

lanterns

AMWAJ MENU

Delivery | Reservations Please call on 77770055



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EST. 2017 JUNE 27TH

NIBBLES & STARTERS

TID BIT PLATTER 6.750

Crispy chicken wings, crab and cheese wonton, chicken flautas, breaded prawns, jalapeno cheese balls, vegetable spring roll.

HOMEMADE CHIPS & GRAVY 2.7

Crisp golden chips, rogan and english gravy.

GARLIC FLAT BREAD 2.4

Pizza style garlic bread with diablo dip.

JALAPENO CHEESE BALLS 3.8

Jalapeno flavoured cheddar and emmental cheese balls.

TANDOORI FLAUTAS 2.750

Tandoori chicken, chicken malai with cheddar cheese in crispy brick sheet roll.

ANGUS TANDOORI BITES 5.250

Ribeye cooked in charcoal oven served with mushroom dip sauce.

VEGETABLE SAMOSA 2.7

Potato and peas stuffed samosa served with mint chutney.

FLAKY CHICKEN TENDERS 3.450

Honey and mustard dip.

PRAWN SIKKIMESE 4.6

Sizzling prawns tossed in ginger, garlic and chillies flavoured with oyster sauce. *A house favourite!*

CRISPY THAI GARLIC WINGS 3.5

BIRD NEST STEAK 5.250

Beef bites tossed in bbq mayonnaise and sweet potato crisps.

HONEY CHILLI FRIES 2.150

Potato fingers tossed in tomato, honey and chilli glaze.

GYOZA 3.350

Chicken dumpling with tangy ponzu sauce.

EDAMAME 2.4

Spicy or salted.

SEARED TUNA 6.3

Seared peppered tuna with honey, mustard and sesame.

CRISPY PEKING DUCK 6.350

Cucumber, spring onion and pancakes.

CRUNCHY ONION BHAJJI 2.150

Gram flour battered onion fritters served with tamarind chutney.

VEGETABLE SPRING ROLLS 2.3

With sweet and sour sauce.

DAHI KEBAB 2.450

Cardamom flavoured grated paneer in a soft creamy centre with spices

HARA BHARA KEBAB 2.450

Crisp patty of potato, spinach and green peas.

SALMON | BEEF TERRIYAKI 6.2

Yamasa soy, asian seasoning.

CHICKEN WONTON 3.4

CALAMARI FRITTI 4.250

Deep fried crispy squid, chilli aioli dip.

BREADED SHRIMPS 4.450

With sriracha mayo and lime.

CHEESE PLATTER 6.5

Assortment of 5 cheeses, Breads & chutney.

Calamari Fritti



14-09-20

SOUP

BUTTERNUT 2.350

Grated hazelnut and deep fried fine leek sticks.

DAL SHORBA 2.350

Lightly spiced yellow lentil soup topped with crispy croutons.

WILD MUSHROOM 2.350

Portobello, oyster and button mushrooms cooked in creamy vegetable stock.

CREAMY CORN SOUP 2.350

Thick and creamy sweet corn with choice of chicken.

SALAD

Add grilled chicken or prawns 1.5

SUPERFOOD 4.550

Kale leaves with lentils, quinoa, beetroot, pumpkin, mixed seeds and avocado dressing.

QUINOA TABOULEH 3.8

Multicolor quinoa with mint, parsley, coriander, pomegranate, spring onion, cucumber, tomato and citrus lemon dressing.

CAESAR 3.8

Romain lettuce, croutons, turkey bacon, Caesar dressing, parmesan flakes and poached egg.

WARM GOAT CHEESE 3.8

Pan fried breaded goat cheese slices, cranberry chutney, green leaves with green apple walnut dressing.

PUB SALAD 3.8

Chiffonade of green leaves with carrots, cherry tomato, avocado and honey mustard dressing.

CHICKEN ROCCA 3.9

Zaatar marinated grilled chicken breast, wild and local rocket, confites tomato petals, lemon herb dressing.

