

The Lighthouse

RESTAURANT

SOUP

Fire Roasted Red Pepper (D)
Goat Cheese Mousse with Chives \$ 27



White Onion Velouté (D)
Blue Cheese Tortellini with Black Truffle \$ 36



Porcini Mushroom Velouté (D)
Truffle Butter Croute and Mini Foie Gras Le Burge \$ 36



Pacific Oyster and Fennel Chowder (SF, D)
Seared Salmon, Scallop and Tiger Prawn \$ 38



Cognac Flambéed Lobster Bisque (S, D) \$42 
from the Guéridon


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ENTRÉE

Poached White Asparagus (D)
Quail Egg, Béarnaise Sauce and Mixed Cress \$ 30



Togarashi Marinated Pan Seared Yellowfin Tuna (A) 
Lemongrass Infused Vacuum Melon, Bloody Mary Jelly and Caviar \$ 38



Yellow fin Tuna Carpaccio 
Cucumber, Red Pepper, Daikon, Chives and Wasabi with Fresh Mixed Herbs,
Light soya Dressing \$ 36



Steamed Lobster Won Ton Ravioli (SF, D) 
Spring Onion, Salmon Caviar, Saffron Beurre Blanc and Micro Greens \$ 55



Haloumi Cheese Salad (A, D)
Fennel, Endive with Avocado and Pink Grapefruit, Gremolata \$ 35



Seared Sea Scallops (D, SF)
Spicy Cauliflower Puree, Onion and Coriander Cress \$ 35



Crisp Organic Green Leaves (D)
Beetroot and Fresh Bocconcini with Papaya Seed Dressing \$ 32

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST.
Dish contains A-ALCOHOL, SF-SEAFOOD, G-GLUTEN, N-NUTS, SP-SPICY, D-DAIRY, SUSTAINABLE *

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ENTRÉE

Salmon "Stroganoff" (D, A)
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins
Flambéed with Cognac, Lemon and Sour Cream \$ 45
from the Guéridon



Lobster "Wellington" (D, SF) 
Baked in Saffron Puff Pastry with Mushroom Duxelle
Sauce Americane \$ 52



Medallions of Duck Foie Gras on Warm Brioche (A)
Glazed Apple, Calvados and Shallot Jus \$ 41



Freshly Shucked Fin de Claire Oysters on Ice (SF)
Red Wine Vinaigrette
Half dozen \$ 55
Dozen \$ 110



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passion Fruit Coulis \$ 46

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MAIN COURSE

Pan Seared Black Cod (D)
Calamari Goulash with Lobster Sauce and Confit Artichokes \$ 75




Crispy Skin Salmon
Cherry Tomato, Red Radish, Tomato Concasse and Endive \$ 55




Pan Seared Potato Crusted Snapper (D)
Garlic Buttered Vegetables, Pumpkin Purée
Tio Pepe Black Garlic Beurre Blanc \$ 62



Sautéed Indian Ocean Lobster Medallions (SF, D, A) 
Noilly Prat Beurre Blanc, Strips of Vegetables and Herb Potato Galette
\$28/100gr



Yellowfin Tuna "Rossini" (D, A) 
Grilled Yellowfin Tuna Steak, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc \$ 70



Asian Spice Grilled Mahi Mahi Fillets (S, SF) 
Pan Fried Lemongrass Sand Lobster Tails
Al Dente Broccolini and Baby Corn
Warm Thai Roasted Pepper Dressing \$ 68

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MAIN COURSE

Garlic Marinated Veal Tenderloin (A, D, N)
Asparagus, Spinach Compote with Pine Nuts and Cognac Cream Sauce \$ 65



Wagyu Beef Tenderloin Marble 8+ (D, A)
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence \$ 140



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet (A)
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry
and Roasted Garlic Reduction \$ 100
from the Guéridon



Pan Seared Bultarra Saltbush Lamb Cutlets (D)
with Mushroom Risotto, Mache Salad with Pepper Sauce \$ 70



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus \$ 66



Corn Fed Supreme of Chicken Breast (D)
Served with Asparagus Mushroom Casserole
Garlic Leaves and Linguine \$ 55

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MAIN COURSE VEGETARIAN

Tagliolini (D)
Tomato and Mixed Herb Cream Sauce
with Perigord Truffle, Topinambur and Chives Cress \$ 48



Baked Vegetable Strudel (D)
Spinach, Mushroom Duxelle Dry Ratatouille
and Blue Cheese Fondue \$ 46



Roasted Kadaif Pastry Wrapped Vegetables (D)
Garlic Wilted Rocket, Olive Beurre Blanc
and Sun-Dried Tomato Tapenade \$ 46



Glazed Potato Gnocchi (D)
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress \$ 46