

## 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.

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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.

**Gaia Burger V.** — 31  
Eggplant soy burger, onion jam, garlic yoghurt, beef tomatoes, lettuce, multigrain bun.

**Smashed Burger** — 30  
Double smashed beef patty, onion jam, Monterey cheese, beef tomato, cheddar cheese, lettuce, burger sauce.

**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.

*This is no time for table manners*

## 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

## Desserts

Let us sweet talk you.

**Chocolate Decadent** — 14  
Warm chocolate cake, salted buttersotch, 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*

Beer of the Month  
Brewlander Brewery,  
Singapore

— 20

*Ask your server for more details.*

## Champagne & Sparkling

Astoria Prosecco Rosé  
Veneto, Italy NV

—15 / 65

*Sophisticated bubbles with notes of ripe strawberry and raspberry.*

## 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 blackcurrant and*

## Red Wine

Chateau Rousseau  
Cuvee  
Traditional Bordeaux  
Rogue  
Bordeaux, France NV

— 15 / 60

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

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

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## Non Alcoholic Cocktails

B&L Ice Tea   
*Black Tea, Lemon Juice, Syrup*  
— 9

Lychee Lemonade   
*Lychee, Lemon, Sparkling*  
— 9

Mint Coolers  
*Lime, Mint, Sparkling, choice of Orange, Pineapple and Apple*

Orange Mint Cooler 

Pineapple Mint Cooler 

Apple Mint Cooler 

— 9

## Soft Drinks

Coca Cola   
— 7

Coca Cola Zero   
— 7

Sprite   
— 7

Ginger Beer   
— 9

Tonic Water   
— 9

Still Water   
— 10

Sparkling Water   
— 10

## Juices

Apple Juice   
— 7

Orange Juice   
— 7

Pineapple Juice   
— 7

Cranberry Juice   
— 10

## Tea & Coffee

English Breakfast   
— 7

Green Tea   
— 7


Chamomile   
— 7

Early Grey   
— 10

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

Long Black   
— 6 / 8

Espresso   
— 6 / 8

Cappuccino   
— 6 / 8

Latte   
— 6 / 8

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