


MONTHLY PROMOTION - *Lobster Around the World*



Lobster Ravioli \$188
Boston lobster, ricotta cheese, crustacean sauce



Lobster Fregola Sarda \$298
Fish meat, black mussels, fresh basil, lobster tomato sauce

Grilled Lobster Tail and Lamb T-Bone Steak  \$488
edamame beans, green peas, Kenya beans
spinach, mashed potatoes, chicken jus


APPETIZER

  Chef's Daily Soup \$63

  Burrata and Rainbow Heirloom Tomatoes \$260
green oil, rocket salad, white balsamic, olive oil


  Wagyu Beef Tartare \$265
mustard, spring onion, sesame seeds
egg yolks cream, homemade potato chips

SEAFOOD AND MEAT

Black Peppered US Beef Rossini  \$513
sautéed spinach, confit banana shallot,
potato little terrific trio, black truffle bone marrow beef jus

Roasted King Prawns  \$328
spinach, baby artichoke, mashed potatoes, crustacean sauce

French Duck Leg Confit  \$297
braised lentil beans, sautéed spinach, baby carrots, duck jus

Rigatoni Chitarra  \$215
spicy Calabria pork sausage, pancetta, buffalo cheese
pistachio pesto and tomato sauce

SIDE

Roasted Garlic Mashed Potatoes \$81
Asparagus \$81
Baked Portobello Mushroom \$71
French Beans \$71

 Gluten Friendly  Vegetarian  Contains Nuts  Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal