



D-I-S-C-O

Get down on these cocktails and follow the call of the disco ball.

All \$24

Boogie Wonderland

Sweet, Creamy, Dessert in A Glass
Remy Martin 1738, Bailey's, Tiramisu
Whipped Cream

Ring My Bell

Spirit Forward, Sweet, Long Finish
Butter-washed Wild Turkey 81 Bourbon,
Popcorn, Bitters

Love Is In The Air

Fruity, Sweet, Refreshing, Fizzy
Grey Goose Vodka, Blue Curacao, Lychee

Viva La Victoria

Slightly Sweet, Citrusy, Bitter aftertaste
Sabatini Gin, Cocchi Americano Bianco,
Aperol

Good Times

Fruity, Sweet, Smooth
Botanist Gin, Ichigo Gin, Strawberry, Citrus,
Egg White

Get Down Tonight

Citrusy, Refreshing, Fruity, Tiki
Black Tears Spiced Rum, Italicus, Grapefruit,
Blood Orange

Rasputin

Sweet, Slight Bitter Finish
Cointreau, Ramos Pinto Port, Campari,
Prosecco

Funky Town

Classic Highball Reimagined
Chivas 13 Sherry Cask, Cocchi Torino, Perrier

CLASSICS

Aperol Spritz \$20

Daiquiri \$20

Margarita \$20

French Martini \$20

Dry Martini \$22

Manhattan \$22

Negroni \$22

Espresso Martini \$20

Singapore Sling \$24

1738 Vieux Carre \$25

For any other tipples that may tickle your fancy, please approach our friendly bartenders for a recommendation.

BAR BITES

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

Sausage Party \$26

3 Kinds Of Artisan Sausages Served with House Pickles, Bacon Sauerkraut & Dijon

MF Loaded Fries \$14

Smoked and Adobo Braised Australian Beef Brisket Sprinkled with Mixed Cheeses.

Sailor Squid \$16

Cumin, paprika & garlic marinated squid served with fresh lemon & Jalapeno tartar sauce.

Shaolin Chick \$15

Garlic & Ginger-Infused Chicken Thigh Topped with Curry Leaf and Fried Chilli.

Choose your spice level:

Sidekick / Upper Kick / Knockout

Crispy Madam Flap \$14

Lightly Coated Fried Oyster Mushroom Powdered with Spicy Smoked Rub.

STARTERS

Pan-Fried King Prawns

Served with smoked paprika and a garlic butter sauce.

3 pieces \$20

6 pieces \$32

Lobster Rosti

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

\$24

Fried Calamari

Cumin, paprika & garlic marinated squid, served with fresh lemon & Jalapeno tartar sauce.

\$16

Lobster Salad

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

\$26

Lobster Mac & Cheese

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

\$22

THE ORIGINALS

The classics. The day-oners.

Served with Fries and Salad

Upgrade Fries to Truffle Fries, Salted Egg Fries, Sweet Potatoes Fries at \$3

The Mayfair

6oz Nebraskan beef patty with pickles, onion, tomato, lettuce and B&L's secret burger sauce. All served in our sesame seed brioche burger bun.

\$26

Classic Whole Lobster

Whole lobster, grilled or steamed and served with a lemon & garlic butter sauce.

\$77

Lobster Roll

Chilled lobster meat dressed in lemon mayo and topped with fresh chives. Served in a toasted brioche roll with a lemon & garlic butter sauce.

\$46

COMBOS

For when you just can't decide between a burger or wild-caught lobster, get the best of both.

B&L Combo

Mayfair Burger, whole lobster, either grilled or steamed, B&L fries, house salad and our signature lemon and garlic butter.

\$91

The Sharing

Whole Lobster, either grilled or steamed, one burger* of your choice, one roll of your choice, any two sides and our signature lemon and garlic butter. Recommended for two people.

\$132

***Upgrade to the Beast Burger for \$12**

LOBSTER ROLLS

Served with a side of your choice

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.

\$35

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.

\$36

BURGERS

Served with a side of your choice

Add Aged Cheddar \$1.5 | Add Bacon \$1.5

Texan Waffle Chicken

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

\$31

Smoked BBQ Burger

6oz BBQ glazed Nebraskan beef patty, topped with smoked cheddar, maple glazed bacon, BBQ mayo, kale, tomato & balsamic onion jam.

\$30

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.'

\$31

Avocado Burger

6oz Nebraskan beef patty topped up with crushed avocado and aged cheddar.

\$25

The Cheeseburger

6oz Nebraskan beef patty with lettuce, B&L's secret sauce and aged cheddar.

\$25

Beast Burger

The best of land and sea.

