



Starters

The perfect start. We'd recommend ordering a few for the table.

Lobster Mac & Cheese — 22

Lobster meat, macaroni, lobster bisque, three cheese sauce.

Lobster Yuzu Salad — 26

Chilled lobster meat, mixed salad leaves, fennel, avocado, yuzu ginger dressing.

Soy Butter Prawns — 21

King prawns, sweet soy, garlic, star anise, clarified butter.

XO Calamari — 19

Deep fried calamari, spicy XO sauce, scallions, chillies.

The Originals

The classics. The day-oners.
Served with fries and salad

The Mayfair — 26

6oz beef patty, pickles, onion, tomato, lettuce, burger sauce, sesame seed brioche burger bun, fries and salad.

Classic Whole Lobster — 77

Whole lobster, steamed or grilled, fries, salad, lemon and garlic butter sauce.

Classic Lobster Roll — 46

Chilled lobster meat, lemon mayo, chives, toasted brioche roll, lemon and garlic butter, fries, salad.

The Combos

Can't decide? Then don't. Have both.

Combo for Two — 145

Whole lobster, either steamed or grilled, a choice of two mains, a choice of two sides, lemon and garlic butter.

Combo for Four — 230

Whole lobster, either steamed or grilled, a choice of four mains, a choice of four sides, lemon and garlic butter.

Combo for Six — 375

Two whole lobsters, either steamed or grilled, a choice of six mains, a choice of six sides, lemon and garlic butter.

Main options: Mayfair Burger, Smashed Burger, Oriental Burger, Southern Chicken Burger, Gaia Burger, Lobster Roll, Chilli Garlic Roll, Surf & Turf Roll

Side options: House Salad, B&L Fries, Sweet Potato Fries, Corn Ribs, Spinach Gratin, Truffle Fries

Lobster Rolls

Served with a side of your choice

Surf & Turf Roll — 35

Chilled lobster meat, lemon mayo, chives on one side, mini beef patty, cheese on other side, toasted brioche roll.

Chilli Garlic Roll — 36

Chilled lobster meat, chilli-mayo, tomatoes, cabbage slaw, toasted brioche roll.

Please inform a member of our team if you have any food or beverage allergies.

Subject to 10% + Prevailing GST being added to your bill.

V = Vegetarian



Burgers

Big burgers, bursting with the best ingredients.
Served with a side of your choice.

Add Aged Cheddar — 1.5

Beast Burger — 37

The best of land and sea

6oz beef patty, lobster meat, brie, truffle and tarragon mayo, fennel Chinese cabbage slaw.

Smashed Burger — 30

Double smashed beef patty, onion jam, Monterey cheese, beef tomato, cheddar cheese, lettuce, burger sauce.

Oriental Burger — 25

6oz beef patty, hoisin-ginger sauce, mozzarella, tomato, lettuce, spicy Sriracha mayo.

Gaia Burger V — 31

Eggplant soy burger, onion jam, garlic yoghurt, beef tomatoes, lettuce, multigrain bun.

Southern Chicken Burger — 31

Cornmeal coated chicken, cajun creole seasoning, lettuce, tomatoes, pickled onions, ranch dressing.

Lobsters

Wild-caught lobsters. In all its glorious forms.

Lobster Thermidor — 80

Whole lobster, creamy mushroom sauce, parmesan, cheddar cheese, salad, garlic toast.

Lobster Kimchi — 76

Whole lobster, kimchi broth, pickled radish, somyeon noodles, sesame seeds.

Nyonya Chilli Lobster — 76

Whole lobster, Nyonya chilli gravy, toasted brioche.

Sharing Lobsters — Market Price

Ask your server to show you what we have available.
Served steamed or grilled with fries, salad and lemon and garlic butter sauce.

Desserts

Let us sweet talk you.

Chocolate Decadent — 14

Warm chocolate cake, salted butterscotch, vanilla bean ice cream.