AVOCADO AND QUINOA 4.550

Mixed lettuce, avocado, quinoa, grilled crab sticks, cherry tomatoes, edamame & orange with balsamic dressing.

CAPRESE SALAD 3.9

Milange of fresh mozzarella, tomato and basil served with olive oil and pesto.

HALLOUMI SALAD 3.8

Sesame crusted halloumi on fresh greens with pine seeds and berry dressing.

SPRING SALAD 3.9

Green leaves, edamame, cherry tomatoes, red radish, ginger-onion dressing.

SANDWICHES & BURGERS *Served with fries and coleslaw*

CROQUE- MONSIEUR 5.5

Toasted turkey ham with bechamel sauce & gruyère cheese.

ROASTED CHICKEN & AVOCADO 4.550

Chicken breast, avocado cubes, lettuce, tomato and chilli sour cream.

WAGYU SLIDERS 5.6

100% wagyu beef trio on sesame buns.

TOASTED MINUTE STEAK 5.7

Caramelized onion, cream cheese, dijon mustard & jalapeno.

CHICKEN SLIDERS 4.3

Crispy chicken, avocado & ranch dressing.

CLUB SANDWICH 4.3

Lettuce, tomato, turkey bacon, grilled chicken, pan fried egg layered between toasted multigrain sliced bread.

WAGYU BURGER 7.9

100% wagyu beef, caramelised onion, sesame bun, mayonnaise, tomato, lettuce, pickle and side of coleslaw.

CLASSIC BURGER 4.3

Beef, caramelised onion, sesame bun, mayonnaise, tomato, lettuce, pickle and side of coleslaw.

VEGETARIAN SLIDERS 3.8

Slightly spicy grated potato, carrot and pea cutlet in seame seed bun.

Wagyu Sliders



PRICES ARE INCLUSIVE OF ALL TAXES

CLASSIC MAINS

LAMB SHANK, FARRO BEANS 10.1
Slow cooked served with carrot, broccoli and snow peas.

SHORT RIB OF BEEF 12.5
Slow cooked and braised served with string beans, mashed potato and BBQ sauce.

ATLANTIC SALMON BABAGANOUSH 7.2
Pan fried fillet of salmon, mixed leaves, salsa of tomato, olive and feta cheese.

RIBEYE | TENDERLOIN 10.1
Hand cut chips, herb crusted tomato, mushroom or peppercorn sauce.

TRADITIONAL FISH & CHIPS 6.8
Mushy peas, lemon, malt vinegar and tartare sauce.

GRILLED HAMMOUR AND PRAWNS 7.2
Garlic flavored cream sauce, wild & white rice.

CHICKEN & MUSHROOM PIE 4.9
Seasonal vegetables, mashed potatoes and gravy.

CHICKEN PARMIGIANA 4.5
Chicken topped with parmesan & cheddar cheese, tomato sauce, quinoa with sauteed mushroom.



Short Rib of Beef

GRILLED SEABASS 7.1
Seasonal vegetables and lemon butter sauce.

SHEPHERD'S PIE 5.3
Lamb and vegetable stew, potato crust.

SIDES

- SIDE SALAD 1.9
- FRENCH FRIES 1.9
- ONION RINGS 1.9
- GARLIC BREAD 1.9
- MASHED POTATOES 1.9
- SAUTEED MUSHROOMS 1.9
- HUMMUS 1.9
- HAND CUT CHIPS 1.9
- SAUTEED VEGETABLES 2.1
- TRUFFLE & PARMESAN FRIES 2.5

WRAPS

Served with french fries or side salad

CHICKEN TIKKA WRAP 3.8
Chicken tikka wrapped in tortilla with curry yoghurt, lettuce and tomato.

MURGH MALAI 3.8
Malai chicken wrapped in tortilla roti with curry yoghurt, lettuce and tomato.