6oz Nebraskan beef patty topped with lobster meat, brie, truffle and taragon mayo, fennel and Chinese cabbage slaw.

\$37

LOBSTER

Lobster & Quinoa Salad

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

\$76

Lobster Thermidor

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

\$80

For larger sharing lobster ask the team about today's Big Boy catch.

THE SIDES

SAUTÉED MUSHROOMS
\$10

SALTED EGG YOLK FRIES
\$10

SWEET POTATO FRIES
\$10

GARLIC SPINACH
\$10

TRUFFLE FRIES
\$12

THE ADD-ONS

HOUSE SALAD
\$8

B&L FRIES
\$8

DESSERT

CHOCOLATE BROWNIE

Chocolate brownie with sea salt ice-cream, strawberry and hazelnut brittle.

\$14

NEW YORK CHEESECAKE

New York cheesecake with digestive crumbs, blue berry compote & fresh strawberry.

\$14

WAFFLE & CHOCOLATE MOUSSE

Home made rich chocolate mousse, Belgium waffle & mix berries.

\$18

BUBBLES

Montelvini Prosecco DOC Brut

Glera
Veneto, Italy
\$16 / \$65

Cocchi Bracchetto D'Acqui

Asti, Italy
\$19 / \$90

Telmont Reserve Brut

Pinot Noir, Chardonnay, Pinot Meunier
Champagne, France
\$25 / \$120

Telmont Reserve Rosé

Chardonnay, Meunier
Champagne, France
- / \$180

ROSÉ WINE

Bodegas Muga Rosado

Tempranillo
Rioja, Spain.
\$17 / \$75

Chateau Roubine La Vie En Rosé

Shiraz, Grenache, Cinsault
Provence, France
- / \$90

WHITE WINE

Maxwell Eden Valley Riesling

Riesling
Eden Valley, Australia.
\$17 / \$75

Pascal Bouchard Bourgogne

Chadonnay
Chablis, France.
\$23 / \$110

R De Rieussec Semillon, Sauvignon Blanc

Bordeaux, France.
- / \$140

Les Légendes R Bordeaux Blanc

Semillon, Sauvignon
Blanc
Bordeaux, France.
\$20 / \$85

Domaine Jean Paul Balland Sancerre Grand Cuvée

Sauvignon Blanc
Loire Valley, France.
- / \$140

Billaud Simon Chablis 1 Er Cru Les Fourchaume

Chadonnay
Burgundy, France
- / \$220

RED WINE

Alerquin Merchant of Venice, Shiraz

Shiraz
Barossa Valley, Australia.
\$17 / \$75

Montgras Reserva Pinot Noir

Pinot Noir
Leyda Valley, Chile.
\$20 / \$85

Bodegas Muga Rioja Reserva

Tempranillo, Granacha, Mazuelo, Graciano
Rioja, Spain.
\$23 / \$110

E Guigal Côtes-Du-Rhône Rouge

Shiraz
Rhône Valley, France
\$22 / \$120

Domaine Bousquet Grand Reserve Melbec

Malbec, Cabernet Sauvignon, Merlot, Shiraz
Mendoza, Argentina.
- / \$110

Domaine Bzikot Bourgogne Rouge

Pinot Noir
Burgundy, France.
- / \$140

Chateau Martet Reserve Famille

Merlot
Bordeaux, France.
- / \$180

BEER

Freedom Lager

Brewlander Brewery, Singapore
330ML | 500ML
\$16 / \$20
Light, Crisp, Floral Notes

Love Wild IPA

Brewlander Brewery, Singapore
330ML | 500ML
\$16 / \$20
Tropical Fruits, Balanced, Hoppy

Mandarin Wheat Beer

Jing-A Brewing Co, China
330ML
\$16
Mild Malt Sweetness, Earthy, Citrus

Cointreau Crusher

Made exclusively for us.
Brewlander Brewery, Singapore
330ML | 500ML
\$16 / \$20
Citrusy, Bright, Orange Aroma, Creamy

NON-ALCOHOLIC

B&L Iced Tea \$9

Black Tea, Lemon Juice, Syrup

**Coca Cola, Coca Cola
Zero, Sprite \$7**

**Franklin & Sons Ginger
Beer / Tonic \$9**

Acqua Panna 750ml \$8

Perrier 750ml \$8

JUICE

All \$8

Fresh Orange Juice

Fresh Pineapple Juice

Fresh Grapefruit Juice

Cranberry Juice

COFFEE

ESPRESSO

FORTE BLEND

Long black, ristretto, espresso,
cappuccino, latte.

\$6 / \$8

(Iced - Double shot)

