

The Lighthouse

RESTAURANT

GOURMET TRIBUTE

Alaskan King Crab with Fermented Kohlrabi (SF, D, A)
Fromage Blanc Sorbet, Avruga Caviar, Vodka Gel and Edamame Panna Cotta
Fresh Sea Urchin



Cognac Flamed Lobster Bisque from the Gueridon (SF, D, A)



Textures of Pertuis Asparagus (P, GF, D, A)
Charred White Asparagus with Parmesan Crust, Joselito Ham
White Wine and Chives Hollandaise, Yuzu Balm with Black Truffle Shavings and Kale Dust



Confit Job Fish (D)
Celeriac Puree, Sun Gold Tomato Fondue, Thai Beurre Blanc
Olive Tuille and Braised Kale

or

Grilled Japanese Wagyu Beef Tenderloin with Mushroom Crust (D)
Pan Fried – Foie with confit onion, Butternut and Ginger Flavour
Pickled Mushroom and Umami Demi-Glace



Dulcey Chocolate Cream
Apricots, Almond Sable, Lemon Thyme, Vanilla and Grand Marnier Ice Cream



Coffee and Mignardises


Gourmet Tribute menu \$250 per person

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST.
Dish contains A-ALCOHOL, SF-SEAFOOD, G-GLUTEN, N-NUTS, SP-SPICY, D-DAIRY*

THE SWEET FINISH

Milk Chocolate Raspberry Brioche Pudding (D, G)
Brioche Pudding and Yuzu Honey Ice Cream
with Crispy Hippenmasse, Raspberry Gel \$ 24



Screw pine Parfait (D, G) 
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis, \$ 22



Basil Chocolate Marquise (A, D)
Basil Chocolate Marquise and Passion Fruit Sorbet,
Strawberry Foam, Basil Gel with
Rum Chocolate Truffle \$ 22



Flourless Chocolate Fudge (N, D)
Toasted Macadamia and Valrhona Alpaco Bittersweet Chocolate
Lavender Macaroon and Café Gelato \$ 24



Your Choice of Hot Souffle (A, D, G)
Hazelnut, Chocolate or Vanilla Accompanied
by Grand Amier Anglaise (Please Allow 20 minutes) \$ 26



Exotic Fruit Flambee (A, D)
Flambee in Spiced rum, Mango Ice Cream
from the Gueridon \$ 28



Turkish Coffee with Baklava (N, D)
Traditionally Brewed at the Table \$16

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SOUP

Fire Roasted Red Pepper (D)
Goat Cheese Mousse with Chives \$ 27



White Onion Velouté (D)
Blue Cheese Tortellini with Black Truffle \$ 36



Porcini Mushroom Velouté (D)
Truffle Butter Croute and Mini Foie Gras Le Burge \$ 36



Pacific Oyster and Fennel Chowder (SF, D)
Seared Salmon, Scallop and Tiger Prawn \$ 38



Cognac Flambéed Lobster Bisque (S, D) \$42 
from the Guéridon


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ENTRÉE

Poached White Asparagus (D)
Quail Egg, Béarnaise Sauce and Mixed Cress \$ 30



Togarashi Marinated Pan Seared Yellowfin Tuna (A) 
Lemongrass Infused Vacuum Melon, Bloody Mary Jelly and Caviar \$ 38



Yellow fin Tuna Carpaccio 
Cucumber, Red Pepper, Daikon, Chives and Wasabi with Fresh Mixed Herbs,
Light soya Dressing \$ 36



Steamed Lobster Won Ton Ravioli (SF, D) 
Spring Onion, Salmon Caviar, Saffron Beurre Blanc and Micro Greens \$ 55



Haloumi Cheese Salad (A, D)
Fennel, Endive with Avocado and Pink Grapefruit, Gremolata \$ 35



Seared Sea Scallops (D, SF)
Spicy Cauliflower Puree, Onion and Coriander Cress \$ 35



