

# LIGHTHOUSE RESTAURANT

## 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

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## 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



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

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*