



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

BURRATA CHEESE Heirloom Cherry Tomato, Edamame, Quinoa Cracker	D	40
OYSTER FINES DE CLAIRE N°3 DAVID HERVÉ (PER PIECE) Mignonette Sauce, Edible Flower, Fresh Lemon	SF GF	12
GRILLED CHILEAN SEABASS Prawn, Chorizo Cream, Edamame, Smoked Mango Salsa	P SF GF D A	69
GRILLED OCTOPUS Creamy Black Garlic, Spanish Sobrasada Dip, Roasted Carrots, Asparagus	D N GF	78

FROM THE DRY AGER

BLACK ONYX TOMAHAWK STEAK (600gm) (for 2 persons) Roasted New Potatoes, Baby Vegetables, Chimichurri Sauce (Pre-order 1 day in advance)	D GF	220
WESTHOLME WAGYU BEEF STRIPLOIN MBS 7-8 (200gm) Creamy Potato, Baby Vegetables, Beef Jus	D GF	140
OHMI WAGYU BEEF STRIPLOIN A5 (180gm) Creamy Potato, Baby Vegetables, Truffle Jus	D GF	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 17% GST.

TO BEGIN...

SCALLOP BEURRE BLANC PASSION Champagne Beurre Blanc, Wild Asparagus, Passion Fruit, Trout Caviar, Dill oil, Passion Fruit Foam	SF D A GF	40
BEEF AVOCADO JUNIPER Beetroot Tartar, Baked Heirloom Beets, Sour Cream, Beet Vinegar Gel, Juniper Berries Avocado Mousse, Blackberry Sauce	V D GF	30
BISQUE GNOCCHI SPINACH PRAWNS Coconut Bisque, King Prawn, Sweet Potato Gnocchi, Spinach, Lemon Gel	SF D	36
TUNA CUCUMBER LIME Tuna Tartar, Pickled Cucumber, Cucumber Wasabi Sauce, Cauliflower Bavaroises, Buckwheat Cream, Caviar, Finger Lime	SF D	36
TOMATO AVOCADO ALMOND Heirloom Tomatoes, Barrel Aged Feta, Red Onions, Avocado, Sumac, Pears, Almonds, Sorrel Leaves, Tomato Bisque, Focaccia Croutons, Basil Oil	V D	34
CRAB AVOCADO TUNA Chilled Crab, Local Tuna, Lemon Pearls, Smoked Olive Oil, Lemon Aioli, Balsamic & Onion Pearls	SF GF	38
FOIE GRAS ALMOND MARJORAM Sautéed Duck Liver, Olive Oil, Marjoram, Ajoblanco, Milk Bread, Peach Compote, Raspberry Gel, Red Wine Glaze	D A	38
SALMON KALAMANSI FENNEL CAVIAR Kalamansi Juice, Kumquat, Olive Oil, Fennel Bulb, Pomegranate, Red Onion, Sour Cream, Dill Leaves, Salmon Caviar	SF D S	38
ARTICHOKE VELOUTÉ LINSEED COMTÉ Apple, Rye Bread, Pickled Onions, Roasted Linseeds, Comté Foam	V D	34
SALAD AVOCADO ARTICHOKE TRUFFLE PECORINO Artichoke, Heirloom Cherry Tomato, Avocado, Grilled Bell Pepper, Mixed Leaves, Truffle Pecorino, Lemon, Olive Oil	V D GF	34

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PROCEEDING...

LAMB PARSNIP DUKKAH Lamb Racks, Parsnip Puree, Arugula Pesto, Dukkah Crumbed Baby Carrots, Lamb Jus	D N	56
FISH CELERIAC CITRUS Reef Fish, Celeriac Puree, Pickled Cucumber and Fennel, Blood Orange Sauce, Blood Orange Segments, Herb Oil, Herb Garnish, Grated Horseradish	SF S D GF	46
CHICKEN TRUFFLE BUTTERNUT Chicken Leg, Savoy Cabbage, Truffle, Butternut Puree, Black Cardamom Sauce, Stuffed Morel Mushrooms	D GF	52
SALMON FREGOLA PRAWN BISQUE Fregola, Garlic Prawns, Smoked Trout Caviar, Langoustine Bisque	SF D	48
RIBS CAULIFLOWER POMEGRANATE WINE Beef Ribs, Smoked Bone Marrow Crumble, Hazelnut and Cauliflower Puree, Asparagus, Broccolini, Pomegranate and Red Wine Jus	D N A	66
DUCK FOIE GRAS TRUFFLE Duck, Smoked Brinjal Puree, Foie Gras Fritters, Charred Leeks, Heirloom Carrots, Truffle	D GF	52
QUAIL BLACK GARLIC SPINACH PARSNIP Pan-Roasted Quail, Black Garlic-Parsnip Purée, Catalan-Style Spinach, Golden Raisins, Pine Nuts, Heirloom Tomato Confit, Rosemary-Orange Quail Jus	D	54
BEEF CHEEK RAVIOLI ALBUFERA SAUCE MUSHROOMS Beef Cheek Ravioli, Albufera Sauce, Mushroom, Peas, Micro Greens	D A E	48
TAGLIATELLE TRUFFLE MUSHROOM DUXELLES PARMESAN AIR Crispy Guanciale, Parmesan Foam, Microgreens, Truffle Oil, Confit Egg Yolk	P D E	42

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SWEET TOOTH...

CRÊPES BANANA CAMEL Burnt Banana Ice Cream, Banana Cream, Passion Fruit Caramel, Cocoa Nibs, Puffed Rice	D E	33
DONUT RASPBERRY CHOCOLATE Donut Cremeux, Raspberry Jam, Chocolate Glaze, Floral Snow, Chocolate, Raspberry Powder	D E	33
BERRIES ELDERFLOWER POLLEN Pickled Berries, Elderflower Espuma, Pollen Ice Cream, Toasted Oat Crumb	D E	33
PEACH CHAMPAGNE BERLINER Compressed Peach, Champagne Espuma, Peach Soup, Peach Berliner, Champagne Caviar, Chocolate Soil	E D A	34
GREEK YOGURT RHUBARB PISTACHIO Greek Yogurt Mousse, Rhubarb, Cardamom Soup, Pistachio Tulip, Poached Rhubarb	E D N GF	32
CHOCOLATE CAMEL PASSION FRUIT Chocolate Fondant, Salted Caramel, Passion Fruit Fluid Gel, Vanilla Ice Cream	E D GF	34
HONEY CAKE SALTED CAMEL SOUR CREAM Salted Caramel Ice Cream, Sour Cream Mousse, Apple and Lemon Verbena Compote	E D	34
FRUIT SORBET Lemon Verbena and Olive Oil Sorbet, Tropical Fruits		32

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