Crisp Organic Green Leaves (D)
Beetroot and Fresh Bocconcini with Papaya Seed Dressing \$ 32

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ENTRÉE

Salmon "Stroganoff" (D, A)
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins
Flambéed with Cognac, Lemon and Sour Cream \$ 45
from the Guéridon



Lobster "Wellington" (D, SF) 
Baked in Saffron Puff Pastry with Mushroom Duxelle
Sauce Americane \$ 52



Medallions of Duck Foie Gras on Warm Brioche (A)
Glazed Apple, Calvados and Shallot Jus \$ 41



Freshly Shucked Fin de Claire Oysters on Ice (SF)
Red Wine Vinaigrette
Half dozen \$ 55
Dozen \$ 110



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passion Fruit Coulis \$ 46

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MAIN COURSE

Pan Seared Black Cod (D)
Calamari Goulash with Lobster Sauce and Confit Artichokes \$ 75




Crispy Skin Salmon
Cherry Tomato, Red Radish, Tomato Concasse and Endive \$ 55




Pan Seared Potato Crusted Snapper (D)
Garlic Buttered Vegetables, Pumpkin Purée
Tio Pepe Black Garlic Beurre Blanc \$ 62



Sautéed Indian Ocean Lobster Medallions (SF, D, A) 
Noilly Prat Beurre Blanc, Strips of Vegetables and Herb Potato Galette
\$28/100gr



Yellowfin Tuna "Rossini" (D, A) 
Grilled Yellowfin Tuna Steak, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc \$ 70



Asian Spice Grilled Mahi Mahi Fillets (S, SF) 
Pan Fried Lemongrass Sand Lobster Tails
Al Dente Broccolini and Baby Corn
Warm Thai Roasted Pepper Dressing \$ 68

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MAIN COURSE

Garlic Marinated Veal Tenderloin (A, D, N)
Asparagus, Spinach Compote with Pine Nuts and Cognac Cream Sauce \$ 65



Wagyu Beef Tenderloin Marble 8+ (D, A)
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence \$ 140



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet (A)
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry
and Roasted Garlic Reduction \$ 100
from the Guéridon



Pan Seared Bultarra Saltbush Lamb Cutlets (D)
with Mushroom Risotto, Mache Salad with Pepper Sauce \$ 70



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus \$ 66



Corn Fed Supreme of Chicken Breast (D)
Served with Asparagus Mushroom Casserole
Garlic Leaves and Linguine \$ 55

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MAIN COURSE VEGETARIAN

Tagliolini (D)
Tomato and Mixed Herb Cream Sauce
with Perigord Truffle, Topinambur and Chives Cress \$ 48



Baked Vegetable Strudel (D)
Spinach, Mushroom Duxelle Dry Ratatouille
and Blue Cheese Fondue \$ 46



Roasted Kadaif Pastry Wrapped Vegetables (D)
Garlic Wilted Rocket, Olive Beurre Blanc
and Sun-Dried Tomato Tapenade \$ 46



Glazed Potato Gnocchi (D)
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress \$ 46

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RESTAURANT

LIGHTHOUSE DEGUSTATION

Cognac Flamed Lobster Bisque from the Guéridon (SF, D, A)
Ernest Rapeneau Brut Champagne, Epernay, France



Pan Seared Yellowfin Tuna (A)
Marinated in Togarashi, Lemongrass Infused Vacuum Melon
Bloody Mary Jelly and Caviar
Gustave Lorentz Reserve, Riesling, Alsace



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passionfruit Coulis
Yalumba The Y Series, Chardonnay, South Australia, Australia



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus
Wishbone, Pinot Noir, Marlborough, New Zealand



Screw Pine Parfait (D)
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis
Fontanafredda Moscato d'Asti, Moscato, Piemonte, Italy



Coffee and Mignardises

Degustation Menu with Wine \$270 per person
Degustation Menu without Wine \$170 per person

