

# Dinner

## MENU

### STARTERS

#### **GAZPACHO SOUP ~16**

Cold gazpacho, with hints of raspberry and beet, with a grilled garlic butter focaccia

#### **OCTOPUS ~24**

Grilled octopus' bits, grilled red bell pepper coulis, chorizo crumble, confit garlic

#### **SHRIMP ~20**

Sauteed shrimp with garlic, butter, mustard and coriander sauce, chili oil, grilled garlic butter focaccia

#### **SCALLOPS ~23**

Brown butter cooked scallops, cold pea puree, cucumber gel, toasted sliced almonds and arugula

#### **ASPARAGUS ~16**

Grilled asparagus, miso aioli, mascarpone and beet mousse, dehydrated black olives, fried capers

#### **LIGHTHOUSE CAESAR SALAD ~18**

Julienne romaine, Caesar dressing, croutons, blueberries, bacon bits



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### MAINS

#### **SALTED CODFISH ~39**

Roasted codfish loin, miso hollandaise, fondant potato, charred cherry tomatoes, pickled radish, coriander oil

#### **LAMB ~49**

Shredded brisket club sandwich, horseradish mayonnaise, crispy bacon, melted swiss cheese, sliced tomato and lettuce

#### **SEABASS ~36**

Sauteed seabass fillet with a creamy coriander risotto, charred tomatoes, soy meringue

#### **BEEF TENDERLOIN ~45**

Seared beef tenderloin steak, with bordelaise sauce, butternut squash puree, fried triple cooked potato and roasted baby veggies

#### **ONION ~28**

Burnt and confit onion, parsley creamy rice, charred tomatoes, port wine reduction and dusted olive oil

#### **FETTUCCHINE ~32**

Fettuccine with a creamy basil sauce, fresh mussels and grilled garlic butter focaccia

