

The Lighthouse

RESTAURANT

LIGHTHOUSE DEGUSTATION

Cognac Flamed Lobster Bisque from the Guéridon (SF, D, A)
Ernest Rapeneau Brut Champagne, Epernay, France



Pan Seared Yellowfin Tuna (A)
Marinated in Togarashi, Lemongrass Infused Vacuum Melon
Bloody Mary Jelly and Caviar
Gustave Lorentz Reserve, Riesling, Alsace



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passionfruit Coulis
Yalumba The Y Series, Chardonnay, South Australia, Australia



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus
Wishbone, Pinot Noir, Marlborough, New Zealand



Screw Pine Parfait (D)
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis
Fontanafredda Moscato d'Asti, Moscato, Piemonte, Italy



Coffee and Mignardises

Degustation Menu with Wine \$270 per person
Degustation Menu without Wine \$170 per person

*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*