

A LIGHTHOUSE IS A BEACON OF GUIDING LIGHT AND HOPE FOR SEAFARERS



As the social arm of Singapore Maritime Officers' Union, Lighthouse Bistro is a meeting place that has been serving seafaring members, distressed seafarers, the maritime community and the general public with an array of innovative fusion cuisine since 2003.

Using the freshest ingredients and an eclectic blend of herbs and spices, our team of chefs has ventured beyond the norms of conventional food to create a carefully curated menu.

We'd tell you more, but why not find out for yourself through a dining experience that is distinctly Lighthouse's.

Asian Scallops

\$21



Fishermen's Catch

\$25



Lighthouse Salad

\$12



Prawn Bisque


\$13



SOUP & APPETISER

Medley Of Mushroom <i>Button Mushroom, Shiitake and Shiimeji blended with Chicken broth, Cream and Roux</i>	\$10
Prawn Bisque <i>Silky and rich prawn bisque, aromatics, and cream. Served with golden prawn on the side</i>	\$13
Spicy Garlic Prawn <i>Tiger Prawn cooked with Olive Oil, Minced Garlic, Fresh Lime Juice, Chilli Flakes</i>	\$20
Asian Scallops <i>Pan seared Scallops with an Asian Creamy Sauce Pour</i>	\$21
Fishermen's Catch  <i>A seafood platter of deep- fried fish fingers, golden cocktail prawns, blanched mussel with Thai Sauce and garlic sautéed squid</i>	\$25

SALAD

Lighthouse Salad  <i>Mornington's Mix Salad with Grapes, Baby Tomato, Diced Cucumber, Cheese and Mandarin Oranges.</i>	\$12
<u>Choice of meat:</u> Grilled chicken(+\$8) / Ribeye strip(+\$12) / Smoked duck (+\$10)/ Grilled prawn (+\$12) / Grilled lobster tail (+\$37)	
<u>Choice of dressing:</u> <i>olive balsamic/honey vinaigrette/ wakame</i>	



Chef Recommended Dish



Vegetarian Friendly Dish



Spicy

PASTA & RICE

- Asian Lobster Pasta with Caviar** 🍷 **\$39**
Signature pasta served with lobster tail, tiger prawn and caviar
- Fusion "Seafood Mee Goreng" Angel Hair** 🍷 **\$22**
Seafood pasta with a sambal base, cooked with tiger prawn, squid and mussel
- Scallop Pasta in Tomato Cream** **\$28**
Tomato cream pasta topped with seared scallop
- Gambas Aglio Olio Pasta** 🌶️ **\$22**
Aglio Olio style Linguine pasta served with Tiger Prawn
- Seafood Fried Rice with Chicken Floss** **\$22**
Wok hei fried rice with Tiger Prawn and Blue Mussel, Squid, topped with Chicken Floss and Furikake Flakes
- Grain Fried Rice** 🌱 **\$19**
Vegetarian fried rice with bell peppers, mushrooms, and broccolini
- Vegetarian Aglio Olio Pasta** 🌱 🌶️ **\$19**
*Vegetarian Aglio Olio style linguine cooked with bell peppers, mushrooms, broccolini
(Choice of pasta: Linguine or Angel Hair)*

FISH

- Ale's Battered Fish & Chips** **\$22**
Seabass Fillet with Ginger Ale Batter. Served with French Fries and Mesclun salad
- Baked Sea Perch** 🍷 **\$28**
Sea Perch Fillet served with Bell Pepper puree, Mashed Potato, Asparagus, Sun Dried Tomato and Black Caviar
- Crusted Pistachio Baked Salmon** **\$31**
Oven baked salmon fillet with pistachio crust. Served with waffle fries and mesclun salad



Chef Recommended Dish



Vegetarian Friendly Dish



Spicy

Scallop Pasta
in Tomato Cream

\$28



Crusted Pistachio
Baked Salmon

\$31



Fusion "Seafood
Mee Goreng"
Angel Hair

\$22



Asian Lobster
Pasta with Caviar

\$39



MEAT

Classic Lamb Shank

Braised lamb shank served with mashed potato and vegetables

\$28



MBS 5 Grain Fed Wagyu Ribeye

Sous vide wagyu steak served with mashed potato and vegetables

\$79



Honey Charred Chicken

\$22

*Oven-Charred Boneless Chicken Leg Marinated in Honey Mixes.
Served with Truffle Infused Mushroom, Waffle Fries and Mesclun Salad*

Smoked Duck Breast

\$28

*Smoked Duck Breast served with Grilled Tomato, Asparagus, Berry Balsamic Sauce
and Mashed Potato*

Sous Vide Ribeye

\$33

Australian Rib Eye served with French Fries, Broccolini, Truffle Infused Mushroom and Yuzu Jam



