

Menu



Appetisers

Perfect for sharing under the stars

Roasty Nuts	4
Seasoned Edamame	6
Baked Baby Potatoes	6
Add Italian Truffle Oil	2
Fresh Pacific Oysters (Raw or grilled)	
Half-Dozen 22 One Dozen	36
Fois Gras (4 pieces)	18
Add Italian Truffle Oil	2
Candied Bacon	12
The Mussel Pot	24
A classic with your choice of sauce: Cream Tomato White Wine	



Foie Gras



Octopus Leg

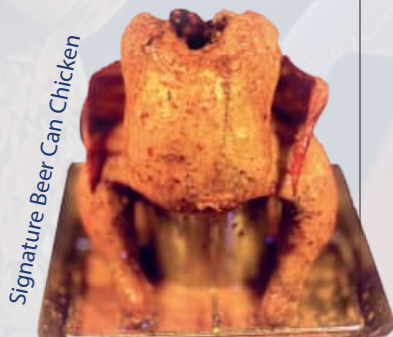
Skewers

Grilled & glazed over a charcoal fire

Prawn Skewers	12
Asparagus Skewers	10
Eggplant Skewers	10
Shiitake Mushroom Skewers	10
King Oyster Mushroom Skewers	10



Smoked Duck Breast



Signature Beer Can Chicken

LVLR Mains

All mains are served with a side of baked baby potatoes

Add 4 pieces of Foie Gras	18
Add Italian Truffle Oil	2
Smoked Tomahawk Beef Steak	158
Smoked for 3 hours with longan wood and finished over charcoal fire to impart a depth of flavours that will leave you looking up at the stars with your hands in the air.	
Beef Hanger Steak	28
Known as the butchers' cut, this is our favourite, prized for its flavor and tenderness.	
Signature Beer Can Chicken	45
Tender Sakura chicken slow roasted for an hour with Asahi beer, then finished over a charcoal fire and set alight with a shot of vodka.	
Lamb Rack (8 ribs)	158
Half Lamb Rack (4 ribs)	86
Single Lamb Rack (1 rib)	28
Smoked for an hour with longan wood and finished over charcoal fire, it's so good that even Mary wouldn't have just a little.	
Octopus Leg	28
Charcoal fired to perfection, with a touch of lemon and our secret sauce for a zesty savoury finish.	
Smoked Duck Breast	22
Tender, mouth-watering BBQ fired, served with a refreshing side of watermelon cubes instead of potatoes for the perfect match.	
Off Menu Specials	28
Ask our staff for today's curated chef selections.	
Watermelon Steak	24
Marinated then cooked low and slow, resulting in a very unique dish.	