



## Starters

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

### 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, Southern Chicken Burger, Gaia Burger (V), Lobster Roll, Chilli Garlic Roll, Surf & Turf Roll

Side options: House Salad, B&L Fries, Sweet Potato Fries, Corn Ribs, 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.

### 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.

## Jumbo Lobsters

Wild-caught lobsters. In all it's glorious forms.

### 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.

## 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.

### Extras

Lemon and garlic butter sauce — 2

Lemon mayo — 1.5

*This is no time for table manners*

## 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.



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## Beer On Tap

Freedom Lager  
Brewlander Brewery, Singapore

— 20

*Light, refreshing, crisp with floral hints*

Love Wild IPA  
Brewlander Brewery, Singapore

— 20

*Fruity beer with tropical notes*

Beer of the Month  
Brewlander Brewery, Singapore

— 20

*Ask your server for more details*

## Champagne & Sparkling

Astoria Prosecco Rose  
Veneto, Italy NV

— 15 / 65

*Sophisticated bubbles with notes of ripe strawberry and raspberry*

Champagne Telmont  
Réserve Brut  
Champagne, France NV

— / 120

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

*Champagne popping all-meal-long*

## White Wine

Chateau Rousseau Cuvee  
Traditional Bordeaux Blanc  
Bordeaux, France NV

— 15 / 60

*Refreshing dry white: exotic fruits, citrus, melon, subtle white flowers*

Casa Silva  
Sauvignon Blanc  
Colchagua Valley, Chile NV

— 18 / 65

*Indulge in a vibrant wine bursting with luscious apricot and mango*

Saint Clair Family Estate  
Sauvignon Blanc Country  
Martinborough, New Zealand

— / 90

*Pale straw with a green hue. Intense aromas of blackcurrent and passion fruit*

## Red Wine

Chateau Rousseau Cuvee  
Traditional Bordeaux Rouge  
Bordeaux, France NV

— 15 / 60

*A well-balanced red wine with an abundance of red berries, cherries, vanilla, hints of oak & spices*

Casa Silva  
Cabernet Sauvignon  
Colchagua Valley, Chile NV

— 18 / 65

*Deep red full-bodied wine with rich aromas of black cherries, thyme, lilac and menthol notes*

Argiono Rosso Di Montalcino  
Tuscany, Italy

— / 90

*A classic Tuscany wine with notes of blackberry, mulberry, blackcurrant and blueberry*

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## Cocktails on Tap

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### Lychee Cosmo

*Vodka, Triple Sec, Shochu, Lychee, Strawberry, Cranberry and Lime*

— 22

### Guava Margarita Fizz

*Tequila Blanco, Triple Sec, Guava Nectar, Grapefruit, Watermelon*

— 24

### Elderflower Yuzu Collins

*Gin, Yuzu, Elderflower Tonic, Lemon, Blue Pea*

— 24

### Cocktail of the Month

*Ask your server for more details*

— 22

## Classic Cocktails

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### 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 Juize, Grenadine, Angostura Bitter, Soda Water*

— 24

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## Non Alcoholic Cocktails

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B&L Ice Tea **D** 14%  
*Black Tea, Lemon Juice, Syrup*

– 9

Yuzu Beer **D** 11%  
*Yuzu, Franklin & Sons Ginger Beer*

– 10

## Soft Drinks

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Coca Cola **D** 11%  
– 7

Coca Cola Zero **A** 0%  
– 7

Sprite **B** 5%  
– 7

Franklin & Sons Ginger Beer **D** 11%  
– 9

Franklin & Sons Tonic Water **C** 8%  
– 9

Still Water **A** 0%  
– 10

Sparkling Water **A** 0%  
– 10

## Juices

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Apple Juice **B** 5%  
– 7

Orange Juice **C** 8%  
– 7

Pineapple Juice **C** 10%  
– 7

Cranberry Juice **C** 9%  
– 8

Yuzu Juice **C** 10%  
– 8

## Tea & Coffee

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English Breakfast **A** 0%  
– 7

Green Tea **A** 0%  
– 7

Chamomile **A** 0%  
– 7

Earl Grey **A** 0%  
– 7

*Espresso Forte Blend*  
*Choose from hot or iced*

Long Black **A** 0%  
– 6 / 8

Espresso **A** 0%  
– 6 / 8

Cappuccino **C** 3%  
– 6 / 8

Latte **C** 3%  
– 6 / 8