



WESTERN ROCK

129.<sup>50</sup>

**Flaming Number One Special**

*crab salad with avocado wrapped in Hiramasa kingfish  
and flamed on the teppan with our secret sauce*

**Chef's daily appetiser**

*little morsels to tantalise your taste buds*

**Cauliflower soup**

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand  
with a selection of cheeses, fresh vegetable stock and cream*

**Seafood selection**

*UG tiger prawn, slice of salmon and  
Hokkaido scallop cooked to perfection*

**Citrus sake sorbet**

*to cleanse the palate*

**Western rock lobster tail**

*broiled and seasoned to your liking, accompanied by  
a selection of grilled asparagus and baby spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Ume**

*new season red plums steeped in hot sugar and umeshu (japanese plum wine),  
folded in a crepe cooked in umeshu butter and flamed in slivovitz,  
served with creamy vanilla ice cream and chilled umeshu (japanese plum sake)*