



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.

Please inform a member of our team if you have any food or beverage allergies.

Subject to 10% + prevailing GST being added to your bill.

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 notes.

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.

Champagne Telmont Réserve Brut
Champagne, France NV

— / 120

Elegantly fruity with hints of honeysuckle and vanilla, baked fruits, Mirabelle plum and spice.

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 blackcurrent 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

Lychee Cosmo

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

— 22

Guava Margarita Fizz

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

— 24

Elderflower Yuzu Collins

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

— 22

Cocktail of the Month

Ask your server for more details.

— 22

Classic Cocktails

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

— 24


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Non Alcoholic Cocktails

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

Lychee Lemonade 
Lychee, Lemon, Sparkling
— 9

Soft Drinks

Coca Cola 
— 7

Franklin & Sons Tonic Water 
— 9

Coca Cola Zero 
— 7

Still Water 
— 10

Sprite 
— 7

Sparkling Water 
— 10

Franklin & Sons Ginger Beer 
— 9

Juices

Apple Juice 
— 7

Pineapple Juice 
— 7

Orange Juice 
— 7

Cranberry Juice 
— 10

Tea & Coffee

English Breakfast 
— 7


Chamomile 
— 7


Green Tea 
— 7

Early Grey 
— 10

Espresso Forte Blend
Choose from hot or iced

Long Black 
— 6 / 8

Cappuccino 
— 6 / 8

Espresso 
— 6 / 8

Latte 
— 6 / 8

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