

The Lighthouse

RESTAURANT

SOUP

Fire Roasted Red Pepper (D)
Goat Cheese Mousse with Chives \$24



White Onion Velouté (D)
Blue Cheese Tortellini with Black Truffle \$30



Porcini Mushroom Velouté (D)
Truffle Butter Croute and Mini Foie Gras \$30



Pacific Oyster and Fennel Chowder (SF, D)
Seared Salmon, Scallop and Tiger Prawn \$32



From the Guéridon 
Cognac Flambéed Lobster Bisque (S, D) \$45

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 17% GST.
Dish contains A-ALCOHOL, SF-SEAFOOD, G-GLUTEN, N-NUTS, SP-SPICY, D-DAIRY, SUSTAINABLE 

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ENTRÉE

Poached White Asparagus (D)
Quail Egg, Béarnaise Sauce and Mixed Cress \$28



Togarashi Marinated Pan Seared Yellowfin Tuna (A) 
Lemongrass Infused with Melon, Bloody Mary Jelly and Caviar \$35



Yellowfin Tuna Carpaccio 
Cucumber, Red Pepper, Daikon, Chives and Wasabi,
with Fresh Mixed Herbs, Light soya Dressing \$30



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



Haloumi Cheese Salad (A, D)
Fennel, Endive with Avocado and Pink Grapefruit, Gremolata \$28



Seared Sea Scallops (D, SF)
Spicy Cauliflower Purée, Onion and Coriander Cress \$30



Crisp Organic Green Leaves (D)
Beetroot and Fresh Bocconcini with Papaya Seed Dressing \$30

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ENTRÉE

Salmon "Stroganoff" from the Guéridon (D, A)
Sautéed Salmon, Linguini, Spring Onion, Beetroot and Gherkins
Flambéed with Cognac, Lemon and Sour Cream \$40



Lobster "Wellington" (D, SF) 
Baked in Saffron Puff Pastry with Mushroom Duxelle
Americane Sauce \$48



Medallions of Duck Foie Gras on Warm Brioche (A)
Glazed Apple, Calvados and Shallot Jus \$45



Freshly Shucked Fine de Claire Oysters (SF)
Mignonette
Half dozen \$52
Dozen \$104



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passion Fruit Coulis \$38

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MAIN COURSE

Pan Seared Black Cod (D)
Calamari Goulash with Lobster Sauce and Confit Artichokes \$70




Crispy Skin Salmon
Cherry Tomato, Red Radish, Tomato Concassé and Endive \$50




Pan Seared Potato Crusted Snapper (D)
Garlic Buttered Vegetables, Pumpkin Purée
Tio Pepe Black Garlic Beurre Blanc \$58



Sautéed Indian Ocean Lobster Medallions (SF, D, A) 
Noilly Prat Beurre Blanc, Vegetables Strips and Herb Potato Galette
\$25/100gr



Grilled Yellowfin Tuna "Rossini" (D, ~~SF~~, A) 
Pan Fried Duck Foie Gras Potato and Parsley Cake,
Truffle Sautéed Spinach Shiraz and Shallot Beurre Blanc \$65



Asian Spice Grilled Mahi Mahi Fillets (S, SF) 
Pan Fried Lemongrass Sand Lobster Tails,
Al Dente Broccolini and Baby Corn,
Warm Thai Roasted Pepper Dressing \$58

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MAIN COURSE

Garlic Marinated Veal Tenderloin (A, D, N)
Asparagus, Spinach Compote with Pine Nuts and Cognac Cream Sauce \$65



Wagyu Beef Tenderloin Marble 8+ (D, A)
Pepper Glazed Artichokes with Truffle Potato Purée and Morel Essence \$90



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet (A)
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
and Roasted Garlic Reduction \$90
from the Guéridon



Pan Seared Bultarra Saltbush Lamb Cutlets (D)
with Mushroom Risotto, Mache Salad with Pepper Sauce \$65



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus \$65



Corn Fed Supreme of Chicken Breast (D)
Served with Asparagus Mushroom Casserole
Garlic Leaves and Linguini \$50

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MAIN COURSE VEGETARIAN

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



Baked Vegetable Strudel (D)
Spinach, Mushroom Duxelle Dry Ratatouille,
and Blue Cheese Fondue \$42



Roasted Kadaif Pastry Wrapped Vegetables (D)
Garlic Wilted Rocket, Olive Beurre Blanc,
and Sun-Dried Tomato Tapenade \$42



Glazed Potato Gnocchi (D)
Goat Cheese, Beetroot, Baby Leek Salsa and Chives Cress \$42

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