



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.

CHEF'S SPECIAL

CAVIAR

SEVRUGA CAVIAR (S) 220

BURRATA CHEESE (D) 34
Heirloom tomato, edamame, quinoa cracker

DUCK LIVER TERRINE 36
Fig and cognac, dates marmalade, brioche

GRILLED CHILEAN SEABASS (S) 62
Buckwheat risotto, mango paprika salsa

GRILLED OCTOPUS 70
Creamy black garlic, smoky Romesco sauce

FROM THE DRY AGER

WESTHOLME WAGYU STRIPLOIN MBS 4-5 140

KAGOSHIMA WAGYU BEEF A5 180

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 the items in above menu are excluded from
"All Meal Plans and Discounts"***

*Kindly inform your server about any Food Allergies, Intolerances or Special Dietary requirements
N- contains nuts, P- contains pork, D-contains dairy, V- vegetarian, S- seafood, A- contains alcohol
All prices are in US dollars and subject to 10% service charge and 12% government sales tax*

STARTER

OXTAIL CONSOMME	22
Mushroom, summer vegetable	
CHILLED TOMATO SOUP (V)	20
Burrata and basil oil	
AVOCADO CANNELLONI (S)	30
Salmon and roasted tomato, passion fruit caviar	
BEETROOT, CREAM CHEESE & HERB RAVIOLI (N)(V)	34
Pistachio, fish roe, almond sauce	
STUFFED CHICKEN WINGS	26
Date & couscous, potato with green onion and pimento	
HOUSE CURED OCEAN TROUT (S)	34
Lemon gel, squid Ink emulsion, sour cream, Arabica coffee sauce	

MAIN

RACK OF LAMB	44
Roasted pumpkin, carrot, burnt onion, jus lie	
BAKED FREE-RANGE CHICKEN	37
Glazed vegetables, sautéed mushroom, truffle jus	
YELLOW FIN TUNA (S)	36
Fennel chips, cream of pine nuts, tomato caviar	
SCALLOPS (S)	38
Capers and lemon emulsion and cauliflower crème	
ROASTED LOCAL FISH (S)	39
Black olive tapenade, concasse tomato and thyme	
DUCK BREAST (D)	42
Goat cheese bonbon, potato espuma, smoked honey sauce	

DESSERT

SEASONAL FRUIT SALAD With lemon basil sorbet	18
BABA AÚ RHUM (A) Vanilla chantilly	19
CHOCOLATE TURRON CHEESE CAKE (D) Praline crèmeux, cherry fluid gel	19
CHOCOLATE FONDANT Passion fruit sauce, salted caramel, vanilla Ice cream	20
OUR VERSION OF MOJITO DESSERT IN A GLASS	19