Fusion "Panggang" Spring Chicken

*Asian style roasted spring
chicken served with waffle fries
and mesclun salad*

\$21

DESSERT

Coconut Panna Cotta

House-made panna cotta with coconut cream

\$12

Salted Caramel Lava Cake

Salted Caramel-injected Molten lava cake, served with vanilla ice cream and berries

\$13

Pisang Island

House-made Banana Bread, served with Caramelised Banana, Cookie Crumbs, Summer Berries, Chocolate Sauce, topped off with Coconut Ice Cream

\$13

Affogato

Single Scoop Ice Cream with Single Espresso and Choco Shreds

Optional add-on of a shot of Bailey's Irish Cream shot or Frangelico Hazelnut Liqueur


(Topup: Bailey's {+\$3} / Frangelico {+\$3})

\$9

Single Scoop Ice Cream/Double Scoop Ice Cream

\$4.5/\$6.5

Flavours: Tropical Coconut/ Plain Ol' Vanilla / Seasonal Flavour



Salted Caramel Lava Cake

\$13



Coconut Panna Cotta

\$12

BAR BITES

Milk Battered Squid <i>Fried battered calamari served with chicken floss topping</i>	\$18
"Har Cheong Gai" Chicken Cube <i>Deep fried chicken cube prawn paste batter</i>	\$15
Cheesy Fries with Furikake <i>French fries with nacho cheese sauce and japanese furikake seasoning</i>	\$12
Crispy Fish Fingers <i>Sutchi Fillet With Breaded Crumbs</i>	\$12
Parmesan Garlic Butter Toast  <i>French Baguette toasted with Garlic Butter and Parmesan Cheese</i>	\$10
Truffle Fries with Parmigiano Flakes  <i>Straight Cut Fries infused with Black Truffle oil, topped off with Padano Cheese</i>	\$16



Chef Recommended Dish



Vegetarian Friendly Dish



Spicy

Cheese Fries with
Furikake

\$12



“Har Cheong Gai”
Chicken Cube

\$15



Milk Battered Squid

\$18



Gourmet
Latte
(Bailey's /
Frangelico)

\$12

Matcha Latte

\$11

Sakura

\$7

COFFEE & TEA

Espresso (Single / Double) (Single / Double shot espresso, frothy milk, original Irish cream / Hazelnut liqueur) <i>Blend of Arabica beans from Latin America and washed Robusta beans from Indonesia.</i>	\$4.50/ \$5.50
Flat White / Latte / Cappuccino	\$6.5
Flavoured Latte (Caramel / Hazelnut / Vanilla / Mocha / Gula Melaka)	\$7.5
Gourmet Latte (Bailey's / Frangelico) <i>Single shot espresso, frothy milk, original Irish cream / Hazelnut liqueur</i>	\$12
Tresor Chocolat (Original) <i>Fine chocolate power, Fresh milk</i>	\$9
Tresor Chocolat (Caramel / Mint/ Sea Salt/ Hazelnut) <i>Fine chocolate powder, Fresh milk, natural Caramel syrup / green Mint syrup / Himalayan sea salt / Noisette syrup</i>	\$11
Asian Ginger <i>Fine sweetened ginger, hot water</i>	\$5
Counting Sheep <i>Chamomile flowers, lemon balm, blackcurrant leaves, peppermint leaves, sunflowers and heather</i>	\$8
Peppermint Pop <i>Caffeine-free peppermint leaves</i>	\$7
Sakura <i>Green Sencha, Green Jasmine tea, cherries, Rose hip, Jasmine flowers, Peonies, Roses and natural flavouring</i>	\$7
Pear-Fect Oolong <i>Formosa Oolong, Tie Guan Yin, Osmanthus Oolong, pear, rose, aloe flavouring. May contain traces of nuts.</i>	\$7
Gingerish <i>Rooibus, orange peel, papaya, orange blossom, red peppercorns, sandalwood, ginger, ginseng, orange blossom, cornflowers, lavender and natural flavouring. May contain traces of nuts.</i>	\$7
English Breakfast <i>A rich blend of black teas with a high content of Assam. May contain traces of nuts.</i>	\$8
Earl Grey <i>Black tea and Bergamot flavouring. May contain traces of nuts.</i>	\$8
Matcha Latte <i>Sweetened Fine Japanese Matcha Power, Fresh Milk</i>	\$11