HALLOUMI AND PUMPKIN 3.8
Grilled halloumi, roasted pumpkin, lettuce, olive tapenade in tortilla.

PANEER KATHI ROLL 3.8
Cottage cheese and vegetables, onions and mint chutney.

PIZZA & PASTA

Extra topping non veg 1.5 & veg 1.0

ASPARAGUS & MUSHROOM 4.9
Mixed mushrooms, mozzarella, rocket.

MARGHERITA 4.9
Tomato sauce, buffalo mozzarella and fresh basil.

SHORT RIB PIZZA 5.6
House special short ribs, BBQ sauce, jalapenos, onion, bocconcini.

PEPPERONI 4.9
Tomato sauce, mozzarella, pepperoni, bell peppers.

4 SEASONS 4.9
Artichoke, mushrooms, capsicum & olives with mozzarella & oregano.

SPICY PRAWN 5.6
Onions, tomato sauce, mozzarella cheese.

SPAGHETTI CARBONARA 4.550
Turkey bacon in a creamy egg & parmesan cheese sauce.

CHEESY CANNELLONI 4.7
Pasta filled with spinach, chicken, ricotta & mozzarella cheese.

MUSHROOM RISOTTO 5.5
Arborio rice with sauteed wild mushrooms, onions, garlic, parsley, truffle oil and parmesan cheese.

PENNE ARRABIATA 4.550
Spicy tomato sauce finished with olives.

PRAWN LINGUINI 5.3
Prawns, creamy neapolitan sauce.



TANDOORI

TANDOORI MIXED GRILL 8.950

An assortment of chicken, lamb, fish and prawns served on a sigiri grill.

MURGH-CHICKEN

MURGH MALAI KEBAB 5.650
Juicy chicken marinated with cream and cheese.

TANDOORI CHICKEN 6.750
Roasted spring chicken marinated with yoghurt and tandoori spices.

CHILLY CHICKEN TIKKA 5.550
Spicy diced chicken marinated with garam masala, onion and garlic.

HARYALI TIKKA 5.550
Chicken breast marinated in the blended mixture of spices, mint and coriander.

AFGHANI SABUT CHICKEN 5.650
Chicken marinated in cream cheese with hint of black pepper.

GOSHT-LAMB

ADRARI LAMB CHOPS 5.650
Spiced chops with garam masala and a hint of paprika.

MOGHLAI SEEKH KEBAB 5.650
Lamb minced kebab, flavored with aromatic spices, coriander and chillies.

SUMANDRI – SEAFOOD

TANDOORI FISH TIKKA 7.750
Lightly spiced hammour seasoned with onion and garam masala.

TANDOORI PRAWNS 8.150
Prawns flavoured with garam masala, onions and chopped green chilli.

SHAKAHARI- VEGETARIAN

PUDINA PANEER TIKKA 4.550
Grilled cottage cheese marinated in green chilli and mint paste.

SUBZ SEEKH 3.5
Skewered rolls of minced vegetables, potato and cheese.

TANDOORI MUSHROOM 3.9
Spinach and cheese stuffed mushrooms marinated in traditional tandoori masala.

PANEER SHASHLIK 4.550
Cottage cheese, mushroom, onion, tomato & capsicum.

VEGGIE MIXED GRILL 6.8
Tandoori mushroom, paneer tikka, tandoori potato and subz seekh.

CURRIES | MASALA

CHICKEN MAKHANI 5.650

Boneless spiced tandoori chicken finished in tomato butter sauce.

CHICKEN CURRY 4.550

Traditional Indian style tenderized chicken finished in tomato based sauce.

CHICKEN TIKKA MASALA 5.650

North Indian style tandoor cooked chicken tikka finished in an onion & tomato curry.

ANDA CURRY 3.6

Home style egg curry with herbs and spices..

CHICKEN JALFREZI 4.550

Shredded chicken with jullienne capsicum, onion and tomato.

