

The Lighthouse

RESTAURANT

LIGHTHOUSE DEGUSTATION

Cognac Flamed Lobster Bisque from the Guéridon (SF, D, A)
Ernest Rapeneau Brut Champagne, Epernay, France



Pan Seared Yellowfin Tuna (A)
Marinated in Togarashi, Lemongrass Infused Vacuum Melon
Bloody Mary Jelly and Caviar
Emiliana, Adobe, Gewurztraminer, Chile



Kadaif Pastry Wrapped Tiger Prawns (SF)
Lime Tossed Mizuna, Daikon and Cucumber
Mango and Passionfruit Coulis
Yalumba The Y Series, Chardonnay, South Australia, Australia



Crispy Skin Game Duck Breast (D)
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus
Wishbone, Pinot Noir, Marlborough, New Zealand



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



Coffee and Mignardises

Degustation Menu with Wine \$ 270 per person
Degustation Menu without Wine \$ 170 per person

*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*

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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
Mulderbosch, Stellenbosch, Chenin Blanc, South Africa



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
Laurenz V, Singing Gruner Veltliner, Austria



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

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Dish contains A-ALCOHOL, SF-SEAFOOD, G-GLUTEN, N-NUTS, SP-SPICY, D-DAIRY*

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GOURMET TRIBUTE

Alaskan King Crab with Fermented Kohlrabi (SF, D, A)
Fromage Blanc Sorbet, Avruga Caviar, Vodka Gel and Edamame Panna Cotta
Fresh Sea Urchin



Cognac Flamed Lobster Bisque from the Gueridon (SF, D, A)



Textures of Pertuis Asparagus (P, GF, D, A)
Charred White Asparagus with Parmesan Crust, Joselito Ham
White Wine and Chives Hollandaise, Yuzu Balm with Black Truffle Shavings and Kale Dust



Confit Job Fish (D)
Celeriac Puree, Sun Gold Tomato Fondue, Thai Beurre Blanc
Olive Tuille and Braised Kale

or

Grilled Japanese Wagyu Beef Tenderloin with Mushroom Crust (D)
Pan Fried – Foie with confit onion, Butternut and Ginger Flavor
Pickled Mushroom and Umami Demi-Glace



Dulcey Chocolate Cream
Apricots, Almond Sable, Lemon Thyme, Vanilla and Grand Marnier Ice Cream



Coffee and Mignardises

Gourmet Tribute menu \$ 250 per person

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