



LIGHTHOUSE  
SKY BAR

## SALAD AND STARTERS

### BEEF CARPACCIO

Beef carpaccio with rocket leaf salad, shave parmesan cheese  
And marinated mushrooms, olive oil and lemon wedges

*Salad Bò Tươi Ăn Kèm Với Nấm Và Pho Mai Bào*

**275.000 VNĐ**

### CHEF SPECIAL SALAD

Grilled Australian beef with rocket leaf, cherry tomato, asparagus salad  
Served with shaved parmesan cheese and balsamic dressing

*Salad Bò Úc Nướng Với Rau Tên Lửa Pho Mai Bào*

**195.000VNĐ**

### TOMATO BRUSCHETTA

Toasted baguette slices brushed with garlic and olive oil  
topped with fresh tomato and basil

*Bánh Mỳ Nướng Giòn Với Dầu Ô Lửu Và Cà Chua Tươi*

**145.000VNĐ**

### TUNA TARTAR

Tuna tartar with sesame lime seasoning and avocado  
Soya, wasabi, poached quail eggs, and micro herbs

*Gỏi Cá Ngừ Với Sốt Xi Dầu Và Trứng Cút Trần*

**295.000 VNĐ**

## LIGHT MEALS

### DEEP FRIED CHICKEN WING

Chicken wing with bread crumb, corn flake egg, flour  
Served with mixed leaf salad and yellow bbq sauce

*Cánh Gà Chiên Giòn Với Sốt BBQ Mù Tạt*

**195.000 VNĐ**

### CHEESE & COLD CUTS PLATTER

A selection of prosciutto, parma ham, salami, chorizo camembert,  
goat's cheese

Gouda and accompanied by bread & butter

*Đĩa Pho Mai Và Thịt Nguội Tổng Hợp*

**395.000 VNĐ**

*The price is subject to 10% of VAT & 5% of service charge*





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### HANOI DEEP FRIED SPRING ROLLS

Rice paper, pork, egg, mushroom, carrot, yam bean, bean sprouts  
Shallots, spring onion, glass noodle. Served with a fish dipping sauce

*Nem rán Hà Nội*

**165.000 VNĐ**

### SPECIAL CHEF SPRING ROLLS

Combination of Vietnamese deep fried spring rolls, fresh spring rolls  
and fresh salmon rolls. Served with dipping sauce

*Nem Tổng hợp*

**195.000VNĐ**

## MAIN COURSE

### CHICKEN SATAY

Grilled chicken satay with onion, cucumber  
served with black bean rice and pean nut sauce

*Gà Xiên Nướng Với Cơm Đậu Đen*

**265.000VNĐ**

### ANGUS RIB EYE STEAK

Grilled beef rib eye with roasted vegetable, asparagus  
Pumkin pure service with mash potato and red wine sauce  
*Thăn Vai Bò Angus Nướng Kèm Với Khoai Tây Nghiền Sốt Vang Đỏ*

**445.000 VNĐ**

### AUSTRALIAN BEEF TENDERLOIN

Grilled beef tenderloin with asparagus, pumkin puree  
served with mash potato and Paris mushroom sauce  
*Thăn Nội Bò Úc Nướng Ăn Kèm Khoai Tây Nghiền Sốt Nấm*

**455.000 VNĐ**

### AUSTRALIAN LAMB RACK

Grilled lamb rack with pistachio crusted asparagus , garlic  
Pumkin pure service with potato wedges and green pepper sauce  
*Sườn Cừu Nướng Thảo Mộc Ăn Kèm Khoai Tây Bỏ Lò Sốt Tiêu*

**495.000 VNĐ**

*The price is subject to 10% of VAT & 5% of service charge*

