



THE ROCKS TEPPANYAKI



GROUP MENUS

The Rocks Teppanyaki has five intimate dining rooms seating from 8 to 18 guests; each with a teppanyaki table and your own teppanyaki chef, perfect for business meetings, special occasions and social get-togethers. For larger groups, the ground floor has two adjoining dining rooms that seat up to 20 guests, and on level one, all three dining rooms combined seat up to 40 guests.

At the Rocks Teppanyaki we cook in a traditional Japanese teppanyaki style; enjoy the flames and theatrics—with no fear of getting egg on your face. Every guest has a front row seat for the action as the chef slices and dices the food with gleaming knives and expert skill.

AUTHENTIC TEPPANYAKI EXPERIENCE

100.0 per person
Minimum 8 people

Savour an authentic teppanyaki experience in your own private dining room at the famous Rocks Teppanyaki skilfully prepared by your own master teppanyaki chef

Miyamuzu Japanese sake on arrival
Number One Special
Hot mushroom salad
Selection of seafood (king prawn, salmon, scallop and Alaskan crab)
Beef tenderloin
Grilled vegetables
Fried rice
Chef's special duo of desserts

LOBSTER AND WAGYU EXPERIENCE

125.0 per person
Minimum 8 people

The pinnacle of teppanyaki dining... unique and indulgent private dining with traditional Japanese teppanyaki cooking featuring Australian prime produce

Sake cocktail on arrival
Number One Special
Spicy seafood salad
King prawn, salmon and scallop
Western rock lobster
Vodka lemon sorbet
Wagyu sirloin 5+
Fried rice
Crepe Suzette