LOBSTER BAR AND GRILL

RAW

Ebisu Oysters (3 pieces) with Mignonette & Lemon	208
Beef Tartare, Shallots, Sauteed Mushrooms, Egg Yolk, Chives & Pommes Gaufrettes	228
Yellowfin Tataki, Avocado, Shallots, Shiso, Chives, Olive Oil, Dijon, Soy & Sesame	198
Seared Hamachi, Green Olive Tapenade, Tomato & Fennel Salad	228
Hokkaido Scallops, Orange Dressing & Segments, Pink Peppercorn Oil & Radish	228
Caesar Salad, Smoked Bacon & Anchovies, Croutons & Parmesan Cheese	228
Seasonal Vegetable Salad, Onion & Apple Dressing	228
Tomato Salad, Pesto, Burrata & Herbs	298
Salad of Mixed Leaves & Herbs with House Dressing	128

HOT

Green Asparagus, Toasted Hazelnuts, Hollandaise Sauce, Fresh Chervil & Chive Oil	188
Panko-Crusted Crab Cake with Tartare Sauce & Frisee Salad	298

CRUMPETS

Kristal Caviar, Crème Fraiche & Chives	688
Lobster, Miso & Yuzu Emulsion, Toasted Sesame, Crispy Shallot & Nori	288
Confit Duck Leg, Black Bean & Garlic, Cucumber & Spring Onion	188
Braised Morels, Wild Garlic, Peas & Pesto	288

GRILLED SOURDOUGH FLATBREAD

Local Clams, Leeks & Parmesan	128
Roasted Garlic, Oven-Dried Tomatoes & Fresh Herbs	128
Pan-Fried Yunnan Mushrooms, Pesto & Fresh Parsley	188
Nduja, Shallots, Burrata & Fresh Basil	188

SOUPS

Lobster Bisque, Cognac, Cream & Poached Lobster	228
Mushroom Soup, Wild Mushrooms & Croutons	188
Tomato Soup, Confit Tomatoes & Basil	188

Prices are per person and the bill is subject to 10% service charge

LOBSTER BAR AND GRILL

GRILL

Whole Boston Lobster, Poached, Grilled or Thermidor with Garlic Butter & One Side	898
Grilled Seabass with Tarragon Veloute & One Side	698
2GR Full Blood Australian Wagyu MB 9+ Fillet or Sirloin Steak with Peppercorn Sauce & One Side	1,188
Stockyard Fillet or Sirloin Steak with Bearnaise Sauce & One Side	798
Roaring Forties Rack of Lamb with Mint-Garlic Jus & One Side	598
Coal-Roasted Hispi Cabbage with Smoked Chili & Garlic Salsa	288
Red Label Pork Chop On The Bone with Sauce Charcutiere & One Side	598
Roast Rib of Brandt Beef, Yorkshire Pudding, Roast Potatoes, Mixed Vegetables & Beef Jus *while supplies last*	898

BURGERS

Wagyu Beef Burger, Bacon, Cheese, Caramelized Onions & Pickles with French Fries & Salad	388
Panko-Crusted Alaskan Pollock Fish Burger, Tartare Sauce & Cheese with Mushy Peas & Salad	388

TO SHARE (For 2 - 3 people)

Beef Wellington with Mashed Potatoes, Seasonal Vegetables & Beef Jus	1,298
Grilled Whole Ping Yuen Chicken with Chicken Jus & Two Sides	888
2GR Full Blood Australian Wagyu MB 9+ T-Bone, Chimichurri Sauce & Two Sides	1,898
Dover Sole A la Meuniere with Two Sides	1,688

PASTA & RISOTTO

Fettuccine of Blue Lobster with Lobster Sauce, Citrus & Coriander	798
Boston Lobster Risotto, Carnaroli Rice, Lobster Glaze, Fresh Herbs & Aged Parmesan	698
Risotto of Wild Garlic, Asparagus, Peas & Morels	388
Spaghetti Aglio E Olio, Aged Parmesan & Fresh Basil	298
Spaghetti Vongole, Local Clams, Garlic, White Wine, Chili, Parsley, Olive Oil & Lemon	298

SIDES

Grilled Broccolini • Triple-Cooked French Fries • Mashed Potatoes • Sauteed Spinach • Sauteed Mushrooms	78 each

Prices are per person and the bill is subject to 10% service charge