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RESTAURANT

OCEAN DEGUSTATION

Three Freshly Shucked (SF)
French Fin de Claire Oysters on Ice
Red Wine Vinaigrette

Ernest Rapeneau Brut Champagne, Epernay, France



Seared Sea Scallops (D, SF)
Spicy Cauliflower Puree with Onion and Coriander Cress

Sileni Cellars Selection, Sauvignon Blanc, Marlborough, New Zealand



Lobster "Wellington" (D, SF)
Baked in Saffron Puff Pastry with Mushroom Duxelle
and Sauce Americane

Yalumba The Y Series, Chardonnay, South Australia, Australia



Yellowfin Tuna "Rossini" (D, A)
Grilled Yellowfin Tuna, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc

Minuty 'M de Minuty' Rose, GSM Blend, Provence, France



Exotic Asian Fruits Flambé (A)
Flambéed in Spiced Rum, Mango Ice Cream
Cooked at Your Table

Moscato d'Asti, Fontanafredda, Italy 2017



Coffee and Mignardises

Degustation menu with wine \$280 per person
Degustation menu without wine \$180 per person

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LOUNGE

LIGHTHOUSE COCKTAILS

BAROS BREEZE	18
A new age take on the Classic Dark and Stormy. White and Dark Rum, Lengthened with Raspberry Puree, Freshly Pressed Pineapple and Cranberry Juices. Create a Tropical Eclectic Mix.	
FROM THE BARREL – THE EL PRESIDENTE	19
A Classic Cuban Cocktail Consisting of Golden Rum, Cointreau & Dry Vermouth Aged in a 3L French Oak Barrel.	
LIGHTHOUSE BLAZER	19
Premium Aged Rum and Spices with Honey and Apple spectacularly flamed.	
BERRY SMASH	19
Premium Vodka, Strawberries Liquor, Strawberries Puree and Basil with a touch of Balsamic and Fresh Lemon.	
PALOMA	19
Create for the Margarita Lovers. Fresh Pressed Ruby Grapefruit, Premium Tequila and a dash of Pure Runny Honey. Served either on the rocks or in a Margarita glass.	
BERRY ROYAL	19
A Baros take on The Classic Bellini. Raspberry Puree with a dash of Premium Cognac topped with Dry Sparkling Wine. Creates fresh fruity flavour on the palate with a dry finish.	
CUCUMBER MARGARITA	19
For the Classic Margarita lover. Fresh Cucumber Muddled with a dash of Raw Honey. A generous measure of Premium Tequila, balanced with Lime.	
CORAL MULE	19
Drawing inspiration from the contrasting colours in our Coral Garden. Premium Amber Bourbon paired with Golden Ginger Ale Garnished with a Vibrant Orange Skin	
THE LONDON NO 01 PREMIUM G&T	19
An excellent choice for London No. 1 Blue Gin. The classic botanical floral adventure (Elderflower, Cucumber, Green Apple and Rosemary) or Spices to sip on comfortably (Strawberry, Basil and Black Pepper)	
AKIRA	22
Premium Gin with Lychee and Orange Liqueur, shaken hard with Fresh Lime Juice and Mint.	
ROSEMARY OLD FASHIONED	22
American Whiskey stirred with Rosemary-Infused Honey and Fresh Rosemary.	

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CUCUMBER AND BASIL FIZZ 22
Premium Gin, Orange Liquor, Fresh Basil and Cucumber, shaken with Fresh Lemon Juice and Honey topped with Soda.

CHERRY WOOD-SMOKED DIABLO MARGARITA 24
Tequila and Crème de Cassis shaken with Fresh Lime and Smoked with Cherry Wood.

BOURBON CASK-SMOKED MANHATTAN 24
Bourbon Stirred with Sweet and Dry Vermouth, Maraschino Liquor and Smoked Using Bourbon-Soaked Oak.

