



LOBSTER DELUXE

195.⁰⁰

Amuse

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

Yumi's Cauliflower soup

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

Flaming No 1 Special

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

Spicy Seafood Salad

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

Seafood Medley

large king prawn, slice of salmon and line caught calamari cooked to perfection

Motoyaki Scallop

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

Yuzu Sorbet

aromatic yuzu lemon sorbet to cleanse the palate

Rock Lobster

(speak to the chef about how you would like it cooked)

*Whole SA rock lobster (approx. 500gm)
accompanied by a selection of grilled asparagus and baby spinach*

**Garlic or steamed rice
Red and white miso soup**

Crepe Les Fruits

*Sapporo beer crepe drizzled in orange sauce, with triple sec steeped seasonal fruits, flambeed
with grand marnier and finished with chocolate sauce and vanilla bean ice cream*

Mon-Sat CC fee 1%, Sun & P/Hol surcharge 10%