New York Cheesecake — 14

New York cheesecake, blueberry compote.

Savioardi Mocha Mousse — 18

Homemade rich chocolate-coffee mousse, savioardi biscuit.

Sides & Sauces

Everybody needs a partner in crime.

House Salad V — 8

B&L Fries V — 8

Sweet Potato Fries V — 10

Truffle Fries V — 12

Corn Ribs V — 10

Furikake butter.

Spinach Gratin V — 12

Extras

Extra kimchi broth — 8

Extra nyonya chilli gravy — 8

Extra thermidor sauce — 8

Lemon and garlic butter sauce — 2

Lemon mayo — 1.5

This is no time for table manners



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Drinks

Beers

Freedom Lager
Brewlander Brewery, Singapore
Half pint / pint

— 16 / 20

Light, refreshing, crisp with floral hints

Love Wild IPA
Brewlander Brewery, Singapore
Half pint / pint

— 16 / 20

Fruity beer with tropical notes

Beer of the Month
Brewlander Brewery, Singapore
Half pint / Pint

— 16 / 20

Ask your server for more details

Champagne & Sparkling

Astoria Lounge Prosecco
Veneto, Italy NV

— 16 / 75

Vibrant Prosecco with citrus, lime, creamy mousse, and a refreshing stone fruit finish

Champagne Telmont
Réserve Brut
Champagne, France NV

— / 140

Elegantly fruity with hints of honeysuckle and vanilla, baked fruits, Mirabelle plum and spice

Champagne Telmont
Réserve Rosé
Champagne, France NV

— / 165

A lively blend of ripe red fruits, balanced with floral hints, offering a refreshing and harmonious taste

Champagne popping all-meal-long

White Wine

Saint Claire Family Estate
Riesling
Martinborough, New Zealand NV

— 18 / 88

An elegant wine with fragrant aromas of lime leaf, lemon zest and citrus

J.A. Ferret Pouilly-Fuisse
Burgundy, France 2020

— / 110

A delicious vibrant blend of lemon, lime, melon, and apple flavours, heightened by luscious ripe fruits

Submission California
Chardonnay
California, USA 2020

— / 125

Perfectly balanced, crisp, full-bodied wine with zesty citrus, peach, and almond notes

Domaine Jean-Paul Balland
Sancerre
Sancerre, France 2021

— / 135

A delicious vibrant blend of lemon, lime, melon, and apple flavours, heightened by luscious ripe fruits

Lafite Aussières Blanc
Chardonnay
Languedoc-Rousillon, France 2021

— 18 / 88

Delicate French white with grapefruit, white flowers and a citrus finish

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Rosé Wine

Domaine Laroche 'Mas La Chevaliere' Rosé
Provence, France 2020

— 18 / 88

Inviting pale rose with blissful raspberry and redberry flavours and red fruit aromas



Red Wine

Latife Aruma Malbec
Mendoza, Argentina 2021

— 18 / 88

Vibrant red with floral and fruity aromas, offering balanced acidity and a delicate finish

Xavier Anonyme
Châteuneuf-Du-Pape
Rhône Valley, France 2017

— / 210

Dark purple wine with ripe berry aromas, hints of herbs and spice

Celler Comunica Vi Del Mas
Grenache
Montsant, Spain 2021

— / 120

Delicately spiced ruby red with fresh raspberry notes, complemented by cherry undertones and subtle hints of white pepper

Astoria Caranto Pinot Noir
Veneto, Italy NV

— / 135

A bright red, with hints of crisp strawberry and raspberry and spice, perfect for any season

