



SURF & TURF	195.⁰⁰
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)	95. ⁰⁰
Upgrade your tenderloin to FULL-BLOOD WAGYU SIRLOIN AA5+	20. 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

Wagyu tataki

wagyu 9+ topside with a salt and pepper coat, charred to rare, chilled then sliced thinly and served rare with a garlic ginger tataki sauce

Flaming no 1 special

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

Hot mushroom salad

posy of shimeji, enoki and shitake mushrooms, sautéed in garlic and seaweed butter, served over mixed leaves drizzled with house made soy dressing

Patagonian toothfish

this succulent fish called the 'wagyu of the sea' is steamed in butter and wine then flame finished with a Saikyo yaki miso baste and served with lime

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