



## SUMMER SEAFOOD INDULGENCE

270.<sup>00</sup>

Upgrade your baby lobster tail to a **LARGE NT LOBSTER TAIL (approx 280gm)**

50.<sup>00</sup>

The Summer Seafood Indulgence menu treats you to a combination of seafood delicacies including Poke, Nanbanzuke, Spicy Seafood Salad and our finest seafood selection, including a large king prawn, Petuna salmon and Hokkaido scallop. The menu's highlight is a baby Belize coral lobster tail broiled in seaweed butter. If you have a hearty appetite, upgrade your lobster to an extra-large new season NT lobster tail. All this is finished with Crepe Suzette!

### Poke cup

*Hawaiian-style sashimi in spicy poke sauce served in a crisp charcoal pastry cup on a pillow of goat cheese with yuzu jam and honeyed lotus root*

### Flaming no1 special

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

### Nanbanzuke

*Flash-fried salmon served with house-made sweet and sour pickles*

### Cauliflower soup

*a rich fusion of slow-roasted cauliflower blended with caramelised onion, butter, fresh vegetable stock and cream*

### Spicy Seafood Salad

*a trio of Pacific line-caught Calamari, green lip mussels and cocktail prawn in spicy dengaku sauce over mixed greens with fresh tomato, cucumber and, drizzled with house-made soy dressing*

### Seafood Selection

*1 large king prawn, Petuna salmon and Hokkaido scallop all cooked to perfection served with lemon and dipping sauce*

### Broiled lobster tail in seaweed butter (see available upgrades)

*a sweet Belize baby coral lobster, broiled with white wine and garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil*

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

*traditional French dessert teppanyaki style, Sapporo beer crepe with orange caramel sauce and an orange segment, flambéed with grand marnier, served with vanilla bean ice cream*