

Breakfast Menu

How all mornings should start.

Waffle Egg Benedict Soft poached eggs and avocado mash on a warm belgian waffle with tarragon Brekkie Burger - KD 4.950 -3.7506oz beef patty, brie cheese, turkey rashers, sunny side up egg, confit tomatoes, chipotle

bisque, hollandaise sauce and mixed cress. mayo, arugula and balsamic reduction in a brioche bun.

Beef & Lobster Vol Au Vent - KD3.950Classic Pancake -2.950Pan fried pancake, topped with mixed berries and maple syrup.

Soft scrambled egg, smashed beef, vol-au-vent sheet and mixed sakura drizzles.

Starters

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

Lobster Mac 'N' Cheese Lobster meat and pasta baked in cheese sauce with a cheese crust.	-4.750	Sticky Molasses Beef Ribs Double cooked beef short ribs seasoned with black molasses and our spice mix, drizzled with parmesan cream.	-8.950
Crispy Baby Calamari Marinated crispy baby coated calamari, served with our homemade sweet aioli sauce	-3.450	Kale & Lobster Salad Lobster meat, kale, quinoa, avocado, pomegranate, walnuts, and feta cheese	-6.850
Lobster Croquettes Deep fried lobster bisque and prawn croquettes with corn, homemade chili mayo & li	-3.750	tossed in homemade tangy dressing with toasted bread.	
Deep fried fobster bisque and prawn croquettes with corn, nomemade chin mayo & n	ine.	Lobster Bisque	-3.750

Served with toasted bread and lemon. Grilled Garlic Butter Shrimp Succulent marinated King Prawns, served with smoked paprika and grilled butter sauce.

stop eating so politely

Rolls

Oriental Lobster & Shrimp Roll -10.9508.250 Original Lobster Roll Surf & Turf Roll -8.950Chilled lobster meat in lemon mayo in toasted homemade Lobster meat in a Japanese mayo on one side, and Lobster meat and poached shrimp in tahini sauce with brioche. Served with fries, salad and lemon garlic butter.

mini beef patty and cheese on the other side, served mint, onion, parsley, coriander & radish. Served with fries. in toasted homemade brioche. Served with fries.

Burgers

Big burgers, bursting with the best ingredients.

Lobsters

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

Original Burger Angus beef patty on homemade brioche bun with B&L signature burger sauce, homemade pickles, beef tomato & crunchy iceberg lettuce, served with salad and chips.	- 6.300	Classic Whole Lobster Lobster, steamed or grilled, served with fries, salad and your choice of lemon garlic butter or plain butter sauce.	- 17.950
Spicy Mustard Smash Burger Smashed, grilled cheesy angus beef patty on a brioche bun. Go double or triple patty. Choose from a bbq smash or spicy mustard smash.	-5.450	Lobster Thermidor Whole lobster cooked in a mushroom sauce, gratinated with parmesan and cheddar cheese, served with toasted garlic brioche.	- 19.950
Grilled Chicken Burger Chicken burger with garlic mayo sauce, caramelized onions and American cheese served with fries.	-3.950	Lemon Lobster Risotto Risotto with lobster meat, parmesan cheese topped with rocca leaves, herb shiso and chives.	-6.950
Spiced Lamb Burger Juicy lamb burger seasoned with sumac, coriander, cumin with pickled onions, beef	-4.750	Lobster Linguine Linguine with lobster meat in a kaffir lime and tomato sauce.	-7.950

Sides

tomato, arugula, garlic sauce and grilled halloumi cheese

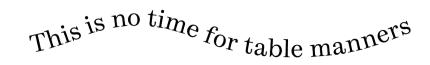
Sweet Potato Fries	-2.250	Creamed Spinach	-4.250
Truffle Fries	-2.750	Brioche	-0.750
Cheesy Fries	-2.250	Garlic Brioche	-1.250
Salad	-1.750	Extra Cheese	-0.250
Sautéed Mushrooms	-2.950	Extra Bacon	-0.250

Desserts

Lotus Cheesecake -3.750Cheesecake with melted chocolate with cocoa butter, lotus paste and feuilletine spread.

Sticky Date Pudding -3.250Date enriched sponge cake soaked in spiced toffee sauce served with vanilla ice cream.

> Espresso Semifreddo -3.950Topped with coffee caramel and sea salt





Sometimes, only indulgence will do

· Kruger, x lobster.