

Burger & lobster.



The Starters

Lobster Mac & Cheese

Chunky lobster meat and macaroni pasta folded in a creamy lobster bisque and three cheese sauce.

350

Salted Egg Yolk Prawns & Calamari

Crispy fried prawns and calamari rings with salted egg yolk sauce.

490

Pan-Fried King Prawns

Succulent marinated king prawns served with a smoked paprika and garlic butter sauce.

650 for 3 | 1200 for 6

Truffle Mushroom Croquette

Three crispy fried truffle mushroom croquettes, served with truffle mayo, parmesan shavings and micro cress.

320

Lobster Phla Salad

Half grilled lobster with lemongrass, chilli, shallot, kaffir lime leaves, mint leaves and a fresh chilli and lime dressing.

890

The Burgers

Add Bacon 50 | Add Cheddar Cheese 50

Upgrade Fries to Sweet Potato Fries 50 | Truffle or Salted Egg Yolk Fries 120

The B&L Beast Burger

Our juicy beef patty on a sesame seed brioche bun with truffle mayo, fennel and Chinese cabbage slaw, lobster claw and melted brie cheese. Served with fries & salad.

990

Smoked BBQ Burger

BBQ-glazed beef patty on a sesame seed brioche bun with BBQ mayo, kale, lettuce, tomato, onion, balsamic onion jam, smoked cheese and bacon. Served with fries & salad.

790

Texan Waffle Chicken Burger

Crispy fried buttermilk chicken thigh on a warm Belgian waffle with roasted garlic aioli, arugula leaves, beef tomato and red onion rings. Served with fries & salad.

650

The Originals

Upgrade Fries to Sweet Potato Fries 50 | Truffle or Salted Egg Yolk Fries 120

The Mayfair Burger

Beef patty on a sesame seed brioche bun with our burger sauce, iceberg lettuce, tomato and pickles. Served with fries & salad.

720

The Original Lobster Roll

Chilled lobster meat dressed in lemon mayo and served in our signature brioche roll with chives and our lemon and garlic butter sauce. Served with fries & salad.

1450

The Original Lobster

Whole lobster, steamed or grilled, served with a portion of signature lemon and garlic butter sauce. Served with fries & salad.

1850

The Lobsters

Lobster Thermidor

Whole lobster cooked in a mushroom and cheese sauce in the shell and melted cheese. Served with garlic toast and salad.

2450

Khao Soi Lobster

Northern Thai-style curry served with egg noodles and chilli paste in a mildly spicy creamy broth topped with lobster meat.

860

Lobster Pasta

Tagliolini aglio e olio pasta served alongside half lobster and fresh cherry tomatoes

920

The Rolls

Upgrade Fries to Sweet Potato Fries 50 | Truffle or Salted Egg Yolk Fries 120

The Surf & Turf Roll

A mini version of the two originals, beef burger and lobster meat in our brioche roll. A must try! Served with fries & salad.

850

Chicken Caesar Roll

Our signature brioche roll with a creamy caesar dressing, romaine lettuce and crispy chicken. Served with fries & salad.

650

Please inform a member of our team if you have any food or beverage allergies!
Subject to 10% service charge and 7% VAT being added to your bill.

The Combos

B&L Combo for One

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

2280

The Sharing Combo for Two

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

3600

Upgrade to B&L Beast Burger for 200

Jumbo Lobsters

For larger sharing lobsters, ask the team for the catch of the day. Served steamed or grilled with our signature lemon and garlic butter sauce with four sides and sauces of your choice.

MARKET PRICE

The Sides

B&L Fries 150

Salted Egg

Yolk Fries 290

Truffle Fries 290

Sweet Potato

Fries 180

House Salad 140

Sautéed

Mushrooms 180

Desserts

Sticky Double Chocolate Brownie

Homemade double chocolate brownie with salted caramel sauce, salted caramel ice cream and caramelized nuts with cocoa.

270

Pistachio Tres Leches

Pistachio flavoured sponge cake with caramel cream, soaked in pistachio milk, topped with whipped cream, pistachio crumbles and raspberries.

240

Ice Cream

Choice of two ice cream scoops served with nuts and sauce of your choice.

140

Sparkling Wine

Villa Sandi

Fresco Prosecco Biologico, Organic Brut, Italy

320 / 1520

Château d'Esclans Whispering Angel Rosé

Grenache, France

- / 1650

White Wine

Twin Islands

Sauvignon Blanc, Marlborough, New Zealand

340 / 1620

Itinera

Pinot Grigio, Venezie DOC, Italy

280 / 1300

Louis Jadot

Chablis, France

- / 2700

Red Wine

Gérard Bertrand Naturalys

Pinot Noir, France

330 / 1620

Bodegas Salentein Portillo

Cabernet Sauvignon, Argentina

300 / 1400

30 South

Shiraz, Australia

- / 1140

Domaines Barons de Rothschild (Lafite)

Légende Bordeaux AOC Rouge, France

- / 1800

Louis Jadot

Beaujolais Villages, France

- / 2000

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B&L Cocktails

Aperol Spritz

Prosecco, Aperol, Soda, Orange Slice

290

B&L G&T

Iron Ball Gin, Fever Tree Mediterranean Tonic, Thai Basil, Fresh Lemon Juice, Sugar Syrup

320

Tipsy Turkey

Wild Turkey 101 Bourbon, Cranberry, Caramel Syrup, Pineapple, Rosemary, Lemon Juice, Red Wine Floater

350

B&L Spicy Mango Margarita

Espolon Blanco Tequila, Cointreau, Lime, Mango, Chilli Padi

390

B&L Tropicolada

Perfect for two sharing

Black Tears Rum, Chalong Bay Lemongrass Rum, Fresh Pineapple, Coconut Milk, Coconut Juice, Mango Juice, Lime Juice, Fresh Thai Basil & Vanilla Ice Cream served in a whole pineapple.

690

Mocktails

Apple Ginger & Tonic

Green Apple, Peach, Ginger Beer Syrup, Thyme, Lemon Juice, Fever Tree Mediterranean Tonic

220

Purple Rhapsody

Raspberry, Red Grape, Butterfly Pea Syrup, Lime, Mint Leaves, Soda

220

Craft Beer

XTRA Pale Ale

5.0%, Brewlander, Singapore

290

LOVE Wild IPA

6.5%, Brewlander, Singapore

350

FREEDOM Lager

4.7%, Brewlander, Singapore

290

Soft Drinks

Fresh Lime Soda 120

Fresh Lemonade 120

Sprite 90

Coke 90

Coke Zero 90

Soda 90

Fever Tree Mediterranean Tonic 120

Fresh Juice

Orange, Pineapple, Mango or Whole Coconut 150

Water

500ml / 750ml

Acqua Panna 90 / 120

San Pellegrino 130 / 170

Coffee

Espresso Single / Double 80 / 120

Americano 100

Cappuccino 120

Latte 120

Tea

English Breakfast 100

Jasmine Green Tea 100

Earl Grey 100

Chamomile 100