



FOOD MENU

LIGHTHOUSE



AUTUMN CLOUD

1.190/GUEST

AMUSE-BOUCHE

CARAMELIZED ONION BUTTER & ARTISAN BREAD

Caramelized Onion Butter, Wheat Flour, Red Wine, Thyme, Honey

Bơ hành & bánh mì kiểu Pháp

GRAVLAX CURED SALMON TART

Tart Base, Crispy Rice, Avocado, Dill

Cá hồi muối gravlax

SOUP

ROASTED LEEK & SALTED EGG SOUP

Roasted Leek, Baked Potato, Onion, Salted Egg, Crispy Potato Chips

Xúp tỏi tây & trứng muối

SALAD

AVOCADO MANGO SHRIMP SALAD

Avocado, Mango, Shrimp, Kumquat Vinaigrette, Almonds, Fried Shallots

Xa lát tôm xoài bơ

MAIN COURSE

CAPELLINI PASTA AND SHRIMP WITH TERIYAKI

Angel Hair Pasta, Teriyaki Sauce, Shrimp, Tobiko Egg

Mì sợi tơ thiên thần, tôm sú sốt teriyaki

WAGYU BEEF STEAK

8og Wagyu Beef Flank. Served With Green Peppercorn Sauce,

Baby Carrots, Mashed White Cauliflower

Nạm bò wagyu sốt tiêu xanh

DESSERT

PASSION FRUIT CREAMY MOUSSE

Fresh Cream, Egg, Passion Fruit, Cream Cheese

Mousse chanh leo kem phô-mai



SOUL OF HANOI

790/GUEST

STARTER

VIETNAMESE SPRING ROLL DUO

Assorted Vietnamese-style Spring Rolls
(01 Fried Spring Roll, 01 Fresh Spring Roll)
Nem tổng hợp kiểu Việt

SALAD

GREEN PAPAYA & NUTTY HERB SALAD

Shredded Papaya, Carrot, Lime, Chili, Peanuts, Cashew Nuts
Xa lát đu đủ xanh

SOUP

PHỞ BÒ HÀ NỘI – VIETNAMESE BEEF NOODLE SOUP

Chicken Broth, Rice Noodles, Herbs
Phở bò Hà Nội

MAIN COURSE

Please choose 01 main from 02 options below

GRILLED FISH – CLOUD NINE STYLE

Crystal Eyes Catfish, Galingale, Spring Onions, Shallot.
Served With Rice Vermicelli And Fresh Herbs On The Side
Chả cá Cloud Nine

Or/ hoặc

GRILLED PORK – CLOUD NINE STYLE

Pork, Shallot, Garlic, Lemongrass, Chili.
Served With Rice Vermicelli And Dipping Fish Sauce
Bún chả Cloud Nine

DESSERT

SALTED COFFEE CARAMEL DESSERT

Caramel Cream, Salted Coffee Flavor,
Fresh Cream, Milk, Egg, Vanilla
Caramel cà phê muối



WESTERN HARMONY

990/GUEST

AMUSE-BOUCHE

CHORIZO INFUSED HOMEMADE BUTTER

Chorizo, Lemon Zest, Garlic Coonfit, Yellow Mustard

Bơ tự làm vị chorizo

GREEN APPLE & CRAB TARTLET

Crab, Cucumber, Green Apple, Mayo Sauce, Green Apple Pearl

Tartlet táo xanh & cua

SOUP

CREAMY MUSHROOM SOUP

Shiitake Mushrooms, Button Mushrooms, Fresh Cream, Butter, White Wine

Xúp nấm kem tươi

SALAD

SALMON & AVOCADO GARDEN SALAD

Rocket, Frisee Lettuce, Radicchio, Basil, Sun-dried Tomato,

Avocado, Passion Fruit Dressing

Xa lát cá hồi & bơ tươi

MAIN COURSE

PAN-SEARED SALMON

80g Salmon Fillet. Served With Mustard Seed Sauce,

Green Peas, Sautéed Chayote Shoots

Cá hồi áp chảo sốt mù tạt

AUSTRALIAN BEEF TENDERLOIN

80g Australian Beef. Served With Mashed Potatoes, Boletes

And Porcini Mushroom Sauce, Bok Choy, Pumpkin Purée

Thăn nội bò Úc sốt nấm

DESSERT

MINT CHOCOLATE PANNA COTTA

Fresh Cream, Milk, Mint, Chocolate

Panna cotta bạc hà sô-cô-la



SOUP/ XÚP

PUMPKIN CREAM SOUP Pumpkin, Bacon, Fresh Cream, Cress Contains: Meat, dairy products, gluten free <i>Xúp kem bí đỏ</i>	180
MUSHROOM CREAM SOUP Mushrooms, Egg, Garlic, Fresh Cream Contains: Dairy products, mushroom <i>Xúp kem nấm</i>	180
TOM YUM GOONG Shrimp, Squid, Tom Yum Paste, Mushroom, Galingale, Ginger, Lemongrass, Chili Contains: Seafood, mushroom, gluten free <i>Xúp tôm chua cay kiểu Thái</i>	180

