

BURGER & LOBSTER

CAPE TOWN

SET MENU 1

STARTER

LOBSTER BISQUE

A creamy lobster bisque with lobster meat and croutons. Finished with a dollop of cream and fresh chives served with a slice of toasted brioche roll.

MAIN COURSE

THE CAPE TOWN BURGER

A 180g, grass-fed, beef steak burger topped with maple bacon and melted cheese, served on a warm, toasted home-made brioche bun. Accompanied with skinny fries and a mixed herb salad of croutons, red onions, parmesan cheese and a balsamic glaze.

OR

BUTTERMILK & SRIRACHA CHICKEN BURGER

Crispy fried, organic buttermilk, free range chicken burger served with Sriracha infused Japanese mayonnaise, accompanied by skinny fries and coleslaw.

(Vegetarian options available on request)

DESSERT

LINDT WHITE CHOCOLATE CRÈME BRULEE

Home-made, Belgian Lindt white chocolate and Madagascar vanilla pod infused crème brulee.

Price **R259.00** per person (excl 10% service charge)
(Valid from 1/10/20 to 30/09/21)

(Not valid on 31st December 2020)

BURGER & LOBSTER

CAPE TOWN

SET MENU 2

STARTER

BUTTERNUT ARANCINI (V)

Panko crumbed risotto ball, filled with oozy mozzarella and roasted butternut served with a marinara sauce, topped with grated Parmesan cheese.

MAIN COURSE

THE CAPE TOWN BURGER

A 180g, grass-fed, beef steak burger with streaky maple bacon and melted cheese, served on a warm, toasted home-made brioche bun. Accompanied with skinny fries.

OR

BUTTERMILK & SRIRACHA CHICKEN BURGER

Crispy fried, organic buttermilk, free range chicken burger served with Sriracha infused Japanese mayonnaise, accompanied by skinny fries and coleslaw.

OR

THE LOBSTER ROLL

Fresh lobster dressed in a light home-made Japanese mayonnaise, served in a warm, toasted New England style brioche roll. Accompanied with skinny fries and a lemon garlic butter sauce.

DESSERT

NUTELLA & OREO CHEESECAKE

Our signature dessert! A home-made baked cheese cake consisting of layers of Oreo cookies and Nutella chocolate.

Price **R295.00** per person (excl 10% service charge)

105 Bree Street, Cape Town, 8001
021 422 4297

BURGER & LOBSTER

CAPE TOWN

SET MENU 3

STARTER

JACK DANIELS RIBS

St. Louis style beef ribs served with a Jack Daniels glaze.

MAIN COURSE

TAGLIATA OF SIRLOIN

250g of 35 day dry aged, grass fed beef sirloin steak. Flame grilled and served "tagliata" style, drizzled with a rosemary and thyme infused olive oil, accompanied by skinny fries.

OR

BUTTERMILK & SRIRACHA CHICKEN BURGER

Crispy fried, organic buttermilk chicken burger served with Sriracha infused Japanese mayonnaise, accompanied by skinny fries and coleslaw.

OR

THE LOBSTER ROLL

Fresh lobster dressed in a light home-made Japanese mayonnaise, served in a warm, toasted New England style brioche roll. Accompanied with skinny fries and a lemon garlic butter sauce.

DESSERT

PEANUT BUTTER CHOCOLATE CHEESECAKE

If you're a fan of Reese's peanut butter cups - the combination of nutty peanut butter with decadent chocolate and a slight touch of saltiness is just wonderful!

Price **R349.00** per person (excl 10% service charge)

(Valid from 1/10/20 to 30/09/21)

105 Bree Street, Cape Town, 8001
021 422 4297

BURGER & LOBSTER

CAPE TOWN

SET MENU 4

STARTER

LOBSTER & PRAWN CROQUETTES

Lobster, prawn and mozzarella in a crisp panko crumb casing served with chipotle mayonnaise and avocado puree.

MAIN COURSE

WOLF BURGER

180g pure beef steak patty, topped with fresh, succulent lobster meat, melted Brie cheese and truffle mayonnaise. Accompanied by skinny fries.

OR

THE LOBSTER ROLL

Fresh lobster dressed in a light home-made Japanese mayonnaise, served in a warm, toasted New England style brioche roll. Accompanied with skinny fries and a lemon garlic butter sauce.

OR

FISH OF THE DAY

200g of freshly caught line fish of the day, grilled to perfection, served with a Dijon mustard, beurre blanc and shallot sauce with seasonal oven roasted vegetables.

DESSERT

B&L'S STICKY TOFFEE PUDDING

Light, spongy and moist served with an indulgent toffee sauce. Topped with a dollop of Chantilly cream.

Price **R399.00** per person (excl 10% service charge)

(Valid from 1/10/20 to 30/09/21)

105 Bree Street, Cape Town, 8001
021 422 4297

BURGER & LOBSTER

CAPE TOWN

SET MENU 5

STARTER

PRAWN BITES

Fresh prawn wrapped in a fried pastry shell with cheese, lemon zest and chives served with a sweet chilli sauce.

MAIN COURSE

THE B&L BURGER

A 250g, grass-fed, beef steak burger topped with maple bacon and melted cheese, served on a warm, toasted home-made brioche bun. Accompanied with skinny fries and a mixed herb salad of croutons, red onions, Parmesan cheese and a balsamic glaze.

OR

THE BIG BOY LOBSTER ROLL

DOUBLE the amount of fresh lobster (140g) dressed in a light home-made Japanese mayonnaise, served in a warm, toasted New England style brioche roll. Accompanied with skinny fries, mixed herb salad of croutons, red onions, Parmesan cheese and a balsamic glaze, plus a lemon garlic butter sauce.

OR

FRESH LOBSTER

A whole 350g fresh lobster, steamed or steamed and finished on the open fire grill. Served with our famous lemon and garlic butter sauce, accompanied with skinny fries and a mixed herb salad of croutons, red onions, Parmesan cheese and a balsamic glaze.

DESSERT

LINDT WHITE CHOCOLATE CRÈME BRULEE

Home-made, Belgian Lindt white chocolate and Madagascan vanilla pod infused crème brulee.

Price **R599.00** per person (excl 10% service charge)

105 Bree Street, Cape Town, 8001
021 422 4297