

# LIGHTHOUSE RESTAURANT

## ALL-INCLUSIVE MENU



### **ALL-INCLUSIVE FOOD AND BEVERAGE OFFERING**

#### **Prepare your taste buds**

Please note that our menus are subject to change due to availability  
Contact: 039 978 3361/Extension 98

Every meal is a celebration, and we can't wait to share this gastronomic journey with you!

#### **Breakfast Bonanza**

Start your day with our lavish breakfast spread. Enjoy a refreshing cold section featuring fresh fruits, delectable pastries, creamy yogurts, savoury cold cuts, artisanal cheeses, and a variety of cereals. For a hearty start, savour our full English breakfast with sizzling sausages, crispy bacon, perfectly cooked eggs, and more!

#### **Brunch Extravaganza**

As the sun climbs higher, indulge in our delightful brunch selection. Our talented kitchen team crafts freshly prepared snacks that are sure to tantalize your taste buds, turning each bite into a celebration of flavour.

#### **Lunch**

Relish a scrumptious lunch expertly prepared by our dedicated team. Enjoy our antipasti buffet with fresh salads, tempting pastas, and artisanal breads. For a quicker bite, savour delicious pizzas, sandwiches, and mouthwatering snacks to keep you energized throughout the day.

#### **Afternoon Tea Delight**

Recharge by delighting in an assortment of homemade sandwiches, fluffy scones and scrumptious snacks that promise to pamper and satisfy.

#### **Themed Dinner Evenings**

As the sun sets, our dinner service transforms into an unforgettable experience! Each night features a unique theme, inviting you to dress up and immerse yourself in the festive atmosphere. From glamorous Bridgerton events to lively Mexican fiestas and fun Mama Mia parties, every evening offers a new adventure to savour.

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### Beverage Bliss

Complement your dining with our fully inclusive beverage package, featuring a hand-picked selection of local favourites available from 10:00 to 22:00. For those seeking premium brands, a selection is available at an additional cost, ensuring your thirst for luxury is satisfied.

### COLOURS OF INDIA

#### STARTERS

Spinach Chilli Bites  
Assorted Vegetable Pakoras  
Samosas  
Spring Rolls  
Salad Bar  
Sambals  
Mixed Green Salad  
Mixed Pickles  
Curd & Cumin  
Poppadoms

#### MAINS

##### Taj Mahal Chicken Biryani

Tender chicken cutlets marinated with a selection of Eastern spices, slowly cooked and layered with brown lentils, topped with fragrant saffron basmati rice.

##### Asian Chickpea & Aubergine Curry

A delightful combination of chickpeas and aubergine sautéed in traditional Punjabi spices, slowly cooked in a rich tomato sauce with

double-thick curd, drizzled with coconut cream and garnished with fresh coriander.

##### Tandoori Butter Chicken

Succulent cubes of chicken breast marinated in tandoori spices, slowly cooked with a dash of coconut cream, served alongside garlic naan.

##### Mutton Keema & Peas

Ground mutton mince braised with roasted Asian spices, combined with fresh garden peas and potatoes, served with a warm roti.

**Madras Fish Curry** The catch of the day cooked in a spicy tomato and tamarind sauce, garnished with fresh coriander and curry leaves, served with basmati rice.

##### Vegetarian Paneer

Delicate cubes of mature paneer cooked in a fragrant Asian tomato relish, garnished with fresh coriander and mint.

#### DESERT

Saffron Sojee  
Cardamom Kheer



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### MEXICAN FIESTA

#### STARTERS

Flat garlic bread  
Quesadillas

Served with extra virgin olive oil and balsamic vinaigrette.

#### SALAD BAR

Chickpea & Corn Salad  
Salsa Verde Salad  
Cobb Salad

#### MAINS

##### Tacos

Ground beef sautéed with Mexican spices, layered with corn chips and jalapeños, topped with mozzarella cheese, served with coriander guacamole.

##### Burritos

Mexican tortillas smothered with sour cream and coriander dressing, wrapped around cumin and oregano-marinated chicken strips.

#### TACOS DE SAUTE

Delicate corn shells filled with steak strips infused with Mexican flavours, topped with selected greens and drizzled with a duo of cheeses.

#### Chefs Mexican Black Bean Soup

Mexican black beans sautéed in a blend of spices, slowly cooked in a spicy tomato relish,

garnished with sun-ripened avocado and coriander, served with smoked tortillas.

#### Mexican Fiesta Wraps

Build your own wraps with fresh Mexican vegetables, accompanied by marinated char-grilled chicken and steak espetadas.

#### DESSERT BAR

Cheesecake with Berry Coulis  
Lemon Meringue  
Apple Crumble with Ice Cream

### ONE NIGHT IN ITALY

#### STARTERS

Ciabatta  
Focaccia  
Seeded Loaf  
Olives  
Extra Virgin Olive Oil  
Balsamic Vinaigrette

#### SALAD BAR

Cobb Salad  
Mixed Green Salad  
Butternut & Baby Spinach Salad

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### MAINS

#### Carbonara

Delicate strands of linguine pasta smothered in a velvety egg and bacon infusion, topped with mature parmesan cheese.

#### Raju Alla Bolognese

Ground beef slowly cooked to develop rich Italian flavours, served with cylindrical pasta.

