



SURF & TURF

225.⁰⁰

Upgrade your baby lobster tail to a **LARGE LOBSTER TAIL (APPROX 280gm)** 55.⁰⁰

Upgrade your baby lobster tail to a **WHOLE WA LOBSTER (APPROX 600gm)** 115.⁰⁰

Upgrade your tenderloin to **FULL-BLOOD WAGYU SIRLOIN AA5+** 25.⁰⁰

Upgrade your tenderloin to **AUSTRALIAN FULL-BLOOD WAGYU SIRLOIN AA9+** 70.⁰⁰

Upgrade your tenderloin to **JAPANESE WAGYU GRADE 5** 130.⁰⁰

Poke Cup

Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root

Flaming no 1 special

crab salad with an avocado heart wrapped in Hiramasa kingfish, flamed with our secret sauce

Veal maki

thinly sliced Australian milk veal topside, rolled with seasoned spinach and seared leak, then basted in a traditional Japanese Tare sauce of soy, mirin, onion garlic and sesame oil

Patagonian toothfish salad

this succulent fish called the '**wagyu of the sea**' is steamed in butter and wine. Flame-finished with a Saikyo yaki miso baste and served on fresh greens with radish red onion and soy dressing

Broiled lobster tail in seaweed butter (see available upgrades)

a sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

Yuzu sorbet

Aromatic yuzu lemon sorbet to cleanse the palate

Beef tenderloin (see available upgrades)

grass-fed tenderloin (approx. 150gm) cooked the way you like it, served with, asparagus, baby spinach, bean sprouts

Garlic or steamed rice

Red and white miso soup

Crepe au banana et chocolat

butter seared banana wrapped in a non-alcoholic beer crêpe, drizzled in orange sauce, and flambéed with grand marnier, finished with vanilla bean ice cream and chocolate