



STARTERS

PAN-FRIED KING PRAWNS

Served with smoked paprika and a garlic butter sauce.

3 PIECES \$20 | 6 PIECES \$32

FRIED CALAMARI

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

\$16

THE ORIGINALS

The classics. The day-oners.

Served with Fries and Salad

Upgrade to Truffle Fries, Salted Egg Fries or Sweet Potato Fries for +\$3

THE MAYFAIR

6oz 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

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 worlds.

COMBO FOR TWO

One lobster coming either steamed or grilled, a choice of two mains, a choice of two sides and all served alongside our lemon garlic butter.

\$145

COMBO FOR FOUR

One lobster coming either steamed or grilled, a choice of four mains, a choice of four sides and all served alongside our lemon garlic butter.

\$230

COMBO FOR SIX

Two lobsters coming either steamed or grilled, a choice of six mains, a choice of six sides and all served alongside our lemon garlic butter.

\$375

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

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

LOBSTER ROLLS

Served with a side of your choice

SURF & TURF ROLL

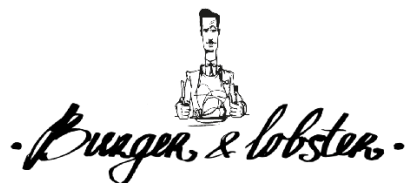
Chilled chunks of lobster meat tossed in a Japanese mayo on one side, and a mini beef patty and cheese on the other side. All served in our signature brioche roll.

\$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

SMOKED BBQ BURGER

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

\$30

AVOCADO BURGER

6oz beef patty topped up with homemade spiced guacamole and aged cheddar.

\$25

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

B&L BEAST BURGER

The best of land and sea.

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

\$37

TEXAN WAFFLE CHICKEN

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

\$31

LOBSTER

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

Served steamed or grilled with our signature lemon and garlic butter sauce.
Served with fries and Salad. .

THE SIDES

SAUTÉED
MUSHROOMS
\$10

SALTED EGG
YOLK FRIES
\$10

SWEET
POTATO FRIES
\$10

TRUFFLE
FRIES
\$12

THE ADD-ONS

HOUSE
SALAD
\$8

B&L
FRIES
\$8

DESSERTS

CHOCOLATE BROWNIE

Chocolate brownie with sea salt ice-cream.
\$14

NEW YORK CHEESECAKE

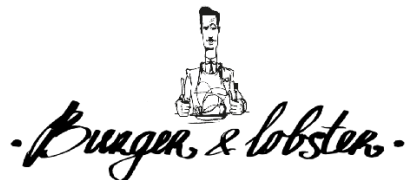
New York cheesecake with blue berry compote.
\$14

WAFFLE & CHOCOLATE MOUSSE

Home made rich chocolate mousse,
Belgium waffle & raspberry purée.

\$18

Please inform a member of our team if you have any food or beverage allergies!
Subject to 10% and prevailing GST being added to your bill.



BEER

BREWLANDER LAGER (TAP)

Brewlander Brewery, Singapore

PINT

\$20

Light, Crisp, Floral Notes

BEER OF THE MONTH (TAP)

Ask your server for more details

PINT

\$20

LOVE WILD IPA

Brewlander Brewery, Singapore

(TAP)

PINT

\$20

Tropical Fruits,
Balanced, Hoppy

WINE

BUBBLES

ASTORIA PROSECCO ROSE

Veneto, Italy

\$15 / \$65

TELMONT RESERVE BRUT

Champagne, France

- / \$120

WHITE WINE

CHATEAU ROUSSEAU CUVÉE TRADITIONAL BORDEAUX BLANC

Bordeaux, France

\$15 / \$60

CASA SILVA

Sauvignon Blanc
Colchagua Valley, Chile.

\$18 / \$65

THOMSON ESTATE FOUR CHAMBERS

Sauvignon Blanc 2022
Margaret River, Australia

- / \$90

RED WINE

CHATEAU ROUSSEAU CUVÉE TRADITIONAL BORDEAUX ROUGE

Bordeaux, France

\$15 / \$60

CASA SILVA

Cabernet Sauvignon
Colchagua Valley, Chile.

\$18 / \$65

ARGIONO ROSSO, DI MONTALCINO 2019

Toscana, Italy

- / \$90



SIGNATURE COCKTAILS ON TAP

LYCHEE COSMO

Vodka, Triple Sec, Shochu, Lychee,
Strawberry, Cranberry & Lime.

\$22

GUAVA MARGARITA FIZZ

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

\$22

ELDERFLOWER YUZU COLLINS

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

\$22

CLASSICS THAT WE LOVE!

