

The Lighthouse
RESTAURANT

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

DEGUSTATION MENU

...a complete dining experience featuring several of
Lighthouse signatures and recommended wines...

Amuse Bouche



Cognac Flamed Lobster Bisque
from the Guéridon

Glass of Chardonnay Trentino 2003, Italy



Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil
Glass of Cuvée Desacartes Coteaux d'Aix 2003, France



Kadaif Pastry Wrapped Green Papaya Enhanced Tiger Prawns,
Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passion Fruit Coulis
Glass of Sauvignon Blanc Reserve 2003, Montana, New Zealand



Sorbet



Crispy Skinned Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Chili Scented Cassis and Blueberry Jus
Glass of Cabernet Sauvignon Y. Label 1998 – Wolf Blass, Australia



Frozen Rosehip and Hibiscus Tea Parfait,
Honey Water and Black Sesame Tuile
Flute of Champagne Pommery Rosé, France



Coffee & Petit Fours

Degustation Menu and Wines \$135

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DEGUSTATION MENU II

Citrus Grapeseed Oil Seared Haloumi,
Baby Fennel, Avocado, Radicchio and
Pink Grapefruit, Dill, Garlic and Pink Peppercorn Gremolata
Glass of Prestige Rosé Champagne Taittinger Brut Reims, France



Multigrain Tartlet of Seared Free Range Duck Liver
Flamed with Calvados, Glazed Apples and Shallot Jus
Glass of Traminer Aromatico 2003, Italy



Demi Tasse of Cantonese Influenced
Braised Oxtail and Root Vegetable Cow Ghee,
Star Anise Consommé



Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil

Maldivian Crayfish, Noori, Lime, Rocket
and Red Pepper Spring Roll
with Ponzu Dressed Vegetable, Witloof
and Snow Pea Sprout Salad
Glass of Montana Marlborough Sauvignon Blanc 2005, New Zealand



Seared Medallions of Grain Fed Australian Beef Fillet,
Truffle Scented, Shitake, Shallot,
Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction
Glass of Mad Fish Margaret River Shiraz 2002, Australia



Hazlenut Soufflé with Grand Marnier Anglaise
Glass of Borgono Moscato d' Asti, 2004



Coffee & Petit Fours

Degustation Menu and wines \$ 185

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SOUP

Fire Roasted Red Pepper,
Aerated Goat Cheese Mousse with Chive \$ 15



Cognac Flamed Lobster Bisque
from the Guéridon \$ 19



Cantonese Influenced
Braised Oxtail and Root Vegetable Cow Ghee,
Star Anise Consommé \$ 15

ENTRÉE

Citrus Grape seed Oil Seared Haloumi,
Baby Fennel, Avocado, Radicchio and
Pink Grapefruit, Dill, Garlic and Pink Peppercorn Gremolata \$ 18



Carpaccio of Yellowfin Tuna with
Fine Herbs, Garlic, Pickled Ginger,
Vegetables, Wasabi, Soy and Virgin Olive Oil \$ 21



Seared Sea Scallops Individually Presented on
Orange and Vegetable Roesti,
Glazed with Chervil, Tasmanian Salmon Caviar and
Champagne Sabayon \$ 29



Kadaif Pastry Wrapped Green Papaya Enhanced Tiger Prawns,
Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passion Fruit Coulis \$ 28



Peppermint and Cinnamon Tea Smoked Sesame De-Boned Quail,
Coriander Linguini, Tangy Plum and Hoissin Jam \$ 25



Multigrain Tartlet of Seared Free Range Duck Liver
Flamed with Calvados, Glazed Apples and Shallot Jus
from the Guéridon \$ 24

MAIN COURSE

Steamed Lemongrass, Coriander, Crab and Fresh Mahi Mahi Fillets
Wrapped in Rice Paper,
Al Dente Broccolini and Baby Corn,
Saffron and Coconut Laksa Foam \$ 34



Pontiac Potato and Basil Crusted Snapper Fillets,
Steamed Snap Peas, Toasted Pine Kernel and Baby Carrots,
Semi Dried Tomato Beurre Blanc \$ 32



Maldivian Crayfish, Noori, Lime, Rocket and
Red Pepper Spring Roll with Ponzu Dressed Vegetable,
Witloof and Snow Pea Sprout Salad \$ 39



Crispy Skinned Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Chili Scented Cassis and Blueberry Jus \$ 36



Seared Medallions of Grain Fed Australian Beef Fillet,
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction
from the Guéridon \$ 48



Baked Garamasala and Cumin Seasoned Rack of Spring Lamb
Braised Brown Lentil, Rosemary and Aubergine Ragout,
Steamed Courgette Ribbons and Mint Yogurt Aioli \$ 39



Tika Masala Spiced Grilled Vegetables Presented with
Roasted Cashew Brown Basmati Rice,
Hot and Sour Pineapple, Mango and Papaya Jam \$ 24

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DESSERTS

Hot Soufflé
Vanilla Bean, Hazelnut, Chocolate, Mango
Accompanied by Grand Marnier Anglaise
please allow 20 minutes \$ 15



Crème Brulè Laced with Citrus Zest \$ 12



Frozen Rosehip and Hibiscus Tea Parfait,
Honey Water and Black Sesame Tuile \$ 12



Flambé of Fresh Tropical Fruits,
Green Mango Yoghurt Ice Cream
from the Guéridon \$ 15



Flourless Bittersweet Chocolate and Macadamia Cake,
White Chocolate Fondue,
Coffee Ricotta \$ 14

Coffee & Petit Fours

With compliments
Damian Barrett
Executive Chef