

*The Lighthouse*  
RESTAURANT

**SOUP**

White Onion Velouté  
Blue Cheese Tortellini with Black Truffle \$ 32



Porcini Mushroom Velouté  
Truffle Butter Croute and Mini Foie Gras Le Burge \$ 32



Pacific Oyster and Fennel Chowder  
Seared Salmon, Scallop and Tiger Prawn \$ 31



Cognac Flambéed Lobster Bisque \$ 36  
from the Guéridon

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ENTRÉE

Poached White Asparagus  
Quail Egg, Béarnaise Sauce and Mixed Cress \$ 31



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



Steamed Lobster Won Ton Ravioli  
Spring Onion, Salmon Caviar, Saffron Beurre Blanc and Micro Greens \$ 48



Grilled Anjou Pigeon Breast  
Beetroot Purée, Red Currant Sauce and Affilla Cress \$ 42



Seared Sea Scallops  
Spicy Cauliflower Puree, Onion and Coriander Cress \$ 36



Crisp Organic Green Leaves  
Beetroot and Fresh Bocconcini with Papaya Seed Dressing \$ 29

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## ENTRÉE

Salmon "Stroganoff"  
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins  
Flambéed with Cognac, Lemon and Sour Cream \$ 38  
from the Guéridon



Lobster "Wellington"  
Baked in Saffron Puff Pastry with Mushroom Duxelle  
Sauce Americane \$ 42



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



Freshly Shucked Fin de Claire Oysters on Ice  
Red Wine Vinaigrette  
Half dozen \$ 33  
Dozen \$ 64



Kadaif Pastry Wrapped Tiger Prawns  
Lime Tossed Mizuna, Daikon and Cucumber  
Mango and Passion Fruit Coulis \$ 31

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**MAIN COURSE**

Pan Seared Black Cod  
Calamari Goulash with Lobster Sauce and Confit Artichokes \$ 55



Crispy Skin Salmon  
Cherry Tomato, Red Radish, Tomato Concasse and Endive \$ 51



Pan Seared Potato Crusted Snapper  
Garlic Buttered Vegetables, Pumpkin Purée  
Green Curry and Lemon Foam \$ 53



Sautéed Indian Ocean Lobster Medallions 700gr  
Noilly Prat Beurre Blanc  
Strips of Vegetables and Herb Potato Galette \$ 135



Yellowfin Tuna "Rossini"  
Grilled Yellowfin Tuna Steak, Pan Fried Duck Foie Gras  
Potato and Parsley Cake, Truffle Sautéed Spinach  
Shiraz and Shallot Beurre Blanc \$ 58



Asian Spice Grilled Mahi Mahi Fillets  
Pan Fried Lemongrass Sand Lobster Tails  
Al Dente Broccolini and Baby Corn  
Warm Thai Roasted Pepper Dressing \$ 48

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

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MAIN COURSE

Garlic Marinated Veal Tenderloin  
Asparagus, Spinach Compote with Pine Nuts and Cognac Cream Sauce \$ 85



Australian Wagyu Beef Tenderloin Marble 8+  
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence \$ 115



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet  
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry  
and Roasted Garlic Reduction \$ 76  
from the Guéridon



Pan Seared Bultarra Saltbush Lamb Cutlets  
with Mushroom Risotto, Mache Salad with Pepper Sauce \$ 71



Crispy Skin Game Duck Breast  
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus \$ 53



Corn Fed Supreme of Chicken Breast  
Served with Asparagus Mushroom Casserole  
Garlic Leaves and Linguine \$ 56

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MAIN COURSE VEGETARIAN

Tagliolini  
Tomato and Mixed Herb Cream Sauce  
with Perigord Truffle, Topinambur and Chives Cress \$ 45



Baked Vegetable Strudel  
Spinach, Mushroom Duxelle Dry Ratatouille  
and Blue Cheese Fondue \$ 33



Roasted Kadaif Pastry Wrapped Vegetables  
Garlic Wilted Rocket, Olive Beurre Blanc  
and Sun Dried Tomato Tapenade \$ 33



Glazed Potato Gnocchi  
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress \$ 41

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## DESSERTS

Taste of Citron  
Three Flavors of Cream Brûlée, Calamansi, Blood Orange  
and Mandarin \$33



Double Chocolate - Espresso Truffle  
Milk Chocolate Soil, Salted Caramel Ice Cream  
Raspberry and Hazelnut Crunch \$34



Frozen Screw Pine Parfait  
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries  
Chocolate Mint Soil and Passion Fruit Coulis \$ 31



Your Choice of Hot Soufflé  
Flavorings of Vanilla Bean or Hazelnut or Chocolate  
Accompanied by Grand Marnier Crème Anglaise \$32  
(Please Allow 25 Minutes)



Exotic Asian Fruits Flambé  
Flambéed in Spiced Rum with Mango Yoghurt Ice Cream \$35  
Cooked at Your Table



Flourless Chocolate Fudge  
Toasted Macadamia, Valrhona Alpaco Bittersweet Chocolate  
Lavender Macaroon and Café Gelato \$29



Exotic Fruit Plate  
Freshly Sliced Fruits and Baileys Chocolate Ganache Fondue \$26



Turkish Coffee with Baklava  
Traditionally Brewed at the Table \$16

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