



**A beacon of fine dining, Lighthouse indulges you in the vibrant flavours of the Mediterranean. A taste of simplicity, of sunshine, of the earth and of the sea, beautifully crafted for an unforgettable dining experience.**

**Welcome to The Lighthouse!**

**Decorated with utmost care and love, the interiors are carefully selected to complement the Mediterranean dining experience.**

**With unique dishes and drinks concocted from fresh ingredients sourced from the first parts of the world, our professional team will leave your taste-buds tingling, wanting more.**

**Whether it is dining out on the deck where the ocean meets the beach, indoors within the picturesque interiors that remind you of the beautiful streets and old architecture of Greece, or a private dinner booked on the terrace of our tower under the stars, we can assure you one thing – a dinner here will be one for the books.**

**Sincerely,  
Chef Deepesh**

## CHEF'S SPECIAL

<b>BURRATA CHEESE</b> Heirloom cherry tomato, edamame, quinoa cracker	<b>D</b>	40
<b>OYSTER FINES DE CLAIRE N°3 DAVID HERVÉ</b> Mignonette sauce, edible flower, fresh lemon	<b>SF   GF</b>	per piece 12
<b>GRILLED CHILEAN SEABASS</b> Prawn, chorizo cream, edamame, smoked mango salsa	<b>P   SF   GF   D   A</b>	69
<b>GRILLED OCTOPUS</b> Creamy black garlic, spanish sobrasada dip, roasted carrots, asparagus	<b>D   N   GF</b>	78

## FROM THE DRY AGER

<b>BLACK ONYX TOMAHAWK STEAK (600gm) (for 2 persons)</b> Roasted new potatoes, baby vegetables, chimichurri sauce (Pre-order 1 day in advance)	<b>D   GF</b>	220
<b>WESTHOLME WAGYU BEEF STRIPLOIN MBS 7-8 (200gm)</b> Creamy potato, baby vegetables, beef Jus	<b>D   GF</b>	140
<b>OHMI WAGYU BEEF STRIPLOIN A5 (180gm)</b> Creamy potato, baby vegetables, truffle Jus	<b>D   GF</b>	210

Chef recommendation for meat doneness - medium.  
Our beef is carefully dry aged for a period of 14 to 30 days, resulting in a full flavoured tender meat which enhances an already incredible product.

Please note that items above are excluded from "All Meal Plans and Reward Member Benefits"

**N** - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.  
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

## TO BEGIN...

<b>AVOCADO ROLLS</b>	<b>SF   GF</b>	<b>38</b>
Chilled scallop tartare, crab, local tuna, lemon pearls, smoked olive oil, lemon aioli		
<b>CELERIAC-HAZELNUT-TRUFFLE-SOUP</b>	<b>P   N   D</b>	<b>30</b>
Sourdough crisp, back bacon, candied hazelnut, sage, basil oil, truffle paste		
<b>CREAMY POLENTA</b>	<b>E   D   GF</b>	<b>34</b>
Soft poached egg, mushrooms, cayenne pepper, truffle oil, blue cheese cloud		
<b>GRILLED ARTICHOKE</b>	<b>V   N   GF</b>	<b>34</b>
White bean hummus, tomatillo salsa verde, crispy garlic, fresh mint, roasted almonds		
<b>RAINBOW TROUT CARPACCIO</b>	<b>SF   D   GF</b>	<b>42</b>
Avocado cream, salsa verde, sour cream, rice puffs, apple and lemon gel, edible herbs		
<b>LIGHTHOUSE SALAD</b>	<b>V   D   GF</b>	<b>32</b>
Artichoke, heirloom cherry tomato, avocado, grilled bell pepper, mixed leaves, truffle pecorino, lemon, olive oil		
<b>FOIE GRAS AU TORCHON</b>	<b>D   A</b>	<b>42</b>
Mixed berry purée, peach compote, truffle soil, brioche		
<b>BEEF CONSOMMÉ</b>	<b>E</b>	<b>40</b>
Beef oxtail, duck foie gras, edamame, summer vegetables		
<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>V   N   D</b>	<b>36</b>
Ricotta cheese, walnut granola, brown butter, thyme scented cream, manchego crumble		
<b>SQUASH BLOSSOMS</b>	<b>V   D</b>	<b>36</b>
Fried squash blossoms, lemon ricotta, tomato salsa, passion fruit caviar		

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## PROCEEDING...

<b>48 HOURS ANGUS BEEF SHORT RIBS</b> Parmesan risotto, pine nuts, baby broccoli, perigord truffle sauce	<b>N   D   GF</b>	62
<b>SEAFOOD PAELLA (for 2 persons)</b> Indian ocean seafood, tomato, saffron aioli	<b>SF   E</b>	125
<b>OXTAIL TORTELLINI</b> Roasted bone marrow butter, shimeji mushroom, porcini dust, sugar pea, fermented garlic cream sauce	<b>D   E</b>	48
<b>SOUS VIDE DUCK BREAST</b> Celeriac choucroute, bulgur wheat and goat cheese	<b>D</b>	50
<b>PAN ROASTED QUAIL</b> Black garlic cream, parsnip purée, catalan-style spinach, quail sauce	<b>D</b>	54
<b>TASMANIAN SALMON</b> Smoked broth, avocado oil, charred vegetables, tart	<b>SF   D</b>	48
<b>RACK OF VEAL</b> Arabica coffee marinated, cream potatoes, asparagus, veal jus	<b>D</b>	56
<b>LOCAL REEF FISH</b> Moroccan couscous salad, anchovy and mussel gazpachuelo sauce	<b>SF   D</b>	44
<b>LAMB RACK</b> Smoked creamy mash, charred vegetables, lamb jus	<b>D</b>	54
<b>ROASTED CORN-FED CHICKEN</b> Creamy chestnut truffle, assorted mushrooms, buttered edamame	<b>D   N</b>	50
<b>SCALLOP</b> Capers, lemon emulsion, cauliflower crème	<b>SF   D</b>	46

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## SWEET TOOTH...

<b>PEACH AND CHAMPAGNE</b> Compressed peach, Champagne espuma, peach soup, peach berliner, Champagne caviar, chocolate soil	<b>E   D   A</b>	34
<b>BEETROOT AND HIBISCUS</b> Beet crèmeux, huckleberry compote, hibiscus in syrup, goat cheese bavarois cones	<b>E   D</b>	32
<b>CHOCOLATE AND CHERRY</b> Krish namaleka, chocolate fudge, bing cherry compote, hot malted milkshake, chocolate crisp	<b>E   D   N   A</b>	34
<b>CITRUS AND SAFFRON</b> Mediterranean citrus curd, cheese custard, saffron ice cream, mint moss	<b>E   D   GF</b>	34
<b>YOGHURT AND RHUBARB</b> Greek yogurt mousse, rhubarb, and cardamom soup, pistachio tulip, poached rhubarb	<b>E   D   N   GF</b>	32
<b>THYME AND STRAWBERRY</b> Buttermilk ice cream, thyme and lemon cake, balsamic strawberry, jasmine tea veil	<b>E   D   N</b>	32
<b>LEMON BABA</b> Lemon baba, vanilla chantilly, exotic fruits	<b>E   D   A</b>	34
<b>CHOCOLATE FONDANT</b> Salted caramel, passionfruit fluid gel, vanilla ice cream	<b>E   D   GF</b>	34
<b>FRUITS AND WINE POPS</b> Fresh fruit salad, red wine popsicles	<b>GF   A</b>	32

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