



.Burger & lobster.

This is no time for table manners



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Starters

The perfect start. We'd recommend ordering a few for the table.

Dirty Mac & Cheese Macaroni, cheese sauce, crispy beef bacon bits, fried chicken.	— 45	Prawn & Calamari Crispy fried prawns, calamari rings, spicy jalapeño dip.	— 65
Lobster Croquettes Deep fried lobster and prawn, japanese mayonnaise, parmesan cheese.	— 68	BBQ Ribs Double cooked beef short ribs, housemade BBQ sauce.	— 78

The Originals

The day-ones, the OGs, our iconic original trio.
All served with fries and salad.
Upgrade to truffle fries — 15

The Mayfair 6oz burger patty, pickles, onion, tomato, lettuce, B&L secret burger sauce, sesame seed brioche burger bun.	— 73	Lobster Roll Chilled lobster meat, lemon mayo, fresh chives, toasted brioche roll, lemon & garlic butter sauce.	— 142	Whole Lobster Whole lobster, grilled or steamed, lemon & garlic butter sauce.	— 228
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Add cheese — 10 | Add bacon — 12

Burgers

Big burgers bursting with the best ingredients.

B&L Beast Burger 6oz burger patty, lobster meat, brie, truffle and tarragon mayo, fennel, Chinese cabbage slaw.	— 95	Dragon Chilli Lobster Canadian lobster, homemade garlic-chilli sauce, mantou bun.	— 255
Waffle Chicken Burger Deep fried chicken thigh, warm Belgian waffle, ranch dressing, arugula leaves, beef tomato, red onion rings.	— 68	Spicy XO Butter Lobster Linguine Linguine pasta, sautéed lobster meat, XO sauce, chillies, Japanese soy.	— 80
Ätomic Smashed Burger Smashed double burger patty, Ätomic burger sauce, jalapeño, onions, iceberg lettuce, cheddar cheese, potato bun.	— 75	Lobster Laksa Laksa noodles, lobster meat, tofu puffs, bean sprouts, laksa broth.	— 100

Lobsters

Wild-caught Canadian lobsters. In all it's glorious forms.

The Combos

For those days when you can't decide between a burger and a lobster, don't.

Can't decide? Then don't. Have both.

The B&L Combo — 298 The Mayfair, whole lobster, either grilled or steamed, B&L fries, house salad and our signature lemon and garlic butter.	Tower Combo — 430 The Mayfair, Ätomic burger, lobster roll, whole lobster either grilled or steamed, corn ribs, B&L fries, house salad and our signature lemon and garlic butter.
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*Add cheese — 10 | Add bacon — 12
Upgrade to truffle fries — 15*

Sides & Sauces

House Salad — 15	B&L Fries — 20	Truffle Fries — 25	Corn Ribs — 35
			Furikake butter

Prices are quoted in Malaysian Ringgit and inclusive of prevailing Government taxes.

Rolls

All the good stuff. Between buttery brioche. Served with house salad.

Surf & Turf Roll Lobster, Japanese mayo, mini beef patty, cheese, brioche roll.	— 80
Red Hot Roll Fried chicken, hot & spicy sauce, lettuce, onions, toasted brioche roll.	— 55

Desserts

Finish with something sweet.

Espresso Semi Freddo Topped with coffee caramel and sea salt.	— 48
Basque Pistachio Cheesecake Baked pistachio cheesecake.	— 48
Jackfruit Crème Brulée With chocolate crumble.	— 40
Mango Soufflé Warm fluffy egg and topped with fresh mango dice.	— 48

Sometimes, only indulgence will do

Signature Cocktails

Shaken, stirred and savoured.

Apple Garden Gin, Apple Syrup, Sauvignon Blanc, Lemon Juice, Sugar Syrup, Apple Juice, Soda Water.	— 45
Southern Spice Tres Sombreros Gold, Homemade Spice Syrup, Lime Juice, Mango Purée.	— 45
Lobstar Martini Vodka, Pineapple Juice, Lime Juice, Vanilla Syrup, Grenadine, Passionfruit Purée, Prosecco.	— 45
Pisco Punch Rum, Pisco Rum, Homemade Spicy Syrup, Passion Fruit Purée, Orange Juice, Mango Purée, Yuzu Purée, Grenadine.	— 45

Signature Mocktails

B&L Peach Iced Tea Peach Purée, Gula Melaka, English Breakfast, Lemon Juice.	— 25
Tropic Thunder Yuzu Purée, Apple Juice, Pineapple Juice, Mango Purée, Orange Juice, Chia Seeds, Grenadine.	— 25
Clean G&T Elderflower Syrup, Cucumber Syrup, Lime Juice, Schweppes Tonic Water, Mint.	— 25

Sparkling Wine

Glass / Bottle
Angove Chalk Hill Blue Bubbles — 65 / 280

White Wine

Glass / Bottle
Renmark Creek Chardonnay — 35 / 168
Australia

Luis Felipe Edwards Sauvignon Blanc — 30 / 145
Chile

Robert Estate Pinot Grigio — 35 / 168
Australia

Red Wine

Glass / Bottle
Renmark Creek Shiraz — 35 / 168
Australia

Luis Felipe Edwards Pinot Noir — 30 / 145
Chile

Robert Estate Cabernet Sauvignon — 35 / 168
Australia

Rosé & Dessert Wine

Glass / Bottle
Luis Felipe Edwards Pupilla Rosé — 32 / 148
Chile

Deakin Estate Moscato — 42 / 200
Australia

Beer

Carlsberg — 35	Guinness Stout — 38
Tiger — 35	Kronenbourg — 38
Heineken — 38	Corona Extra — 48

Glass / Bottle
House Pour — 30 / 450

Gordon's Gin — Tres Sombreros
Gin *Tequila*

Smirnoff — Famous Grouse
Vodka *Whiskey*

Bacardi Carta Blanca — St Remy Authentic
Rum *Cognac*

Juice, Soda and Milkshakes

Freshly Squeezed — 20 *Orange, Apple, Watermelon.* Soda — 12
Coke, Coke Zero, Sprite, Ginger Ale, Ice Cream Soda, Grape.

Chilled Juice — 15 *Orange, Apple, Mango, Cranberry, Pineapple.* Milkshake — 22
Vanilla, Strawberry, Chocolate.

Water

Acqua Panna 750ml — 28
San Pellegrino 750ml — 28