



**SURF & TURF**

Upgrade your tenderloin to Darling Downs wagyu aa5+

Upgrade your tenderloin to Master Kobe pure blood wagyu aa9+

110.<sup>00</sup>

20.<sup>00</sup>

40.<sup>00</sup>

**Amuse**

*a flavoursome morsel*

*prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**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*

**Carpaccio scallop**

*scallop sashimi, sizzled with heated extra virgin olive oil, drizzled with wasabi pepper sauce*

**Flamed baby lobster**

*Baby lobster tail flamed with KJ motoyaki sauce, with mushroom, zucchini & pumpkin*

**Citrus sake sorbet**

*to cleanse the palate*

**Grass Fed Tenderloin**

*150gm of grass fed OConnor tenderloin) with asparagus, mushroom and spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Fraises des Bois**

*strawberries steeped in Frais des Bois syrup, wrapped in a freshly made Sapporo beer crepe, flambéed with Frais des Bois liqueur and served with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%