

LOBSTER AND CRAB LOVERS

per person

with glass of Moët Chandon NV on arrival

135.00

159.00

Lobster and crab lovers, this one is for you. Our Head Chef has created a menu to share with family and friends or that special someone. Using new season lobster and Alaskan crab, this 8 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

BARLEY MISO LOBSTER CHOWDER

lobster and mushroom dashi blended with potato and red barley miso, garnished with slipper lobster and toasted sesame pike

SPICY LOBSTER ROLL [H3]

crab salad and avocado roll topped with steamed lobster meat, our own spicy sauce and a sprinkle of smelt roe, shallot, roasted sesame seed and bitter soy glaze

KANI (CRAB) CROQUETTES

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

YUZU SORBET

delicate glaze made from Japanese yuzu lemon to cleanse the palate

ALASKAN CRAB

a giant leg of succulent crab grilled robata style in the shell to highlight its sweetness with fresh lime

LOBSTER ON HOT ROCK

experience the whole cooking process at the table. Baby lobster tail served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and lots of sizzle. Served with a selection of our special dipping sauces

YUZU COINTREAU CURD AND BROWNIES TWO WAYS

the perfect share dessert, creamy Yuzu and Cointreau Curd with soft, rich Belgian chocolate brownie, crunchy pearl-drop cookies and a hint of mint