



LOBSTER LOVERS

Rs 4250 per person

STARTER

Poached Lobster Tail

Sweet melon-pineapple
salsa, star anise-infused
orange vinegar

[CRU, MLK]

OR

Palm Heart Tartare &
Beetroot Mille-Feuille
Avocado-tomato salsa, lime
zest, and basil oil 

[MLK]

[VEG]

SOUP

Lobster Bisque

Truffle foam and country
bread croutons [GLU, MLK, CRU]

OR

Creamy Smoked Pumpkin
Soup With pumpkin ravioli
and coconut cream foam 

[GLU, MLK]

[VEG]

MAIN COURSE

Grilled Lobster

Vegetable tian, pumpkin
puree with brown butter,
and lobster foam

[RAW, MLK, CRU]

OR

Grilled Australian Lamb
Chops

Green pea puree, orange-
glazed baby carrots, and
peppermint juice

[GLU, MLK]

DESSERT

Chocolate Lava

Red fruit compote, vanilla
ice cream

[MLK, GLU, EGG]

OR

Coconut Pannacotta

Pineapple compote, lemon
sorbet 

[PLANT-BASED, VEG]

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]