

## NEW SEASON LOBSTER SENSATION

per person

150.<sup>00</sup>

with glass of Moët on arrival

180.<sup>00</sup>

Lobster lovers, this one is for you. Our Head Chef has created a menu to share with with family and friends or that special someone. Using new season lobster, this 10 course menu will excite your taste buds and give you a meal to remember.

[MOËT & CHANDON NV \(upgrade only\)](#)

[start your journey with the perfect glass of French champagne](#)

### EDAMAME AND HONEY BUTTER LOTUS ROOT [V]

steamed and salted baby soya beans in the pod with thinly sliced, deep fried lotus root then tossed in honey butter and dusted with black and white sesame seeds

### FLAMING NUMBER ONE SPECIAL

flaming ball of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

### LOBSTER SLYDER

Maine lobster claw meat tempura on a brioche style bun with shaved cabbage and yuzu aioli

### HOKKAIDO STYLE LOBSTER BROTH

full bodied lobster dashi flavoured with white miso, ginger and shallots, served over fried rice at the table

### LAVA ROLL

crab salad and avocado roll topped with steamed lobster and our special cream sauce

### YUZU SORBET

delicate glaze made from Japanese yuzu lemon to cleanse the palate

### LOBSTER SALAD

shredded lobster mixed with daikon with red radish, cucumber and sesame dressing

### POKE TACO

Hawaiian style sashimi cubes marinated in poke sauce, served in a mini taco with seaweed salad

### MISO CITRUS LOBSTER

new season lobster tail lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

### AMA OZEN

Kobe Jones's famous dessert selection with our trademark chocolate chopstick