

APPETIZER

***Lobster Carpaccio 100**

Peach, Zucchini, Honey Mustard, Iranian Caviar

Recommended with
Docil Vibho Verde 14

***Chilled Lobster Cocktail 75**

Recommended with
Ha Ha Sauvignon Blanc Marlborough 14

***Lobster Bisque 60**
Vanilla, Champagne

Recommended with
Chateau D' Esclans Rose
Whispering Angel Rose

MAIN COURSE

***Classic Grilled Lobster 25**

Green Asparagus, Garlic Butter

Recommended with
Chateau D' Esclans 20
Whispering Angel Rose

***Chili Lobster Singaporean Style 25**

Sweet & Sour Spicy Sauce, Spring Onion,
Coriander Salad

Recommended with
Babich black Label Pinot Noir 23

***Kerala Style Lobster 25**

Lobster Chunks in Spiced Coconut,
Tomato Rich Curry, Steamed Cinnamon Basmati Rice
or

***Lobster Thermidore 25**
Bread Crumbs, Tarragon, Mornay Sauce

Recommended with
Ha Ha Sauvignon Blanc Marlborough 14

* Price per 100 grams

***Cantonese Style Steamed Lobster 25**

Oyster Sauce, Chinese Wine, Sautéed
Watercress Sesame, Ginger,
Scallion Sauce

Recommended with
Koonunga Hill Shiraz 17

***Azure Grilled Lobster 25**

Charcoal Caramelized Onions,
Aromatic Fennel, Pomegranate Salad

Recommended with
Babich Black Label Pinot Gris 23

Optional Sauces:

Herbal Butter
Lemon, Capers Sauce
Harra Spice Sauce

* Price per 100 grams