THE MONKEY'S G&T 35
An Exotic Monkey 47 Schwarzwald Dry Gin and Premium Tonic. Served with Cucumber Zest, Orange Zest and Lemon Zest. with your choices of flavoured ice (Strawberry, Orange, Lemon)

THE CLASSICS

THE MARTINI 21
Arguably the most classic of all cocktails. Gin or Vodka Stirred with Dry French Vermouth and your choice of garnish. (*green olive or lemon twist*)

THE ULTIMATE MARTINI 21
With either Tanqueray Gin or Grey Goose Vodka Stirred to perfection with Noilly Prat Dry Vermouth and your choice of garnish. (*green olive or lemon twist*)

AVIATION 21
Premium Gin and Maraschino Liqueur Shaken hard with freshly squeezed Lime Juice. Simple but perfectly balanced.

THE NEGRONI 21
The Ultimate Aperitif, a perfect balance of Premium Gin, Bittersweet Campari and Herbal Martini Rosso.

MANHATTAN 22
Served exactly how you like it. Premium American Whiskey Stirred with Sweet and Dry Vermouth, served straight up.

COSMOPOLITAN 22
A modern day classic. Premium Vodka, Orange Liqueur Lime Juice and Cranberry Juice with a hint of Orange Zest.

THE FIZZ 22
The same as a sour but served long and shaken hard before being topped with Sparkling Water. Truly refreshing.

WHITE LADY 22
An enduring classic. A perfect combination of Premium Gin, Orange Liqueur and freshly pressed Lemon with the option of Egg White.

ESPRESSO MARTINI 22
The perfect way to complete your evening. Premium Vodka, Fresh Espresso and the finest Coffee Liqueur.

LIGHTHOUSE BUBBLES

APEROL SPRITZER Aperol, Sparkling Wine Topped with Soda.	19
MOJITO ROYALE Premium Rum, Freshly Pressed Lime, Mint and Honey Syrup Topped with Sparkling Wine.	22
MANGOMOSA Mango Juice Topped with Sparkling Wine	22
THE CLASSIC CHAMPAGNE COCKTAIL Cognac with a Sugar Cube Infused with Angostura Bitters, Finished with Champagne.	32
KIR ROYALE Crème de Cassis topped with Champagne.	32
ROSSINI Strawberries and Strawberry Liqueur Topped with Champagne..	32
BELLINI Peach Puree Topped with Champagne.	32

ALCOHOL-FREE COCKTAILS & MIXED DRINKS

Healthy, invigorating and thirst-quenching our selection of cocktails, Shakes and alcohol-free drinks have been created by the Baros Bar team and influenced by some of the greatest tropical drinks.

MANGO BASIL COOLER Fresh Basil straight from our garden with Hand-Pressed Lime, Honey and Juicy Mangoes.	11
VIRGIN PALM MOJITO Fresh Mint, Coconut Cream and Pineapple with a touch of Fresh Limes.	11
MANGO LASSI Made to our secret recipe a Possibly the best you'll ever taste.	11
SUNSET BREEZE Passion Fruit and Mango Shaken with Fresh Lime and Homemade Honey Syrup.	11
FALHU Fresh Pineapple and Passion Fruit with Pomegranate Syrup and Lime.	11
STRAWBERRY PERFECT Strawberries and Fresh Mint with Hand-Squeezed Lime Juice and Sparkling Water.	11

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APERITIFS

Perfect to stimulate and invigorate your taste buds before dinner,
Served neat over ice or with a choice of mixer.

Campari	10
Pernod	10
Pimm's No. 1	10
Ricard	10
Aperol	10

VERMOUTH

Aromatic fortified wines from Italy and France served neat over ice
or with a choice of mixer.

Martini Bianco	10
Martini Rosso	10
Martini Dry	10
Noilly Prat Dry	15

SHERRIES

Croft Original	10
Harvey's Bristol Cream	10
Lustau	10

PORT WINE

The classic accompaniment for cheese and desserts
to savour after a meal.

