



LOBSTER DELUXE

195.<sup>00</sup>

**Amuse**

*a flavoursome morsel  
prepared by our chefs to stimulate your taste buds*

**Flaming No 1 Special**

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

**Yumi's Cauliflower soup**

*Slow roasted caramelised cauliflower blended by hand  
with, fresh vegetable stock and cream*

**Spicy Seafood Salad**

*garden greens with shoyu dressing, with prawn,  
calamari, mussels and house made chilli sauce*

**Seafood Selection**

*large king prawn, slice of salmon and line caught clam; amari cooked to perfection*

**Motoyaki Scallop**

*Twice cooked Hokkaido scallop seared on the teppan,  
then flamed with parmesan motoyaki sauce in the shell*

**Citrus Sake Sorbet**

*to cleanse the palate*

**Rock Lobster**

*Whole SA rock lobster (approx. 500gm)  
(speak to the chef about how you would like it cooked)  
accompanied by a selection of grilled asparagus and baby spinach*

**Garlic or steamed rice**

**Red and white miso soup**

**Crêpe Suzette**

*teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier,  
glazed with orange caramel sauce, with French vanilla gelato*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 15%