



WESTERN ROCK

129.⁵⁰

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

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

Citrus sake sorbet

to cleanse the palate

Western rock lobster

*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)*