

The Lighthouse

RESTAURANT

OCEAN DEGUSTATION

Three Freshly Shucked (SF)
French Fin de Claire Oysters on Ice
Red Wine Vinaigrette

Ernest Rapeneau Brut Champagne, Epernay, France



Seared Sea Scallops (D, SF)
Spicy Cauliflower Puree with Onion and Coriander Cress

Sileni Cellars Selection, Sauvignon Blanc, Marlborough, New Zealand



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

Yalumba The Y Series, Chardonnay, South Australia, Australia



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

Minuty 'M de Minuty' Rose, GSM Blend, Provence, France



Exotic Asian Fruits Flambé (A)
Flambéed in Spiced Rum, Mango Ice Cream
Cooked at Your Table

Moscato d'Asti, Fontanafredda, Italy 2017



Coffee and Mignardises

Degustation menu with wine \$280 per person
Degustation menu without wine \$180 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*