Flower Lemonade

Hibiscus flower, lemon, cardamom & honey

- A coolant that aids acidity & heartburn

Buttermilk Cilantro Elixir

*Cilantro leaves, cumin seeds, turmeric, salt
& buttermilk/almond milk/coconut milk*

- Soothes sprue, irritable bowel syndrom & heartburn

Sarsaparilla Cooler

Sarsaparilla root, lemon, cardamom & honey

- Anti-viral, anti-inflammatory & an antioxidant

Coconut Milk Cooler

Tender coconut flesh & water, celery, jaggery sugar & mint leaves

- A fresh coolant

Tamarind Chatpato Shot

Tamarind, pepper, cumin & jaggery

- A bladder cleanser & digestion enhancer

Aloe Vera Elixir

Aloe Vera, elder flower syrup, turmeric powder & ginger ale

- A coolant & antioxidant

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Platters

Indian Sampler

Harabara Kebab

*Smoked spinach, mixed
vegetable skewers cooked
tandoor style*

Tandoori Tikka

*Assorted vegetable skewers
cooked tandoor style*

Samosa

*Deep fried vegetable triangle
with potato, palm heart
& cashew*

Served with mint chutney,
mango relish & tempered curry
leaf yogurt

Asian Sampler

Spring Roll

*Shitake with vegetable
& spring onion*

Vegetable Tempura

*Togarashi crumbed
vegetable tempura*

Thai Corn Cup

*Ginger, garlic & tempered corn
spiced with black pepper*

Served with sweet chili sauce,
spicy mayo & tempura sauce

Lantern Special

Arancini

*Panko crumbed mozzarella,
corn & jalapeno croquette*

Falafel

Chickpea falafel

Crostini

*Balsamic braised provencal
vegetable with goat cheese on a
toast truffle brioche*

Served with avocado hummus,
saffron aioli & herb, and garlic
marinated olives