

ALA CARTE

Welcome aboard Lobster Air, we are pleased to have you with us today. To simulate the service and meal experience from on board a plane, here at Lobster Air, we wish to bring the airline experience to you to our very best.

Our service staff will ensure your safety and well-being as well as your satisfaction while you choose to dine with us today. From this Menu Card you will find a variety of meal choices to choose from. Please take a moment to read it before we 'take off'.

During your 'flight', you may choose between First and Business class meal courses at a set price, or simply pick your favorites from our Ala-carte selection.

Should you require any assistance, feel free to call on our crew. We hope you enjoy your dining experience with us today.

A P P E T I Z E R & S A L A D

CHICKEN SALAD 18


Pan Seared Chicken Breast with
Garden Greens and Roasted Nuts

LOBSTER SALAD 20

Steamed Lobster with Garden Greens
and Cherry Tomatoes

STEAMED MUSSELS 28

Garlic Cream Steamed Mussels with White
Wine Broth

 PREMIUM OYSTER PLATE 32/48
Half Dozen / One Dozen
Freshly Shucked XL size Oysters
Sides with Lemon slices

FOIE GRAS 32

Pan Seared Whole Piece French Foie Gras
Paired with Mixed Berries Sauce

M A I N S

 GRILLED BOSTON LOBSTER

Half Grilled Boston Lobster 32
Sides with Garlic Baguette and House Salad

Half Grilled Boston Lobster 34
Paired with Aglio e olio Spaghetti / Creamy Linguine

Full Grilled Boston Lobster 46
Sides with Garlic Baguette and House Salad

Full Grilled Boston Lobster 48
Paired with Aglio e olio / Creamy Linguine

Full Grilled Boston Lobster 52
Paired with Creamy Spinach Tagliatelle

PASTA WITH CHICKEN BREAST 22

Pan Seared Tender Chicken Breast
Paired with Aglio e olio Spaghetti / Creamy Linguine

CHICKEN CUTLET 20

Japanese Style Chicken Cutlet
Sides with House Salad

 SLOW COOKED LAMB CHOP 32

Mexican Style Slow Cooked Lamb Chops Sides
with Grilled Veggies and
Mashed Organic Potatoes
*4HRS COOKING TIME | RESERVE IN ADVANCE

VEGAN LOBSTER PASTA - [V] 32

Full Vegan Lobster paired with
Aglio e olio Spaghetti / Creamy Linguine

S O U P & B I T E S

 LOBSTER ROLL 26

Generous Lobster Meats
Served with Butter Toast Bun
WITH FRIES + \$4

PRAWN TEMPURA 20

Tempura Prawns with Tail
Sides with Enoki Mushroom Tempura

KALE CHIPS 16

Olive Oil Air Fried Kale - [V]

FRENCH FRIES 12

Fried with Truffle Oil, Seasoned with
Creamy Garlic Flavour and Italian Celeries

CHICKEN KARAAGE 20

Japanese Style Chicken Karaage
Spicy / Non-Spicy

BUFFALO CHICKEN WINGS 18

Chicken Mid Wings (with Bones)
Served with Celeries and Sour Cream

SOUP OF THE DAY 12

Daily Housemade Soup

 LOBSTER BISQUE 18

Slow cooked for 24 hours

B R U N C H

(Available Till 1430)

L.A. OMELETTE	14
Omelette with Turkey Bacon Bites, Fried Onions, Mixed Salad, and Fresh Juicy Tomatoes	
GOLDEN WAFFLE WITH GELATO	14
Crispy Golden Waffle topped with Homemade Gelato	
AVOCADO EGGS BENEDICT	18
Classic Eggs Benedict with Avocados served on Toasted Multigrain Bread	
 LOBSTER EGGS BENEDICT	26
Classic Eggs Benedict Topped with Steamed Lobster Meat, Avocados served on Toasted Multigrain Bread, Sides with Kale salad	
LOBSTER TOAST	20
Steamed Lobster Meat with Avocado House Salad on a Truffle Olive Toast	
BIG BREAKFAST	22
Sauteéd Mushrooms, Sunny Side-up Eggs/ Scrambled Eggs, Sausages, Garden Greens	

M A K E I T A S E T

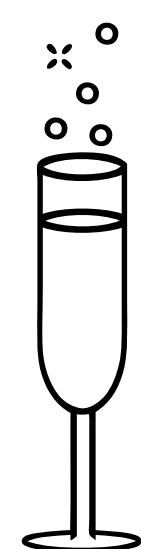
+\$2

Espresso, Latte, Flat White, Cappuccino
English Breakfast Tea, Earl Grey



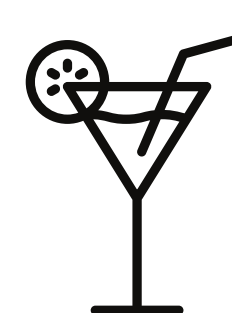
+\$8

Prosecco
Moscato



+\$12

Choice of Classic Cocktail



D E S S E R T

GELATOS	6
+ Extra Scoop +\$2	
HOUSE MADE BROWNIE	8
Low in Sugar, Made with Love + 1 Scoop of Gelato +\$2	
 DARK CHOCOLATE LAVACAKE	14
Topped with 1 Scoop of Gelato + 1 Shot of Whiskey / Baileys +\$8	
TRADITIONAL TIRAMISU	14
*Contains Alcohol and Caffeine	
HAZELNUT PRALINE CAKE	14
Silky Hazelnut Mousseline Cream with Crunchy Praline Paste	
CHEF'S PICK	16
Selected Daily Picks from the Chef	