HIGHBALL

Whisky, Soda Water

\$18

MOSCOW MULE

Vodka, Citrus, Ginger Beer

\$20

MARGARITA

Tequila, Cointreau, Citrus, Sugar Syrup

\$22

OLD FASHIONED

Bourbon, Sugar Syrup, Bitters

\$22

APEROL SPRITZ

Aperol, Prosecco, Soda Water

\$18

CAMPARI SPRITZ

Campari, Prosecco, Soda Water

\$18

DARK & STORMY

Rum, Citrus, Ginger Beer

\$20

LONG ISLAND ICED TEA

Vodka, Rum, Tequila, Gin,
Cointreau, Citrus, Coke

\$22

NEGRONI

Gin, Sweet Vermouth, Campari

\$22

SINGAPORE SLING

Gin, Cointreau, Benedict DOM, Heering
Cherry, Pineapple Juice, Lemon Juice,
Grenadine, Angostura Bitter & Soda
Water

\$22

DIRTY MARTINI

Vodka, Dry Vermouth, Olive Brine

\$22

DRY MARTINI

Vodka, Dry Vermouth

\$22

ESPRESSO MARTINI

Vodka, Kahlua, Coffee, Sugar Syrup

\$22

WHISKEY SOUR

Whiskey, Egg White, Citrus,
Sugar Syrup

\$20

AMARETTO SOUR

Amaretto, Egg White, Citrus, Sugar
Syrup

\$20

GIMLET

Gin, Citrus, Sugar Syrup

\$18

TOM COLLINS

Gin, Citrus, Sugar Syrup, Soda Water

\$18

FRENCH 75

Gin, Prosecco, Citrus, Sugar Syrup

\$18

DAIQUIRI

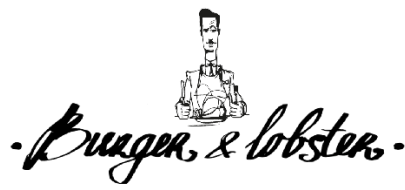
Rum, Citrus, Sugar Syrup

\$18

GODFATHER

Amaretto, Whiskey

\$24



MOCKTAILS ON TAP

PEACH BELLINI

White Peach Puree, Non-Alcoholic
Prosecco, Non-Alcoholic Spirit.
\$14

KIR ROYALE

Blackcurrant Spirit, Blueberries,
Hibiscus, Sparkling.
\$14

NON ALCOHOLIC COCKTAILS

YUZU BEER

Yuzu, Franklin & Sons Ginger Beer
\$10

B&L ICED TEA

Black Tea, Lemon Juice, Syrup
\$9

JUICES

ALL \$7

ORANGE JUICE 

PINEAPPLE JUICE 

APPLE JUICE 

ALL \$8

CRANBERRY JUICE 

YUZU JUICE 

SOFT DRINKS

ACQUA PANNA 

PERRIER
750ML

\$9

FRANKLIN & SONS 

GINGER BEER
\$9

FRANKLIN & SONS 

TONIC
\$9

COCA COLA 

\$7

COCA COLA NO SUGAR 

\$7

SPRITE 

\$7

TEA

ENGLISH BREAKFAST 

\$7

GREEN TEA 

\$7

EARL GREY 

\$7

CHAMOMILE 

\$7



Nutri-Grade is based on default
preparation, at 100% sugar level
(before addition of ice).


COFFEE


From Nespresso

ESPRESSO FORTE BLEND

Long Black 

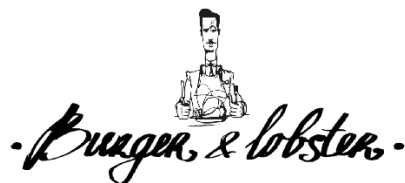
Espresso 

Cappuccino 

Latte 

\$6 / \$8

(Iced - Double shot)



HOUSE SPIRITS

45 ML | BOTTLES

VODKA

GREY GOOSE
\$17 / \$200

HAKU
\$17 / \$190

RUM

HAVANA CLUB 3
\$15 / \$150

BLACK TEARS SPICED
\$15 / \$150

SAILOR JERRY SPICED
\$16 / \$180

GIN

BEEFEATER
\$16 / \$150

TANQUERAY GIN
\$15 / \$150

WHISKEY / WHISKY

WILD TURKEY 81
\$15 / \$150

KAKUBIN
\$15 / \$150

MONKEY SHOULDER
\$16 / \$180

GLENFIDDICH 12
\$16 / \$180

MACALLAN 12
\$24 / -

TEQUILA

ESPOLON BLANCO
\$15 / \$160

ESPOLON REPOSADO
\$16 / \$190

APERITIF & DIGESTIF

45 ML

APEROL
\$14

CAMPARI
\$14

FERNET BRANCA
\$14

BRANCA MENTA
\$14

CINZANO ROSSO
\$14

CINZANO EXTRA DRY
\$14

LILLET BLANC
\$14

BRANDY

BARSOL PLANTA
PISCO
\$16 / -

REMY MARTIN VSOP
\$16 / \$180