

The Lighthouse

RESTAURANT

LIGHTHOUSE DEGUSTATION

Cognac Flamed Lobster Bisque (Guéridon)

Chenin Blanc, La Capra, Paarl, South Africa 2018



Togarashi Marinated Pan Seared Yellowfin Tuna
Lemongrass Infused Vacuum Melon, Avocado Puree, Bloody Mary Jelly
Black Tobiko and Ponzu Dressing
Gruner Veltliner, Sepp Moser, Austria 2017



Kadaif Pastry Wrapped Tiger Prawns
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passionfruit Coulis
Dry Riesling, Forrest, Marlborough, New Zealand 2010



Crispy Skin Game Duck Breast
Parsnip Puree, Baby Carrot, Blackberry and Foie Gras Jus
Pinot Noir, Mommessin, Cuvee Saint Pierre, Burgundy, France 2017



Frozen Screw Pine Parfait
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis
Moscato d'Asti, Fontanafredda, Italy 2017



Coffee & Mignardises

Degustation Menu with Wine \$ 235 per person
Degustation Menu without Wine \$ 135 per person

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.

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OCEAN DEGUSTATION

Three Freshly Shucked
French Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Prosecco, Treviso Montelliana, Veneto, Italy



Seared Sea Scallops
Spicy Cauliflower Puree with Onion and Coriander Cress
Shiraz Rosé, Lutzville, West Coast, South Africa 2019



Lobster “Wellington”
Baked in Saffron Puff Pastry with Mushroom Duxelle
and Sauce Americane
Viura, Candidato, Castilla, Spain 2015



Yellowfin Tuna “Rossini”
Grilled Yellowfin Tuna, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc
Syrah, Porcupine Ridge, Swartland, South Africa 2018



Exotic Asian Fruits Flambé
Flambéed in Spiced Rum, Mango Yoghurt Ice Cream
Cooked at Your Table
Moscatto d’Asti, Fontanafredda, Italy 2017



Coffee & Mignardises

Degustation menu with wine \$ 245 per person
Degustation menu without wine \$ 145 per person

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SOUP

White Onion Velouté
Blue Cheese Tortellini with Black Truffle \$ 35



Porcini Mushroom Velouté
Truffle Butter and Mini Foie Gras Le Burge \$ 34



Pacific Oyster and Fennel Chowder
Seared Salmon, Scallop, Tiger Prawn and Salmon Carvia \$ 34



Cognac Flambéed Lobster Bisque \$ 38
from the Guéridon

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ENTRÉE

Poached White Asparagus
Quail Egg, Béarnaise Sauce and Mixed Cress \$ 37



Togarashi Marinated Pan Seared Yellowfin Tuna
Lemongrass Infused Vacuum Melon, Avocado Puree, Bloody Mary Jelly
Black Tobiko and Ponzu Dressing \$ 40



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



Seared Sea Scallops
Spicy Cauliflower Puree, Onion and Coriander Cress \$ 39



Crisp Organic Green Leaves
Beetroot and Fresh Bocconcini with Papaya Seed Dressing \$ 39

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ENTRÉE

Salmon "Stroganoff"
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins
Flambéed with Cognac, and Sour Cream \$ 42
from the Guéridon



Lobster "Wellington"
Baked in Saffron Puff Pastry with Mushroom Duxelle
Sauce Americane \$ 47



Medallions of Duck Foie Gras on Warm Brioche
Glazed Apple, Calvados and Shallot Jus \$ 48



Freshly Shucked Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Half dozen \$ 37
Dozen \$ 68



Kadaif Pastry Wrapped Tiger Prawns
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passion Fruit Coulis \$ 41

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MAIN COURSE

Pan Seared Black Cod
Calamari Goulash, Garlic Roasted Zucchini
Fine Green Beans and Lobster Sauce \$ 65



Crispy Skin Salmon
Cherry Tomato, Red Radish, Tomato Concasse and Endive \$ 63



Pan Seared Potato Crusted Snapper
Garlic Buttered Vegetables, Pumpkin Purée and Lemon Foam \$ 62



Sautéed Indian Ocean Lobster Medallions 700gr
Noilly Prat Beurre Blanc
Grilled Vegetables and Herb Potato Galette \$ 172



Yellowfin Tuna "Rossini"
Grilled Yellowfin Tuna Steak, Pan Fried Duck Foie Gras
Potato and Parsley Cake, Truffle Sautéed Spinach
Shiraz and Shallot Beurre Blanc \$ 68



Asian Spice Grilled Mahi Mahi Fillets
Pan Seared Lemongrass Skewer Sand Lobster Tails
Al Dente Broccolini and Baby Corn
Warm Thai Roasted Pepper Dressing \$ 62

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MAIN COURSE

Garlic Marinated Veal Tenderloin
Glazed Beetroot, Asparagus, with Pine Nuts and Cognac Cream Sauce \$ 89



Tajima Wagyu Beef Tenderloin Marble 8+
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence \$ 135



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet
Truffle Scented, Shitake, Shallot, Asparagus, Kipfler Potato
and Roasted Garlic Reduction \$ 86
from the Guéridon



Pan Seared Bultarra Saltbush Lamb Cutlets
with Mushroom Risotto, Mache Salad with Pepper Sauce \$ 78



Crispy Skin Game Duck Breast
Parsnip Puree, Baby Carrot, Blackberry and Foie Gras Jus \$ 58



Corn Fed Supreme of Chicken Breast
Served with Asparagus Mushroom Casserole
Garlic Leaves and Linguine \$ 67

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MAIN COURSE VEGETARIAN

Tagliolini
Cherry Tomato and Mixed Herb Cream Sauce
with Perigord Truffle, Topinambur and Chives Cress \$ 47



Baked Vegetable Strudel
Spinach, Mushroom Duxelle Dry Ratatouille
and Blue Cheese Fondue \$ 48



Roasted Kadaif Pastry Wrapped Vegetables
Garlic Wilted Rocket, Olive Beurre Blanc
and Semi Dried Tomato Tapenade \$ 41



Glazed Potato Gnocchi
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress \$ 47