



## SUMMER SEAFOOD INDULGENCE

Upgrade you lobster tail to extra-large

280.<sup>00</sup>

40.<sup>00</sup>

### Amuse

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

### Flaming No1 Special

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

### King Fish Aburi

*sashimi Hiramasa kingfish basted in olio extra virgin olive oil with a flame finish with wasabi dressing*

### Seaweed Salad (V)

*mixed greens with fresh tomato, cucumber and marinated seaweed, drizzled with house made soy dressing*

### Barramundi Meuniere

*farmed barramundi, cooked to perfection with a meuniere of wine, butter, lemon and parsley*

### Broiled Lobster Tail Mornay

*Sweet baby coral lobster, broiled on the teppan, with butter garlic and white wine, and our sesame mornay sauce, served with lemon and spinach*

### Large Lobster Tail (Upgrade Only)

*are you a lobster lover? well upsize you lobster tail to a new season large (approx. 220 gram)*

### Yuzu Sorbet

*aromatic yuzu lemon sorbet to cleanse the palate*

### Australian Fullblood Wagyu Sirloin AA5+

**all wagyu is cooked MEDIUM RARE unless requested differently BY YOU!**

*300gm fullblood Australian wagyu AA5+ sizzled on the teppan served with asparagus and mushrooms*

### Garlic or steamed rice

### Red and white miso soup

### Crepe Suzette

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