

THE ROCKS TEPPANYAKI

Christmas Menu

\$185pp including PH surcharge

\$250pp including PH Surcharge

FLAMING NUMBER ONE SPECIAL

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

SEAFOOD DUO

large king prawn, slice of salmon cooked to perfection served with lemon

MINI WAGYU ROLL

razor thin slices of Australian fullblood wagyu topside AA9+teppan seared and rolled with asparagus, carrot, and spinach, finished with butter, soy and brandy

LOBSTER TAIL MORNAY

250gm lobster tail seared on the teppan, and flamed with sesame mornay with sautéed wild mushrooms and baby spinach

YUZU SORBET

made from extract of the yuzu lemon, a perfect palate cleanser

AUSTRALIAN FULLBLOOD WAGYU SIRLOINAA9+

(all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!)

150gm of Australia's finest fullblood wagyu AA9+ served, with grilled asparagus and baby spinach

or

JAPANESE WAGYU 5 (Upgrade Only)

(all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!)

regarded as THE BEST WAGYU IN THE WORLD. This magnificent meat imported from Japan we serve 150gm with asparagus and baby spinach

HOT MUSHROOM SALAD

selection of Japanese mushrooms, sautéed with mixed leaves in garlic butter sauce

JAPANESE GLAZED HAM

our traditional house glazed Korabuta (Japanese black) ham carved for your pleasure

GARLIC FRIED RICE AND MISO SOUP

CHRISTMAS PUDDING

homemade Christmas pudding with glazed fruit, steamed on the teppan, then flamed and served with our own brandy sauce and brandy sauce with Christmas chocolates and petits fours

or

CREPE AU BANANA ET CHOCOLAT

banana seared on the teppan, wrapped in a Sapporo beer crêpe, drizzled in orange and flambéed with grand marnier, finished with vanilla bean ice-cream and chocolate sauce with Christmas chocolates and petits fours