



LOBSTER DELUXE

130.⁰⁰

Flaming No 1 Special

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

Chef's daily appetiser

little morsels to tantalise your taste buds

Cauliflower soup

*full bodied demitasse of soup made in house from roasted cauliflower blended by hand
with a selection of cheeses, fresh vegetable stock and cream*

Seafood selection

*16 tiger prawn, slice of salmon and
Hokkaido scallop cooked to perfection*

Citrus sake sorbet

to cleanse the palate

Rock Lobster

*extra-large coral lobster tail (approx. 250gm) broiled and seasoned to your liking,
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%