



LOBSTER DELUXE

145.<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*

**Cauliflower soup**

*full bodied demitasse of soup made in house from roasted 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 calamari 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*

**Coral Lobster**

*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%