



## SUMMER SURF AND TURF

Add a new season lobster tail to your Surf and Turf

150.0 pp

190.0 pp

### Flaming No1 Special

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

### Wagyu Shichu

traditional Japanese style goujons of wagyu beef, slow cooked with celery and carrots in soy sauce,  
mirin, red wine and tomato, served with sweet cream

### Hot Mushroom Salad

exotic mushrooms sizzled in butter and garlic, served with mustard seaweed  
on garden greens with soy vinaigrette

### Yuzu Sorbet

refreshing yuzu infused sorbet that makes the perfect palate cleanser

### Prawn and Salmon with Yuzu Butter

extra-large Queensland king prawn with Petuna salmon  
seared on the teppan, with yuzu butter and a dash of white wine

### Kobe's Miso Soup

freshly made dashi with a blend of red and white miso

### Baby Lobster Tail (Upgrade Only)

baby lobster tail, steamed and broiled in white wine and garlic butter,  
with spinach and asparagus

### Master Kobe Wagyu Roll

razor thin slices of Master Kobe Pure Blood wagyu AA9+, teppan seared and rolled with asparagus,  
carrot and spinach, finished with butter, soy and brandy

### Garlic Rice

teppan tossed Akitakomachi rice with seaweed butter, garlic and soy

### Crepe Suzette

teppanyaki style, freshly made Sapporo beer crepe, flambéed with Grand Marnier,  
glazed with orange caramel sauce, served with French vanilla gelato