

The Lighthouse



RESTAURANT



DEGUSTATION MENU ONE

 Cognac Flamed Lobster Bisque (Guéridon)
Insolia Sicilia, Principi di Butera, Feudo, IGT, Italy, 2005


 Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil
Merlot, Fouders Estate, Beringer, Napa California, 2005


 Kadaif Pastry Wrapped Tiger Prawns,
Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passionfruit Coulis
Chardonnay, Founders Estate, Beringer, Napa, California, 2006


 Crispy Skinned Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Cassis and Blueberry Jus
Shiraz Cabernet, Koonunga Hill Penfolds, Australia, 2006


 Frozen Rosehip and Hibiscus Tea Parfait,
Honey Water and Black Sesame Tuile
Moscato Bottega, Petalo, Il Vino Dell' Amore, Italy, NV


Coffee & Mignardises

Degustation menu \$ 163



Denotes the pairing wine

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DEGUSTATION MENU TWO

Citrus Grapeseed Oil Seared Haloumi,
Baby Fennel, Avocado, Radicchio and
Pink Grapefruit, Dill, Garlic and Pink Peppercorn Gremolata



Taittinger Brut, Cuvee Prestige, NV



Pan Fried Rougie Duck Foie Gras
Glazed Apple, Calvados and Shallot Jus
Mint Brioche



Barolo DOCG, Paolo Conterno, Italy, 2002



Demi Tasse of Cantonese Influenced
Braised Oxtail and Root Vegetable Cow Ghee,
Star Anise Consommé



Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil

Grilled Supreme of Tasmanian Salmon,
Maldivian Influenced Fresh Palm Heart Salad,
Lime, Dill and Chilli Crème Fraiche



Chablis, Henry Laroche, France, 2007



Seared Medallions of Grain Fed Australian Beef Fillet,
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction



Cabernet Sauvignon, Alamos, Mendoza, Argentina, 2007



Hazlenut Soufflé with Grand Marnier Anglaise
Moscato Bottega, Petalo, Il Vino Dell' Amore, Italy, NV



Coffee & Mignardises

Degustation menu \$ 190



Denotes the pairing wine

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INDIGENOUS AUSTRALIAN INFLUENCE

Native ingredients from my home country as well as modern Australian culinary style and haute cuisine are the main influences contributing to this compilation of boldly flavoured dishes, to offer a slightly different dining experience.

SOUP

Barbequed Tasmanian Salmon, Scallop and Tiger Prawn,
South Australian Oyster and Fennel Chowder,
Enhanced by Bush Basil Crème Fraîche \$ 24

ENTRÉE

Beer and Macadamia Nut Battered Sand Lobster Tails,
Native Peppermint Dressed Green Papaya Salad,
Kakadu Plum and Chilli Sauce \$ 25

MAIN COURSE

Grilled Bush Dukkah and Paperbark Oil Rubbed Veal Cutlet,
Lemon Aspen and Vegetable Stir Fry,
Crispy Fried Kumera, Bush Tomato Jus \$ 58

DESSERT

Warm Wild Rosella and Mango Tart Tatin,
Wattleseed Ice Cream \$ 18

Indigenous Australian Culinary Journey \$110

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CELLAR DEGUSTATION

With pleasure we offer a journey of the palate encompassing the marriage of selected cuisine and wines from the Baros Lighthouse Cellar.

Joost Folkers, our Resident Sommelier, has chosen a perfectly complementing array of wines which shall be introduced along with each course of culinary distinction that I have selected for suitability, on an occasion such as this.

If you wish to alter any bins or culinary dishes please do not hesitate to peruse our cellar range and cuisine menu.

Wishing you fond experiences and memories of
The Lighthouse at Baros Maldives.



Moët & Chandon, Brut Imperial Rosé

Fresh Australian Pacific Rock Oysters – half dozen,
Bloody Mary Crème Fraîche
Cabernet Vinegar Shallots, Thai Nam Kapi Dressing



Muscat Beaumes de Venise DOC, George Deboeuf France 2004

Pan Fried Rougie Duck Foie Gras
Glazed Apple, Calvados and Shallot Jus
Mint Brioche



Cabernet Sauvignon, Eden Valley Australia 2003

Grilled Black Label Wagyu Beef Sirloin and Lobster Medallions,
Shiraz Jus, Beluga Caviar Beurre Blanc,
Saffron Dauphinoise Potatoes, Vegetable Panaché



Pinotage Redhill, Simonsig South Africa 2006

Fine French Farmhouse Cheeses
with Accompaniments



Baileys Irish Cream Liqueur

Flourless Bittersweet Chocolate and Macadamia Cake,
White Chocolate Fondue, Coffee Ricotta

\$520 per person, minimum covers two



Denotes the pairing wine

CLASSICAL FISH AND SEAFOOD INTERPRETATION

Classical fare involving meat items has frequented the table for many years. Interesting dishes and flavour combinations occur when using fish and seafood in place of meat and offering an interpretation to appeal to our palate.