CHICKEN KORMA 5.650

Tender chicken with cream and spice, topped with roasted almonds.

CHICKEN ACHARI 4.9

Achhari Murg is a famous North Indian dish made with a similar pickling spice mix.

BALTI GOSHT 5.650

Stir-fried slow-cooked lamb with chopped green pepper in an onion and garlic based sauce.

PRAWN MASALA 5.650

Spicy prawns marinated in traditional tomato base masala sauce.

PRAWN COCONUT CURRY 5.650

Curry flavoured with coconut milk and fragrant spices.

LAMB ROGAN JOSH 5.650

Braised lamb chunks cooked in a spicy kashmiri brown curry sauce.

LAMB SAAGWALA 5.650

Lightly spiced meat in a rich spinach based curry.



Chicken Korma

Mutter Paneer

PANEER MAKHANI 4.550

Diced cottage cheese in a buttery ginger, garlic and tomato based sauce.

PANEER SAAGWALA 4.550

Cottage cheese in a rich spinach based curry.

PANEER BHURJEE 4.550

Minced paneer, spices and herbs.

PANEER KHADAI 4.550

Cottage cheese, onion and capsicum coated with spicy tomato sauce.

DAL TADKA 3.1

Yellow lentils tempered with cumin and homemade garam masala.

MUTTER PANEER 4.550

Cottage cheese and peas cooked in a tomato based sauce and diced potatoes, spiced with garam masala.

DAL MAKHANI 4.3 All time favourite.

Black lentil and red kidney beans cooked with butter, cream and select spices.

MIRCHI BAINGAN KA SALAN 3.5

Eggplant with chillies, onions, ginger, juliennes and spices.

MIXED VEGETABLE CURRY 3.5

Assorted diced vegetables, spiced curry sauce.



SUGGESTED DISHES

Breads / Rice ...To complete and enjoy an Indian meal!

CHANA MASALA 3.1

Chickpeas in tangy melange of spices.

BOMBAY ALOO 3.1

Potatoes cooked Mumbai style.

ZEERA ALOO 3.1

Diced potatoes and cumin seeds flavoured with tomatoes.

METHI ALOO 3.1

Potatoes flavoured with fenugreek.

BHINDI MASALA 3.1

Okra cooked in onions, ginger and garlic.

ALOO GHOBI 3.1

Dry cauliflower and potatoes.

CUCUMBER RAITA 1.2

Yoghurt with cucumber.

RAITA WITH POMEGRANATE 1.2

Yoghurt with pomegranate.

ROASTED PAPAD 0.8

NAAN OR ROTI 0.5

BUTTERED NAAN 0.7

GARLIC NAAN 0.7

PLAIN PARATHA 0.7

PUDINA PARATHA 0.7

STUFFED NAAN 1.1

Potato | cheese | minced meat | vegetables | onion.

KABULI NAAN 1.4

Sweetened bread with cashew nuts, honey and fruit.

PULAO RICE 2.2

Saffron flavoured basmati rice.

STEAMED RICE 1.9

JEERA RICE 2.2

POPULAR - BIRYANIS

Dish made of flavoured long grain basmati rice with meat or vegetables, garnished with brown onion, boiled egg and nuts.

MUTTON BIRYANI 5.650

Mutton cooked with fragrant basmati rice, flavoured with fresh coriander, mint & nuts.

LAMB SHANK BIRYANI 10.1

Slow cooked New Zealand lamb.
Worth to share!

CHICKEN BIRYANI 5.650

Chicken cooked with fragrant basmati rice, flavoured with fresh coriander, mint & nuts.

CHICKEN KORMA BIRYANI 5.650

Mild spiced biryani with soft chicken and korma cream sauce.

SEAFOOD BIRYANI 5.9

Prawns, fish and calamari.

