

## Lobster Lunch Menu

### Starters

<b>Cream of Lobster Bisque</b>	\$25
<b>Classic Gazpacho</b>	\$25
<b>Chilled Lobster Salad</b> Cherry Tomatoes, Red Onion & Avocado	\$60
<b>Coconut Tempura Lobster</b> Fresh Guava, Avocado & Lime Purée	\$70
<b>Flat Bread Pizza - Build your Own</b> Tomato, Sun-dried Tomato, Prosciutto, Burrata, Rocket, Olives, Chili, Truffle Oil	\$65/ 80
<b>Caribbean Samosas with Mango Chutney</b> Chicken or Vegetable	\$25

### Main Courses

<b>Lobster Caesar Salad</b>	\$50/ 70
<b>Grilled Homemade Angus Beef Burger</b> Cheddar or Blue Cheese, Bacon, Tomato & Frites	\$65
<b>Rosemary Chicken Club Sandwich</b> Avocado, Tomato, Cheddar, Crispy Bacon & Frites	\$55
<b>Grilled 1/2 Lobster</b> Steamed Basmati, Caper Butter Sauce & Vegetables	\$110
<b>Barker's Catch of the Day</b> Pan Fried, Seared or Blackened, Rice or Frites, Salad & Sauce Vierge	\$70
<b>Pasta of the Day with Lobster</b> White Wine Cream Sauce, Spinach & Parmesan	\$75

### Desserts

<b>Pumpkin Fritters, Coconut or Vanilla Ice Cream</b>	\$35
<b>Banana Split, Caramelised Banana, Vanilla Ice Cream, Crème Fraîche, Chocolate &amp; Pistachio Nuts</b>	\$35
<b>Choice of House Ice Creams, Sorbets</b> Mango, Guava, Vanilla, Chocolate, Passion Fruit, Coconut	\$35
<b>Flambéed Bananas, Rum &amp; Raisin Ice Cream &amp; Caramel Sauce</b>	\$35
<b>Carpaccio of Pineapple</b> poached with Vanilla, Star Anise & Guava Sorbet	\$35
<b>Crêpe, Lemon &amp; Sugar or Chocolate Sauce</b>	\$35
<b>Chocolate Profiteroles</b>	\$35

### Sides

Broccoli / Mixed Green Leaves / Frites / Basmati Rice	\$15
<b>According to Season</b> Christophine / Avocado / Asparagus / Artichoke / Cucumber / Green Beans	\$15

### Coffee & Tea

Fresh Ginger, Mint or Lemon Tea, Coffee of choice	\$15
Selection of Home made Truffles (for 2)	\$20



CAMELOT  
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