ENTRÉE

TASMANIAN SALMON "STROGANOFF"
Folded with Homemade Squid Ink Fettucini,
Sautéed Salmon, Spring Onion and Gherkins, Flamed with Cognac,
Lemon and Chervil Crème Fraîche \$ 28
from the Guéridon

LOBSTER "WELLINGTON"
Baked in Safron Puff Pastry with Mushroom Duxelle,
Sauce Americane \$ 32

MAIN COURSE

SEA BASS "SALTIMBOCCA"
Pan Fried Locally Caught Sea Bass Fillets Wrapped in Pork Parma Ham
and Fresh Sage, Creamy Vegetable and Kalamata Olive Polenta,
Tomato and Lime Coulis \$ 36
(contains pork product)

YELLOWFIN TUNA "ROSSINI"
Grilled Tourmedos of Yellow Fin Tuna, Pan Fried Duck Foie Gras,
Potato and Parsley Cake, Truffle Sautéed Spinach,
Shiraz and Shallot Beurre Blanc \$ 45

Sampling menu available with your choice of a la carte dessert \$ 105

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SOUP

Fire Roasted Red Pepper,
Aerated Goat Cheese Mousse with Chive \$ 17



Cognac Flamed Lobster Bisque
from the Guéridon \$ 24



Cantonese Influenced
Braised Oxtail and Root Vegetable Cow Ghee,
Star Anise Consommé \$ 15

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ENTRÉE

Citrus Grape Seed Oil Seared Haloumi,
Baby Fennel, Avocado, Radicchio and
Pink Grapefruit, Dill, Garlic and Pink Peppercorn Gremolata \$ 19



Red Lentil, Baby Corn, Radish and Chilli Won Ton Ravioli,
Braised Aubergine, Shallot, Pepper and Wom Bok Timbale,
Sesame and Soy Beurre Blanc \$ 19



Fresh Australian Pacific Rock Oysters,
Bloody Mary Crème Fraîche
Cabernet Vinegar Shallots, Thai Nam Kapi Dressing
half dozen \$ 18
dozen \$ 36



Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil \$ 23



Royal Caspian Beluga Caviar
with Buckwheat Blinis and Condiments
30 grams \$ 190

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ENTRÉE

Seared Sea Scallops Individually Presented on
Orange and Vegetable Rösti,
Glazed with Chervil, Tasmanian Salmon Caviar and
Champagne Sabayon \$ 29



Kadaif Pastry Wrapped Tiger Prawns,
Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passion Fruit Coulis \$ 28



Stir Fried Vietnamese Influenced
Venison Fillet, Snow Peas and Chocolate
Ginger Infused Caramelized Balsamic
Crispy Fried Spinach \$ 25



Peppermint and Cinnamon Tea Smoked Sesame Quail,
Coriander Linguini, Tangy Plum and Hoissin Jam \$ 25



Pan Fried Rougie Duck Foie Gras
Glazed Apple, Calvados and Shallot Jus
Mint Brioche \$ 28

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MAIN COURSE

Steamed Mahi Mahi Fillets
Pan Fried Lemongrass Sand Lobster Tails,
Al Dente Broccoli and Baby Corn,
Warm Thai Roasted Pepper Dressing,
Coriander Oil \$ 42



Pontiac Potato and Basil Crusted Snapper Fillets,
Steamed Snap Peas, Toasted Pine Kernel and Baby Carrots,
Semi Dried Tomato Beurre Blanc \$ 35



Grilled Supremes of Tasmanian Salmon,
Maldivian Influenced Fresh Palm Heart Salad,
Lime, Dill and Chilli Crème Fraiche \$ 39



Sautéed Indian Ocean Lobster Medallions,
Piquant Noilly Prat Beurre Blanc,
Strips of Vegetables, Herb Galette Potato \$ 80



Grilled Black Label Wagyu Beef Sirloin and Lobster Medallions,
Shiraz Jus, Beluga Caviar Beurre Blanc,
Saffron Dauphinoise Potatoes, Vegetable Panaché \$ 123



Crispy Skinned Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Cassis and Blueberry Jus \$ 38



Seared Medallions of Grain Fed Australian Beef Fillet,
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction
from the Guéridon \$ 55



Baked Garamasala and Cumin Seasoned Rack of Spring Lamb
Braised Brown Lentil, Rosemary and Aubergine Ragout,
Steamed Courgette Ribbons and
Mint Yogurt Aioli \$ 39

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MAIN COURSE VEGETARIAN

Tika Masala Spiced Grilled Vegetables Presented with
Roasted Cashew Brown Basmati Rice,
Hot and Sour Pineapple, Mango and Papaya Jam \$ 28



Fragrant South Asian Pot au Feu of
Many Vegetables and Pearl Barley \$ 28



Roasted Kadaif Pastry Wrapped Vegetables,
Garlic Wilted Rocket,
Kalamata Olive Beurre Blanc,
Sun Dried Tomato Tapenade \$ 28

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DESSERTS

Your Choice of Hot Soufflé
Vanilla Bean or Hazelnut or Chocolate or Mango
Accompanied by Grand Marnier Anglaise \$ 18
Please allow 20 minutes



Dark, White and Milk Chocolate Sorbets,
Coconut Snap Basket \$ 15



Trio of Crème Brûlée
Dark Chocolate &
Vanilla Bean &
Laced with Citrus Zest \$ 18



Frozen Rosehip and Hibiscus Tea Parfait,
Honey Water and Black Sesame Tuile \$ 15



Warm Wild Rosella and Mango Tart Tatin,
Wattleseed Ice Cream \$ 18



Flambé of Fresh Tropical Fruits,
With Green Mango Yoghurt Ice Cream \$ 18
from the Guéridon

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DESSERTS

Flourless Bittersweet Chocolate and Macadamia Cake,
White Chocolate Fondue, Coffee Ricotta \$ 15



Dessert "Tastes" Plate

Flourless Bittersweet Chocolate and Macadamia Cake
Frozen Rosehip and Hibiscus Tea Parfait
Crème Brulè Laced with Citrus Zest
Chocolate Dipped Coconut Ice Cream \$ 21



Fine French Farmhouse Cheeses
with Accompaniments \$ 28



Turkish Coffee with Baklava
Traditionally Brewed at the Table \$ 7



Coffee & Mignardises \$ 6