SUBZ BIRYANI 3.5

Seasonal vegetables with fragrant basmati rice with fresh coriander, mint & nuts



Lamb Shank Biryani



MAHARAJA FEAST

(11.2/PERSON) Minimum of four persons

Accompanied with salad, bread, raita, papadam and condiments.

TID BIT PLATTER

Crispy chicken wings, crab & cheese wonton, chicken flautas, breaded prawns, jalapeno cheese balls, vegetable spring roll.

KABAB PLATTER

An assortment of chicken, lamb, fish and prawns cooked in our tandoor oven.

CURRIES

Murg makhani, ghost korma, dal, seasonal vegetables.

CHICKEN BIRYANI

ASSORTMENT OF FRESH BREADS

CHOICE OF DESSERT

DESSERT

KESAR KULFI FALOODA 2.350

Traditional indian saffron and cardamom flavoured ice cream served with soft vermicelli and rose syrup.

GULAB JAMUN 2.350

Deep fried dumpling soaked in sugar syrup.

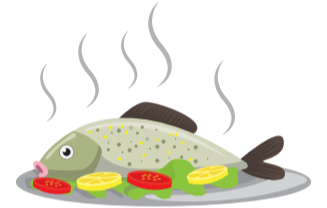
DESSERT OF THE DAY:

Kindly ask your server



WE CATER!

Call: 800010 20



www.lanternsrestaurant.com

GOOD MORNINGS

Breakfast served daily from 12:00 pm - 2:00 pm

HOUSE SPECIALS



English Breakfast

WHOLE EGG OMELETTE OR EGG WHITE OMELETTE 3.8
(All served with buttered toast)

*Mushroom and cheese.
*Spanish tomato, bell pepper and onion.

SMOKED TURKEY AND PERSIAN FETA OMELETTE 4.150
With shallot, sun dried tomatoes and baby spinach served with spiced tomato chutney.

SCRAMBLED EGGS & BACON CROISSANT 4.150

STEAK AND EGG 4.5
With hash brown and grilled tomato.

BANANA PECAN FRENCH TOAST 4.0

TIRAMISU FRENCH TOAST 4.0

GRILLED SWEET POTATO AND MINCED AVOCADO 4.350
Poached egg, feta cheese, lime, lemon and chilli flakes.

PANCAKE 2.550
(Blueberry compote or banana walnut)

TRADITIONAL ENGLISH BREAKFAST 5.550

POACHED EGG ON TOASTED MULTIGRAIN BAGEL 4.150
With avocado, asparagus, crispy bacon and yuzu hollandaise.

EGGS ON TOAST 3.350

PESTO AND EGG 4.150

EGG BENEDICT 4.150
Served on freshly baked English muffin, beef bacon and hollandaise.

EGG FLORENTINE 4.550
Sauteed baby spinach and smoked salmon.

SANDWICHES

CROQUE MONSIEUR 5.3
Smoked chicken & gruyere cheese toastie.

ROAST CHICKEN AND AVOCADO 4.550
Chicken breast, avocado cubes, lettuce, tomato and chilli sour cream.

TOASTED MINUTE STEAK BAGUETTE 5.650
Caramelized onion, cream cheese, dijon mustard & jalapeno.



SEASONAL FRUIT SALAD

With yoghurt and honey 3.2

SIDES

SMOKED SALMON 2.4

SMOKED BEEF BACON 1.950

SAUTEED MIXED MUSHROOM 1.9

SAUTEED BABY SPINACH 1.950

SAUSAGE WRAPPED IN BACON (Beef or chicken) 2.2

AVOCADO 1.950

SLOW ROAST TOMATO 1.4

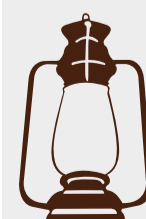
HOMEMADE HASH BROWNS 1.950

HOMEMADE BAKED BEANS 1.950

EGG 1.950
(Poached, scrambled, fried)

CROISSANT 1.2

CHEESE CROISSANT 1.6



lanterns
Gourmet Lounge