SALAD/ XA-LÁT

AVOCADO AND MANGO SALAD WITH PRAWN Avocado, mango, shrimp, kumquat vinaigrette, almonds, fried shallots Allergy info: Seafood, nuts <i>Xa lát quả bơ, xoài chín và tôm</i>	190
BACON CAESAR SALAD Bacon, Romaine, Egg, Tomato, Parmesan, Mayonnaise And Anchovy Dressing Sauce Allergy info: Meat, seafood, dairy products, gluten <i>Xa lát Caesar với thịt ba chỉ</i>	190
SALMON & AVOCADO GARDEN SALAD Rocket, Frisee Lettuce, Radicchio, Basil, Sun-dried Tomato, Avocado, Passion Fruit Dressing <i>Xa lát cá hồi & bơ tươi</i>	190

MAINS/ MÓN CHÍNH

AUSTRALIAN BEEF STEAK WITH GREEN PEPPER SAUCE 180gr Australian Beef Tenderloin, Green Pepper Sauce, Grilled Vegetables, Mashed Potatoes Contains: Gluten (in sauce) <i>Thăn nội bò Úc sốt tiêu xanh</i>	650
SALMON WITH PASSION FRUIT SAUCE 160gr Baked Norwegian Salmon Fillet, Passion Fruit Sauce, Grilled Vegetables, Roasted Potatoes Contains: Seafood, gluten (in sauce) <i>Cá hồi Na Uy sốt chanh leo</i>	550
WAGYU BEEF STEAK 180g Wagyu Beef Flank. Served With Green Peppercorn Sauce Baby Carrots, Mashed White Cauliflower <i>Nạm bò wagyu sốt tiêu xanh</i>	900

All prices are quoted in (,000)VND
Corkage fee VND 1,000,000 per spirit bottle & VND 500,000 per wine bottle (750ml)



PASTA & RICE/ MỠ & CƠM

SPAGHETTI WITH TOM YUM SAUCE 180

Spaghetti, Tom Yum Paste, Tomato, Onion And King Prawn
Allergy info: Seafood, dairy products, gluten
Mỳ Spaghetti sốt tom yum và tôm sú

SPAGHETTI CARBONARA 180

Spaghetti, Mushroom, Onion, Bacon, Fresh Cream,
Parmesan, Egg, Parsley
Allergy info: Meat, dairy products, gluten
Mỳ Spaghetti sốt ba chỉ kem nấm

SPAGHETTI BOLOGNESE 180

Spaghetti, Minced Beef, Tomato, Onion, Herbs
Allergy info: Meat, dairy products, gluten
Mỳ Spaghetti sốt cà chua và thịt bò băm

FRIED RICE: MUSHROOM & 180
VEGETABLE | CHICKEN | BEEF | SHRIMP

Rice, Egg, Corn Kernels, Green Beans, Carrot, Spring Onion
Your choice of: Vegetables & Mushroom | Chicken | Beef | Shrimp
Contains: Meat, Seafood, Dairy Products, Gluten Free
Cơm rang: Rau & nấm | Gà | Bò | Tôm

DESSERT/ TRÁNG MIỆNG

GINGER CRÈME BRÛLÉE 155

Egg, Fresh Milk, Fresh Cream, Sugar, Ginger
Contains: Dairy products, gluten free
Kem đường cháy kiểu Pháp

PASSION FRUIT CHEESE MOUSSE 135

Pasion Fruit, Creamcheese, Fresh Cream, Sugar
Contains: Dairy products, gluten
Bánh phô mai vị chanh leo

MINT CHOCOLATE PANNA COTTA 150

Fresh Cream, Milk, Mint, Chocolate
Panna cotta bạc hà sô-cô-la

FRUIT PLATTER

Trái cây theo mùa

Small Platter 180
Đĩa nhỏ

Large Platter 300
Đĩa lớn