



ULTIMATE WAGYU EXPERIENCE

Add Glacier 51 Patagonian Tooth fish (the wagyu of the sea)

Add a giant leg of Alaskan crab

Add a baby lobster tail

195.0 pp

35.0 pp

35.0 pp

35.0 pp

Amuse

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

Flaming Number One Special

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

Foie Gras

Poached French foie gras cooked on the teppan and stacked with daikon, shitake mushroom, asparagus and nomono sauce with a touch of gold

Seafood Selection

Giant king prawn, salmon and calamari with grilled asparagus, and lemon

Green Salad

garden greens with shoyu dressing

Lobster Tail (Upgrade Only)

sweet baby lobster tail broiled on the teppan, then steamed in white wine and served with lemon

Patagonian Tooth Fish (Upgrade Only)

Called the wagyu of fish this unique and succulent fish caught off the Glacier51, in the icy waters of Heard Island at 3000 meters is a sensation to the taste buds. Steamed with wine and served spinach and lemon

Alaskan crab (Upgrade Only)

one giant leg of this succulent crab is grilled on the teppan to highlight the sweetness, served in the shell with bean sprouts, baby spinach, fresh lemon and dipping sauces

Sorbet

A delicate lemon sorbet to cleanse

A Duo of MASTER KOBE and ITO WAGYU

Master Kobe wagyu AA9+ is one of Australia best wagyu, cooked medium, with ITO wagyu is imported from Japan and regarded as the best wagyu in the world. cooked medium rare served Your ITO is accompanied by a Certificate of authenticity from ITO, Japan. The duo is served with bean sprouts, pumpkin, and capsicum

Red and White Miso Soup and Garlic Rice

Crepe Suzette

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