



LOBSTER DELUXE

225.⁰⁰

This menu is for Lobster Lovers! You will enjoy delectable seafood culminating with a whole WA rock lobster, expertly cooked in front of you, as the highlight of your meal.

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

Nanbanzuke

flash-fried salmon served with house-made sweet and sour pickles

Flaming no 1 special

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

Spicy seafood salad

garden greens with shoyu dressing topped with prawn, calamari and mussels, tossed in house-made chilli sauce

Motoyaki scallop

a twice-cooked Hokkaido scallop seared on the teppan, then flamed with parmesan motoyaki sauce in the shell

Seafood medley

an extra-large US king prawns, Petuna salmon and line caught calamari cooked to perfection and served with lemon

Yuzu sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Whole WA Lobster in seaweed butter

a whole WA rock lobster broiled with white wine and finished in garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil

Garlic or steamed rice

Red and white miso soup

Crepe les fruits

butter seared banana wrapped in a non-alcoholic beer crêpe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambeed with grand marnier, served with vanilla bean ice cream, drizzled with chocolate