

All You Can Eat* Ala Carte Buffet Lunch

One Price • 40 Scrumptious Dishes

Daily 11:30am - 2:30pm (Last Order 2.00pm)

Adult

Child
(3 to 11 years old)

Monday to Friday

S\$23.80⁺⁺

S\$16.80⁺⁺

Weekends, Eve of PH & PH

S\$25.80⁺⁺

S\$16.80⁺⁺

Min. 2 to Dine-in • 12 dishes limited to one serving per table

☎ 6345 1211/1212

www.lobster.com.sg • enquiry@lobster.com.sg

902 East Coast Parkway, Blk A #01-01 Playground @ Big Splash

18 Feb - 31 Aug 2011

Be one of our 5 Lucky Winners in our "Dine & Win" Monthly Draw

Simply dine-in for All You Can Eat
Ala Carte Buffet Lunch and stand a
chance to win a **S\$60 Lee Kum Kee
hamper** with a pair of complimentary
U.S. Poultry Cooking Demo Tickets!

Terms & Conditions Apply
Please refer to in-store entry form for details.



Partnered by



只限点一次 LIMITED TO ONE SERVING



1. 蚝皇原只珍珠鲍 (位上)
Braised Mini Whole Abalone
with Oyster Sauce (per serving)



2. 红烧蟹肉翅 (位上)
Braised Shark's Fin Soup
with Crab Meat (per serving)



3. 油浸石斑
Deep Fried Rock Garoupa
with Seasoned Soy Sauce



4. 药膳醉酒虾
Drunken Prawn
with Herbal Soup



5. 亚参咖哩金目卢
Asam Curry Sea Bass



6. 香芒梅酱鱼片
Fish Fillet
with Mango Plum Sauce



7. 海鲜酱爆虾婆
Baked Cray Fish
with "Hoi Xing" Sauce



8. 柱候酱芋头海参
Braised Sea Cucumber with
Yam in "Chu Hou" Sauce



9. 脆蒜七味粉软壳蟹
Crispy Soft Shell Crab with
Garlic and Seven Spices Salt



10. 芦笋鲜带子
Sautéed Scallop
with Asparagus



11. 芝士焗扇贝
Cheese Baked Scallop



12. 黑椒牛扒
Beef Steak with Black
Pepper Sauce

任点任吃 ALL YOU CAN EAT

汤类 Soup



13. 是日炖鸡汤
Chicken Soup of the Day

开胃菜 Appetizer



15. 明虾沙律菜
Prawn with Green Salad



16. 泰式海鲜沙律
Thai Seafood Salad

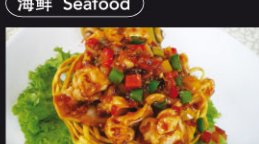


17. 桂花醉鸡卷
Drunken Chicken Roll



14. 冬央海鲜汤
Seafood Tom Yum Soup

海鲜 Seafood



18. XO 炒甜螺
Fried Sweet Shell
with XO Sauce



19. 叁炒西施蚌
Fried Mussel
with Sambal Sauce



20. 公保花枝片
Sliced Cuttlefish
with Dry Pepper Sauce

家禽 / 畜类 Poultry/Meat



21. 酥炸香橙鸡块
Crispy Chicken Thigh
with Orange Sauce



22. 叉烧火鸡柳
"Char Siu" Turkey Breast



23. 石锅三杯火鸡扒
Fried Turkey Breast with
Tri-Sauce in Stone Pot



24. 虾酱中鸡段
Deep Fried Chicken Mid
Joint with Prawn Paste



25. 麻辣烧鸭
Roasted Duck with Hot
Sesame & Garlic Sauce



26. 豉汁鹿肉片
Sautéed Sliced Venison
with Black Bean Sauce



27. 蚝汁牛肉片
Sautéed Sliced Beef
with Oyster Sauce

蔬菜 / 豆腐 Vegetable/Beancurd



28. 金沙咸蛋苦瓜
Fried Bitter Gourd
with Creamy Salted
Egg Yolk



29. 伴水芹香
Sautéed Mixed
Vegetable



30. 杂菇芥兰仔
Fried Assorted
Mushroom with
Baby "Gai Lan"



31. 蕃茄酱扒豆腐
Crispy Beancurd
with Buitoni
Tomato Sauce



32. 干贝菇丝扒豆腐
Deep Fried Beancurd
topped with Conpoy
& Mushroom

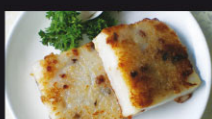
点心 Tim Sum



33. 水晶虾饺皇
Steamed Crystal
Prawn Dumpling



34. 蟹皇鸡烧卖
Steamed Chicken
"Siu Mai" Dumpling



35. 香煎萝卜糕
Pan Fried
Carrot Cake



36. 香煎腐皮卷
Pan Fried Prawn Meat
Beancurd Sheet Roll



37. 蚝皇鸡叉烧包
Steamed BBQ
Chicken Bun

面 / 饭类 Noodles / Rice



38. 干烧伊府面
Stewed E-Fu Noodles
with Chives



39. 橄榄鸡粒炒饭
Chicken Olive Fried Rice

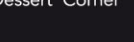


40. 大奥海鲜焖米粉
Stewed Seafood Vermicelli
with Fish Gravy

甜品 Dessert



缤纷甜品
Dessert Corner



Terms & Conditions Apply: • 只限堂食, 每桌最少两位 • 即叫即煮 • 请勿浪费食物, 否则将收取每碟10元的附加费 • 菜肴分量依据用餐人数而定 • 中国茶每位2元 • 额外花生小食加收每碟1元 • 以上价格须附加服务费及消费税 • 此菜单有效于2011年2月18日至8月31日 • 所有图片上之菜式摆设及分量等只供参考, 若有更改并无须另行通知 • Min. 2 to dine-in • Freshly cooked upon ordering • Kindly refrain from wasting food or a charge of \$10 per dish will be imposed • Serving size will be accorded to no. of pax per table • Chinese Tea at \$2.00 per pax • Additional peanut will be charged at \$1.00 per plate • Prices are subjected to 10% service charge and prevailing GST • This menu is valid from 18 Feb - 31 Aug 2011 • Food pictures are for reference only, presentation & serving portion may vary