

The Lighthouse

RESTAURANT

LIGHTHOUSE DEGUSTATION

Cognac Flamed Lobster Bisque (Guéridon)
Chardonnay, Poco Mas, Central Valley, Chile 2017



Pan Seared Yellowfin Tuna
Marinated in Togarashi, Lemongrass Infused Vacuum Melon
Bloody Mary Jelly and Caviar
Hakushika, Honjozo 'Yamadanishiki', Hyogo Prefecture, Japan



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



Crispy Skin Game Duck Breast
Parsnip Puree, Yellow Baby Carrot, Blackberry and Foie Gras Jus
Syrah, Porcupine Ridge, Swartland, South Africa 2016



Frozen Screw Pine Parfait
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis
Mosketto, Mack & Schuhle, Piedmont, Italy, NV



Coffee & Mignardises

Degustation Menu with Wine \$ 205 per person
Degustation Menu without Wine \$ 115 per person

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

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RESTAURANT

OCEAN DEGUSTATION

Three Freshly Shucked
French Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Gruet, Côte des Bar, Brut, France NV



Seared Sea Scallops
Spicy Cauliflower Puree with Onion and Coriander Cress
Provence Rosé, By Ott, Cote de Provence, France 2015



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 2016



Exotic Asian Fruits Flambé
Flambéed in Spiced Rum, Mango Yoghurt Ice Cream
Cooked at Your Table
Mosketto, Mack & Schuhle, Piedmont, Italy, NV



Coffee & Mignardises

Degustation menu with wine \$ 225 per person
Degustation menu without wine \$ 125 per person

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