Sandeman, Port	9
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GINS

From the classically contemporary Organic Gin, we're sure you'll find
something to please in our skilfully mixed martini or G&T.

Gordons	11
Beefeater	11
Tanqueray	12
Bombay Sapphire	13
The London No 1	13
Hendricks	14
Bulldog	15
Roku	18
Wild Child	18
Millers	17
The Botanist	19
Bluecoat	20
Etsu	21
Colombian	24
Amuerte	35
Panda	38

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RUMS

From Rums perfect for your favourite mixer to fantastic aged sipping Rums from Haiti or Guyana. Our carefully selected Rums are ideal for enjoying this tropical island.

Bacardi Carta Blanca	10
Captain Morgan Spiced	10
Appleton Estate Reserve	11
Myer's Dark	11
Flor Da Cana 5 years Anejo	11
Captain Morgan Black	11
Havana Club 7 years old	11
Malibu	11
Havana Club 3 Years Anejo	12
Plantation 3 years White	13
Clement Creole Shrub	16
Mount Gay Dark	16
Bacardi Gold	11
Appleton Estate 12 Years old	13
Bacardi 8 years old	18
Diplomatico Reserva	21
Ron Zacapa 23y	26
Barbancourt 15 years old	26
Matusalem Reserve 23y	34
Ron Zacapa XO	43

VODKAS

From only the best producers. Featuring some of the finest Premium and Ultra-Premium Vodkas for you to enjoy in your favourite cocktails and mixed drinks.

Danzka	11
Sipsmith	11
Citadelle	11
Smirnoff Red	11
Stolichnaya	11
Smirnoff Orange Twist	11
Smirnoff Raspberry Twist	11
Ketel One	14
Absolut Vanilla	12
Absolut Citron	12
Absolut Blue	12
Absolut Kurant	12
Absolut Mandrin	12
Utkins UK5 Organic	12
Russian Standard Platinum	14
Grey Goose	16
Grey Goose Orange	16
Grey Goose Citron	16
Kauffman Soft	25
Kauffman Special Vintage	24
Cristal Head	28

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WHISKIES

Single malts from Scotland the finest blended scotches, Irish, Japanese, North American Ryes and Bourbon. Whether Whisky or whiskey is your tippie, we're sure to find one to satisfy you.

JAPANESE WHISKY

Nobushi	26
Nobushi Single Malt	27
Suntory Toki	28
Nikka Taketsuru Pure Malt	29
Yamazakura	33
Nikka 12 Years	62
Suntory Hibiki	65
Yamazaki Single Malt 12 Years	101

BLENDED SCOTCH WHISKY

Johnny Walker Red Label	11
Ballantines 12 years	12
Chivas Regal 12 years	16
Johnny Walker Black Label	19
Chivas Regal 18 years	22
Famous Grouse Vintage 1992	26
Johnny Walker Gold Label	30
Johnny Walker Blue Label	46

SINGLE MALT WHISKY

Glenfiddich 12 years	16
The Singleton 12 years	16
Highland Park 12 years	16
Isle of jura 10 years	17
Macallan Triple Cask Matured 12 years	21
Balvenie Doublewood 12years	29
Glenmorangie 18 years	34
Oban 14 years	35
Talisker 18 years	36
Lagavulin 6 years	53
Dalmore 18 years	96
Glenlivet 25 years	175

IRISH WHISKEY

Jameson	11
Bushmills	15

CANADIAN WHISKEY

Canadian Club	11
Crown Royal	11

TENNESSEE WHISKEY

Jack Daniels	11
Jack Daniels Silver Selection	17

BOURBON WHISKEY

Jim Beam	11
Maker's Mark	14

AMERICAN WHISKEY

Blanton's	40
Willet Pot Still Reserve	41

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BRANDY & COGNAC

The perfect nightcap to complete the perfect day. Apple Fresh Calvados, Fine VSOP and XO Cognacs from the world's most respected producers. Sit back and simply enjoy the flavours or pair with a relaxing cigar.