#### Famous Chicken Alfredo

Tender cubes of chicken breast sautéed in fresh garlic, herbs, and mushrooms, smothered in a luscious Chardonnay sauce.

#### Vegetarian Selection

Fresh baby spinach sautéed with selected herbs and mushrooms, served with ribbons of tagliatelle pasta drizzled with garlic and thyme crumble.

#### Luigi Bolognese

Round beef-infused meatballs immersed in a rich sweet basil ragu, served with linguine pasta.

#### Calabrian Fish Ragu

A selection of seafood sautéed in fresh garlic and herbs, infused with a tomato concassé, served with slanted penne pasta.

#### Lasagna Riccia

Ground beef slowly cooked with traditional Italian herbs, layered with lasagna ricce,

topped with parmesan, and baked to perfection.

### DESSERT BAR

Duo of Chocolate Mousse

New York Cheesecake with Berry Coulis

Italian Tiramisu

Lemon Meringue

### NEW YORK, NEW YORK – AMERICAN

#### STARTERS

BBQ Chicken Wings

Mini Assorted Pies

Mini Quiche

Quesadillas

Potato Salad

#### SALAD BAR

Roasted Butternut & Chickpeas

Cobb Salad

Fusilli Pasta Salad

Monte Cristo Salad



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### MAINS

Build Your Own Legendary Rave Burgers  
Cheese Griller Hot Dogs  
BBQ Mini Ribs  
Southern Fried Chicken Drumsticks  
French Fries  
Char-Grilled Beef & Chicken Sosties  
Lemon & Herb Chicken Strips  
Cheese Board

### DESSERT BAR

Apple Pie & Ice Cream  
Assorted Cupcakes  
Chocolate Brownies  
Peppermint Fridge Tart

### MAMMA MIA-MEDITERRANEAN

#### STARTERS

Flat Garlic Bread  
Quesada's  
Baba Ghanoush  
Extra Virgin Olive Oil  
Balsamic Vinaigrette  
Salad Bar  
Chickpea & Corn Salad  
Salsa Verde Salad  
Cobb Salad  
Creamy Greek Pasta Salad

### MAINS

#### Maza Wraps

Maza flatbread smothered with sour cream and coriander dressing, wrapped with sautéed Cajun chicken strips.

#### Saffron Chicken Paella

Tender chicken portions well-seasoned in saffron, cooked in Mediterranean olive rice with selected vegetables, garnished with toasted pine nuts.

#### South Coast Roasted Lemon & Coriander Linefish

Grilled line fish marinated in lemon, garlic, and cilantro.

#### Moroccan Stuffed Eggplant

Sun-ripened eggplants stuffed with sautéed beef mince, topped with mozzarella, baked until golden, drizzled with olive oil & fresh parsley.

#### Ground Beef Moussaka

Ground beef slowly cooked with fresh herbs, layered with roasted aubergine and a rich béchamel sauce, topped with lashings of Parmesan cheese, baked to perfection and garnished with fresh parsley.

#### Mediterranean Shawarma

Build your shawarma with fresh Mediterranean vegetables, accompanied by marinated char-grilled chicken & steak.

### DESSERT BAR

Cheesecake with Berry Coulis  
Lemon Meringue  
Apple Crumble & Ice Cream

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### SOPHIATOWN

#### MAMA THEMBE'S SOUL FOOD

##### Magwinyas

Filled with a modern twist:

Sautéed Steak & Peppers Relish

Chicken and Mayo

Savory Mince

Spinach & Feta

##### Canapes

Mini Tartlets Filled With:

Chicken Livers

Beef Kidney Pâté

Sweet Corn & Spinach

#### BRA JOES SHISANYAMA ON THE BRAAI

Brisket

Short Rib

Wors

Peri-Peri Wings

Chicken Gizzards on Skewers

BBQ Chicken Drumsticks

#### SIDE DISHES

Sweet Corn Steamed Bread

Cheese Baked Pap

Spicy Chakalaka

Sambals

BBQ or Peri-Peri Corn on the Cob

Cream Style Butternut

Braised Spinach

Coleslaw

#### FIKILE'S TAXI RANK

Boiled Tripe

Hard Body Chicken

Creamy Stamp

Ujeqe (Steamed Bread)

#### MAMA BONGIE'S CAKE SHOP

Malva Pudding

Fresh Fruit Salad

Vanilla Ice Cream

Milk Tart

Queen Cake & Custard

#### A BRIDGERTON AFFAIR

##### STARTERS

Seeded Loaf

Extra Virgin Olive Oil

Balsamic Vinaigrette

Soup of the Day

Duo of Cherry Tomato and Stilton Soup

Chicken Liver & Brandy Pâté

Salad Bar

Roasted Butternut & Chickpeas

Cobb Salad

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### MAINS

#### Old England Classic Roast Beef

Served with traditional Yorkshire pudding and red wine jus, accompanied by:

Honey Glazed Baby Carrots  
Cauliflower & Broccoli Soufflé  
Château Roasted Potatoes  
Honey Glazed Gammon

### DESSERT BAR

Duo of Chocolate Mousse  
New York Cheesecake with Berry Coulis  
Lemon Meringue  
Tipsy Tart with Lace Custard