

THE STARTERS

PAN-FRIED KING PRAWNS

Served in a smoked paprika and garlic butter sauce.

3 pieces \$14 | 6 pieces \$26

LOBSTER ROSTI

Pan-fried potato topped with a gently spiced guacamole, fresh lobster meat, red chilli and fresh lime.

\$18

SALTED EGG YOLK SQUID

Crispy baby squid flavoured with a homemade salted egg yolk spice mix.

\$12

LOBSTER NUGGETS

Crispy lobster claw 'nuggets' in a spicy batter served with a cooling lemon mayo.

\$18

LOBSTER MAC & CHEESE

Lobster and macaroni in a creamy lobster bisque and four cheese sauce.

\$17

KALE & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and topped with fresh lobster meat and radish.

\$20

THE MAINS

All our lobster is wild-caught Atlantic lobster delivered live into our restaurants daily. Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

Upgrade
To A Cocktail
For Just \$10!

COMBOS

We've made your life just that little bit easier, get the best of both worlds!

Select your combo size below, and then select your main, side and drinks options.

COMBO FOR TWO

One 1.5Lb lobster coming either steamed or grilled, a choice of two mains, a choice of two sides and all served alongside our lemon garlic butter. Two drinks options also included.

\$120

COMBO FOR FOUR

One 1.5Lb lobster coming either steamed or grilled, a choice of four mains, a choice of four sides and all served alongside our lemon garlic butter. Four drinks options also included.

\$175

COMBO FOR SIX

Two 1.5Lb lobsters coming either steamed or grilled, a choice of six mains, a choice of six sides and all served alongside our lemon garlic butter. Six drinks options also included.

\$287

COMBO FOR EIGHT

Three 1.5Lb Lobsters coming either steamed or grilled, a choice of eight mains, a choice of eight sides and all served alongside our lemon garlic butter. Eight drinks options also included.

\$400

Main Course Options: Mayfair Burger, Smoked BBQ Burger, The Wholesome Burger, Original Roll, Seven Samurai Roll, California Roll or Surf & Turf Roll.

Side Options: Sautéed Mushrooms, Garlic Spinach, B&L Fries, Truffle Fries, Sweet Potato Fries, Salted Egg Yolk Fries or House Salad.

Drink Options: Coke, Coke Zero, Sprite or any of our Mocktails.

LOBSTER ROLLS

Chunks of fresh, chilled lobster meat tossed in our signature dressings and all served in our signature toasted brioche roll.

ORIGINAL LOBSTER ROLL

Chilled chunks of lobster meat dressed in lemon mayo and served in a toasted brioche roll. Accompanied by our lemon and garlic butter.

\$29 | \$35 with fries and salad

SEVEN SAMURAI ROLL

Chilled chunks of lobster meat tossed with pickled ginger mayo, Chinese cabbage and cucumber. Topped with a Togarashi spice blend and spring onions.

\$21

SURF & TURF ROLL

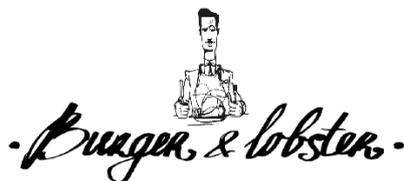
Succulent lobster meat tossed in a Japanese mayo on one side, and a mini Nebraskan beef patty and cheese on the other side. All served in our signature brioche roll.

\$21

CALIFORNIA LOBSTER ROLL

Chilled chunks of lobster and prawn meat tossed in a spiced avocado sauce with lettuce, cucumber and cherry tomatoes. Topped with fresh chives and served with lime.

\$21



THE LOBSTERS

We serve live wild Canadian lobster delivered fresh daily into our restaurants.

Lobster enthusiasts would go for steamed; but we don't think you can't beat the smokey flavour from the grill...

1.5LB WHOLE LOBSTER

Served either grilled or steamed and alongside either our clarified butter or B&L's famous lemon and garlic butter.

\$57 | \$62 WITH FRIES AND SALAD

LOBSTER THERMIDOR

Lobster in a creamy mushroom sauce topped with parmesan and cheddar cheese. Served with garlic toast.

**\$33 FOR 1/2 LOBSTER
\$60 FOR WHOLE LOBSTER AND SALAD**

HALF LOBSTER

Served either grilled or steamed alongside fries and B&L's famous lemon and garlic butter.

\$32

LOBSTER LAKSA

Fresh lobster meat cooked in an aromatic coconut sauce. Served with rice noodles, bean sprouts and tofu.

**\$38 FOR 1/2 LOBSTER
\$68 FOR WHOLE LOBSTER**

SAMBAL GLAZED LOBSTER

A grilled Original Lobster glazed with Sambal and served alongside garlic toast.

**\$37 FOR 1/2 LOBSTER
\$67 FOR WHOLE LOBSTER**

LOBSTER & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and served with fresh lobster.

\$60

ASK ABOUT TODAY'S BIG BOY LOBSTER CATCH!

THE BURGERS

Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

Add Aged Cheddar \$1 | Add Bacon \$1

We'd recommend medium-rare to keep all that beefy flavour in!

TEXAN WAFFLE CHICKEN

Buttermilk fried chicken with a Texas style BBQ sauce, onion, tomato & rocket leaves. Served in a buttery waffle 'bun'

\$20

SMOKED BBQ BURGER

BBQ glazed Nebraskan beef patty, topped with smoked cheddar, maple glazed bacon, BBQ mayo, kale, tomato & balsamic onion jam.