Hentley Farm Villain and
Vixen Shiraz
Barossa Valley, Australia 2021

— / 150

Rich red wine with dark plum, blueberry, and spice

Poggio Scalette Chianti
Classico
Tuscany, Italy 2021

— / 105

Smooth red with a harmonous blend of red fruits, blackberries, and cherries

Signature Cocktails

The B&L Sling

Gin, Orange, Raspberry, Pineapple, Cherry, Whey & Grenadine

— 24

Monkey Business

Whiskey, Banana with a hint of butter

— 24

Classic Cocktails

Campari Spritz
Campari, Prosecco, Soda Water
– 18

Daiquiri
Rum, Citrus, Sugar Syrup
– 18

Highball
Whiskey, Soda Water
– 18

Gimlet
Gin, Citrus, Sugar Syrup
– 18

Tom Collins
Gin, Citrus, Sugar Syrup, Soda Water
– 18

French 75
Gin, Prosecco, Citrus, Sugar Syrup
– 18

Moscow Mule
Vodka, Citrus, Ginger Beer
– 20

Whiskey Sour
Whiskey, Egg White, Citrus, Sugar Syrup
– 20

Amaretto Sour
Amaretto, Egg White, Citrus, Sugar Syrup
– 20

Aperol Spritz
Aperol, Prosecco, Soda Water
– 20

Margarita
Tequila, Cointreau, Citrus, Sugar Syrup
– 20

Old Fashioned
Bourbon, Sugar Syrup, Bitters
– 22

Dirty Martini
Vodka, Dry Vermouth, Olive Brine
– 22

Dry Martini
Vodka, Dry Vermouth
– 22

Espresso Martini
Vodka, Kahlua, Coffee, Sugar Syrup
– 22

Godfather
Amaretto, Whiskey
– 24

Long Island Ice Tea
Vodka, Rum, Tequila, Gin, Cointreau, Citrus, Coke
– 24


Negroni
Gin, Sweet Vermouth, Campari
– 24

Singapore Sling
Gin, Cointreau, Benedict DOM, Heering Cherry, Pineapple Juice, Lemon Juice, Grenadine, Angostura Bitter, Soda Water
– 24

Non Alcoholic Cocktails

B&L Ice Tea 
Black Tea, Lemon Juice, Syrup
– 9

Mint Cooler 
Choose from Pineapple, Mango, Raspberry or Red Berries
– 9

Lychee Lemonade 
Lychee, Lemon, Sparkling
– 9

Coffee Soda 
Lyrés Coffee, Tonic, Simple Syrup
– 15

Soft Drinks & Juices

Coca Cola **D** 11%
sugar — 7

Coca Cola Zero **A** 0%
sugar — 7

Sprite **B** 5%
sugar — 7

Franklin & Sons Ginger Beer **D** 11%
sugar — 9

Franklin & Sons Tonic Water **C** 8%
sugar — 9

Still Water **A** 0%
sugar — 10

Sparkling Water **A** 0%
sugar — 10

Orange Juice **A** 0%
sugar — 7

Pineapple Juice **A** 0%
sugar — 7

Cranberry Juice **C** 9%
sugar — 7

Tea

From Gryphon Tea

Earl Grey Lavender | Black Tea **A** 0%
sugar
Bold floral top notes and vibrant citrus
— 7

Pearl of Orient | Green Tea **A** 0%
sugar
*Light bodied green tea blend with subtle
notes of rose*
— 7

Chamomile Dream | Herbal (Caffeine Free) **A** 0%
sugar
*Herbal bouquet of chamomile, lemon verbena,
lemongrass marigold and lavender*
— 7

Mogambo | Rooibos (Caffeine Free) **A** 0%
sugar
*Sweet summer apples and passionfruit blended
with South African Honeybush with a touch of
pomegranate*
— 7

Coffee

Espresso Forte Blend

Choose from hot or iced

Long Black **A** 0%
sugar — 6 / 8

Ristretto **A** 0%
sugar — 6 / 8

Espresso **A** 0%
sugar — 6 / 8

Cappuccino **C** 3%
sugar — 6 / 8

Latte **C** 3%
sugar — 6 / 8

Sometimes, only indulgence will do