

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