BLENDDED DRINK

Smoothie Ala Fraise <i>Fresh milk, fresh strawberries, Malange de Fraise, Natural Fraise syrup</i>	\$12
Smoothie Au Chocolate <i>Fresh milk, Malange de chocolat, fine chocolate powder</i>	\$12
Smoothie Ala Vanilla <i>Fresh milk, Malange de Vanille, natural vanilla syrup</i>	\$12
Pandan Smoothie <i>Fresh milk, Malange de Vanille, natural Pandan syrup</i>	\$14
Lighthouse Smoothie <i>Fresh milk, Malange de Vanille, lychee, mint leaves, lime juice</i>	\$13
Matcha Addict <i>Fresh milk, Malange de Vanille, fine Japanese matcha powder</i>	\$13
Frozen Espresso <i>Arabica shot espresso, fresh milk, Malange de Chocolat</i>	\$13
Blended Yakult Lychee <i>Premium probiotic cultured milk, lychee</i>	\$14



Blended Yakult Lychee

\$14



Frozen Espresso

\$13

Mango Day Spring

\$10



Blue Hawaiian

\$10



Lychee Smash

\$13



MOCKTAILS

Mango Day Spring <i>Grenadine - Lime Juice - Mango Juice - Soda</i>	\$10
Summer Kiss <i>Grenadine - Orange Juice - Soda</i>	\$10
Tropical Fantasy <i>Lychee Syrup - Cranberry Juice - Pineapple Juice - Sprite</i>	\$11
New Horizon <i>Blue Lagoon Syrup - Orange Juice - Strawberry Syrup - Sprite</i>	\$10
Fly Me Moon <i>Sweet & Sour Mix - Cranberry Juice - Orange Juice - Sprite</i>	\$10
Aquamarine <i>Lime Juice - Ginger Ale - Blue Lagoon</i>	\$10
Lychee Smash <i>Mint leaves - Lychee - Raw Sugar - Lime Juice - Ginger Ale</i>	\$13
Morning Sunburst <i>Orange Juice - Grenadine - Vanilla - Soda</i>	\$10
Lychee Rose Frizz <i>Rose Syrup - Lychee Syrup - Soda</i>	\$10
Blue Hawaiian <i>Blue Lagoon Syrup - Pineapple Juice - Soda</i>	\$10
Sparkling Berry Apple <i>Strawberry Syrup - Apple Juice - Soda</i>	\$10
Frost Bite <i>Lime Juice - Pineapple Juice - Sprite</i>	\$10

COCKTAILS

Simply the Best <i>VSOP - Kahlua - Cointreau</i>	\$29
Side Car <i>VSOP - Cointreau - Lemon Juice</i>	\$21
Appletini <i>Vodka - Lemon Juice - Apple Sourz</i>	\$21
Berry Gin <i>Gin - Lemon Juice - Apple Sourz</i>	\$19
White Fox <i>Gin - Cointreau - Lemon Juice</i>	\$19
Madras <i>Vodka - Orange Juice - Cranberry Juice</i>	\$19
Turquoise Blue <i>White Rum - Cointreau - Blue Curacao - Pineapple - Lemon Juice</i>	\$19
Mojito (Original / Lychee) <i>White Rum - Raw Sugar - Lychee / Lime - Mint Leaves - Soda</i>	\$21
Frozen Margarita (Lychee / Strawberry) <i>Tequila - Triple Sec - Strawberry / Lychee - Lime Juice / Strawberry Syrup</i>	\$23
Pinky Lady <i>Gin - Cointreau - Lemon Juice - Grenadine</i>	\$21
Martini (Gin / Vodka) <i>Gin - Dry Vermouth - Olive Brine / Vodka - Dry Vermouth - Olive Brine</i>	\$18
Cuba Libre <i>White Rum - Coke - Lime Wedge</i>	\$19
Electric Lemonade <i>Vodka - Midori - Sweet & Sour Mix</i>	\$21
Green Hawaiian <i>White Rum - Midori - Pineapple Juice - Sweet & Sour Mix - Sprite</i>	\$26

Berry Gin

\$19

Green Hawaiian

\$26

Turquoise Blue

\$19



BEERS

Corona Extra <i>4.5% alc, Mexico</i>	\$10
Hoegaarden <i>4.9% alc, Belgium</i>	\$10
Tiger <i>5% alc, Singapore</i>	\$11
Erdinger Weissbier <i>5.3% alc, Germany</i>	\$17
Erdinger Dunkel <i>5.3% alc, Germany</i>	\$17
Strongbow Cider <i>4.5% alc, United Kingdom</i>	\$11
Heineken 0.0% Alc <i>0.0% alc, Netherlands</i>	\$7

COLD BEVERAGE

Fruit Juices (Cranberry / Lime / Mango / Orange / Pineapple / Lemon)	\$6
Soft Drink (Coke / Coke Zero / Soda / Tonic / Ginger Ale / Sprite)	\$5
Lemon Tea	\$6
Honey Lemon	\$6