Calvados Comte de Lion Selection	15
Hennessy VS	15
Martell VS	15
Courvoisier VSOP	19
Hennessy VSOP	19
Remy Martin VSOP	19
Camus VSOP	19
Camus XO	42
Courvoisier XO Imperial	42
Martell XO Extra Old	46
Remy Martin XO Excellence	56
Hennessy XO	66

TEQUILA

Our Tequila is best appreciated in one of our bespoke Margaritas but it's also ideal for celebrating, whatever the occasion.

Tequila Gold	12
Tequila Silver	12
Patron Silver	28
Patron Reposado	33
Clase Azul	78

DIGESTIFS

Avema Siciliano	11
Fernet Branca	11
Jägermeister	11
Limoncello	11
Amaretto di Saronno	11
Baileys	11
Sambucca	11
Grappa	12
Kirsch Ronner	18

BEERS

Tiger Bottle	Singapore	10
Corona Bottle	Mexico	10
Carlsberg Bottle	Denmark	10
Carlsberg Draught	Denmark	11
Carlsberg (Pint)	Denmark	15
Warsteiner Draught	German	22
Warsteiner (Pint)	German	27

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FRESH JUICES

Fresh Coconut	10
Apple	13
Grapefruit	13
Lime	13
Orange	13
Papaya	13
Pineapple	13
Watermelon	13
Mango	15

MILKSHAKES

Banana	14
Chocolate	14
Coconut	14
Mango	14
Strawberry	14
Vanilla	14

CHILLED JUICES

Apple	5
Cranberry	5
Grapefruit	5
Orange	5
Pineapple	5
Tomato	5

SOFT DRINKS

Coca Cola	7
Coca Cola light	7
Coke Zero	7
Fanta Orange	7
Lime Soda	7
Sprite	7
Bitter Lemon	7
Tonic Water	7
Soda Water	7
Ginger Ale	7
Red Bull	11

TEA SELECTION

Brilliant Breakfast	8
Moroccan Mint Green	8
The Original Earl Grey	8
Supreme Ceylon Single Origin	8
Ceylon Silver Tips White	8
Chamomile Flowers	8
Rose with French Vanilla	8
Single Estate Darjeeling	8
Pure Peppermint Leaves	8
Green Tea with Jasmine Flowers	8
Sencha Green Extra Special	8
Ceylon Cinnamon Spice	8

COFFEE

Cappuccino	9
Americano Coffee	7
Espresso	5
Espresso Double	6
Espresso Macchiato	6
Hot Chocolate	10
Iced Mocha	10
Iced Macchiato	10
Iced Latte	10

STILL WATER

Bonaqua (500 ml)	3
Bonaqua (1000 ml)	5
Schweppes (625 ml)	7
Evian (750 ml)	9
Voss (800 ml)	15

SPARKLING WATER

Schweppes (625 ml)	7
Perrier (750 ml)	11
San Pellegrino (750 ml)	11
Voss (800 ml)	15

SPECIALITY COFFEE

CAFÉ DIABOLO 20
Freshly Brewed Coffee, Cointreau, Grand Marnier, Cognac,
Brown Sugar, Orange and Lemon Twirl.

IRISH COFFEE 20
Freshly Brewed Coffee, Irish Whiskey, Whipped Cream and Sugar.

CIGARS

Cohiba Mini Cigarillos 18

Montecristo Mini 25

Cohiba Siglo # 2 71

Montecristo # 3 56

Montecristo # 4 59

Romeo y Julieta Petit Churchill 75

Romeo y Julieta Churchill 86

Romeo y Julieta Rubusto 95

Cohiba Siglo 5 Penetela 125

Cohiba Siglo 6 Robusto 145