\$19

AVOCADO BURGER

Nebraskan beef patty topped up with crushed avocado and aged cheddar.

\$14

THE WHOLESOME (VG)

Crisp-fried chickpea & pea patty served on a multi-grain bun with guacamole, kale, lettuce, tomato, onion, smoked vegan cheese and eggplant 'bacon.'

\$19.5

THE MAYFAIR

Nebraskan beef patty with pickles, onion, tomato, lettuce and B&L's secret burger sauce. All served in our sesame seed brioche burger bun.

**\$15 | \$21 WITH FRIES
& SALAD**

THE CHEESEBURGER

Nebraskan beef patty with lettuce, B&L's secret sauce and aged cheddar.

\$14

BEAST BURGER

The best of land and sea: Nebraskan beef patty topped with lobster meat, brie, truffle and taragon mayo, fennel and Chinese cabbage slaw.

\$24

THE SIDES

SAUTÉED
MUSHROOMS
\$7

SALTED EGG
YOLK FRIES
\$7

SWEET
POTATO
FRIES
\$7

GARLIC
SPINACH
\$7

HOUSE
SALAD
\$5

TRUFFLE
FRIES
\$8

B&L
FRIES
\$5

SIGNATURE COCKTAILS



MF GIN & TONIC
Gin, lime, juniper, rosemary, thyme, tonic.
\$16



"BBQ" WHISKEY SOUR
Bourbon, lemon, sugar, charred lapsang souchong, egg white.
\$16



B&L SLING
Gin, Bénédictine, peach, apricot, orange, pineapple, lemon.
\$16



Celebrate National Day with our Bandung inspired Gin-Pura for the month of August

GIN-PURA
Singapore Distillery Rose Gin, Cream, Citrus, Sugar, Egg.

between 11am and 5.59pm
\$12

between 6pm until close
\$16

CLASSIC COCKTAILS

B&L NESPRESSO MARTINI
Vodka, Coffee Vodka, Nespresso, Sugar.
\$18

AMARETTO SOUR
Amaretto, lemon, sugar, egg white.
\$16

GIMLET
Gin, lime, sugar.
\$16

BOULEVARDIER
Bourbon, sweet vermouth and Campari.
\$16

MOCKTAILS



B&L PINEAPPLE ICED TEA
Black tea, pineapple, lemon, gula melaka.
\$9

NO GIN TONIC
House made juniper cordial, lime, soda.
\$9



PG-13
Grapefruit, lime, grenadine, tonic.
\$9

TROPICANA
Orange, passion fruit, lime, sprite.
\$9

CHAMPAGNE & SPARKLING WINE

GLASS / BOTTLE

BOTTER PROSECCO DOC
Veneto, Italy.
\$13 / \$65

BILLECART SALMON BRUT RESERVE
Champagne, France.
\$23 / \$120

WHITE WINE

125ML / BOTTLE

ANSEMI, PINOT GRIGIO
Friuli, Italy.
\$12 / \$65

WILD ROCK, SAUVIGNON BLANC
Marlborough, New Zealand.
\$14 / \$75

RED WINE

125ML / BOTTLE

CANTINE PELLEGRINO, TARENI SYRAH
Sicily, Italy.
\$12 / \$65

RESERVE DU PIC PINOT NOIR
IGP, Saint Guilhem Le Desert, Launguedoc-Rousillon, France.
\$14 / \$75

ROSÉ WINE

125ML / BOTTLE

LES SARDINES ROSÉ
Pays d'Oc, France.
\$12 / \$65



BEER

330 ML BOTTLES

OFF DAY BEER

Easy IPA
Bright, tropical, crisp.
\$16

ASAHI

Dry light-bodied lager with subtle bready notes
a gentle maltiness and a mild grassy hop bitterness.
\$12

NON-ALCOHOLIC

SOFT DRINKS

\$6

TEA / COFFEE

\$6

JUICES

\$6

STILL / SPARKLING WATER

\$8

ALAIN MILLIAT TOMATO JUICE

\$14

HOUSE SPIRITS

45 ML | BOTTLES

VODKA

KETEL ONE
\$12 / \$140

OLD YOUNG'S

COFFEE VODKA

\$16 / \$160

OLD YOUNG'S

PURE VODKA

\$16 / \$160

OLD YOUNG'S

SMOKED VODKA

\$16 / \$160

RUM

HAVANA CLUB 3

\$12 / \$120

SAILOR JERRY

\$12 / \$120

GIN

BICKENS

\$12 / \$140

TANQUERAY

\$12 / \$120

OLD YOUNG'S 1829 GIN

\$16 / -

WHISKEY / WHISKY

WILD TURKEY 81

\$12 / \$120

CHIVAS REGAL 12

\$14 / \$140

GLEN GRANT 10

\$16 / \$160

GLENMORANGIE

ORIGINAL

\$16 / \$160

APERITIF & DIGESTIF

45 ML

APEROL

\$13

CAMPARI

\$13

FERNET BRANCA

\$13

BRANCA MENTA

\$13

TEQUILA

ESPOLON BLANCO

\$12 / \$120

ESPOLON REPOSADO

\$12 / \$120

BRANDY

ST-REMY VSOP

\$12 / \$120