

## TO DRINK

### COCKTAILS

**B&C BLOODY MARY** 70  
TITO'S VODKA, HOMEMADE BLOODY MARY BASE, CELERY, CHERRY TOMATO & OLIVE.

**B&C BLOODY CLAW** 158  
BELUGA VODKA, HOMEMADE BLOODY MARY BASE, CELERY, CHERRY TOMATO, OLIVE, BACON AND A LOBSTER CLAW.

**BLOODY CAESER "EH"** 70  
VODKA, HOME MADE CLAMATO JUICE, SPRING ONION, DILL PICKLE, CROUTONS.

**RASPBERRY & MINT SPRITZER** 70  
BACARDI, FRESH RASPBERRIES & MINT.

**ROCK STAR** 70  
VODKA, FALERNUM, GINGER BEER, PASSIONFRUIT, FLAMING LIME RIND.

**SHANGHAI BREAKFAST MARTINI** 70  
CHINA'S FIRST CRAFT GIN PEDDLERS, HOMEMADE YUZU CORDIAL, JAM.

**MY ROSÉ SANGRIA** 80  
ROSÉ, GRAPEFRUIT, CHAMBORD.

**MY RED SANGRIA** 80  
RED, RASPBERRY, CHERRY.

### JUICES & SMOOTHIES

ORANGE JUICE 48  
CUCUMBER, PEAR & MINT 48  
BEETROOT, APPLE & GINGER 48  
APPLE, PINEAPPLE & MINT 48  
BERRY & BANANA 58  
CARAMELIZED BANANA SMOOTHIE 58

### FIZZY & WATER

SOFT DRINKS 30  
SAN PELLEGRINO 500ML 40  
750ML 70  
AQUA PANNA 500ML 40  
750ML 70  
HAND MADE LIME LEMONADE 35  
PEACH & GINGER SODA 35  
PASSIONFRUIT & PINEAPPLE SODA 35

### BEAN & LEAF

ESPRESSO / MACCHIATO 35  
AMERICANO 35  
CAPPUCCINO / CAFE LATTE 40  
CHOOSE SOY OR ALMOND MILK 48  
LEMON & GINGER TEA 40  
TEA LEAF SELECTION 35  
EARL GREY, PEPPERMINT, JASMINE OR BREAKFAST  
ICED TEA 35  
CLASSIC. PEACH. MINT

# BRUNCH IS THE NEW CHURCH

1 COURSE ¥98

2 COURSES ¥168

3 COURSES ¥188

**FREE FLOW!**  
SATURDAYS & SUNDAYS  
AVAILABLE UNTIL 3PM

**HOUSE FREE FLOW ¥158**  
PROSECCO, HOUSE WINE  
ROSÉ & HOUSE LAGER

**PREMIUM FREE FLOW ¥228**  
HOUSE FREE FLOW PLUS BLOODY MARY,  
MORNINGTON PALE ALE & KARL STRAUSS I.P.A.,  
FROŠE, APEROL SPRITZ &  
PEDDLERS GIN & TONIC

## FIRST COURSE

**BLOODY MARY OYSTER SHOOTER**

**B&C BLOODY MARY**  
TITO'S VODKA, HOMEMADE BLOODY MARY BASE, CELERY, CHERRY TOMATO & OLIVE

**BLOODY CAESER "EH"**  
VODKA, HOME MADE CLAMATO JUICE, SPRING ONION, DILL PICKLE, CROUTONS.

**A MIMOSA, CHAMPAGNE COCKTAIL OR GLASS OF PROSECCO**

**SMOOTHIES & JUICES**  
CHOOSE FROM OUR OFFERINGS IN THE "TO DRINK" SECTION OF THIS MENU.

**PAPP'S KOMBUCHA**  
FRUIT DISCO, JAZZY GINGER OR MINT OOLONG

## SECOND COURSE

**SHITAKE MUSHROOM & FETA FRITTERS**

SHITAKE & FETA FRITTERS WITH LIME, STEWED CHICKPEAS & SMOKED PEPPERS

**SUMMER BOWL**

A HEALTHY MIX OF GRANOLA, ACTIVATED CHIA SEEDS, COCONUT CHIPS & GREEK YOGHURT. TOPPED WITH FRESH RASPBERRIES, RED CURRANTS, KIWI FRUIT & PASSIONFRUIT.

**FRUIT SALAD**

SEASONAL FRUITS SERVED WITH GREEK YOGHURT

**WAFFLES**

WARM WAFFLES WITH MAPLE SYRUP & HONEYCOMB CREAM

**COOKIES & MILK**

CHOCOLATE COOKIES FRESHLY BAKED FROM OUR OVEN. SERVED WITH HOME MADE OVALTINE

**FRENCH TOAST**

CINNAMON SPICED BANANA, FRENCH BRIOCHE TOAST WITH MAPLE CREAM & PEANUT CRUMBLE

## THIRD COURSE

**TURKISH MENEMEN**

A ONE-PAN MIDDLE EASTERN BREAKFAST DISH OF EGGS, PEPPERS, ONIONS, SUMAC, ALMONDS, TOMATOES, YOGHURT & SPICES

**BUBBLE & SQUEAK**

POACHED EGG NESTING ON SAUTÉED ONION, BACON, CABBAGE & POTATOES. TOPPED WITH CRISPY SAUTÉED BEEF AND HOLLANDAISE SAUCE

**EGGS BENEDICT**

POACHED EGGS, CURED BACON, ENGLISH MUFFINS WITH HOLLANDAISE SAUCE

**CHANGE TO SMOKED SALMON ¥28**

**SMASHED AVOCADO & FETA**

SMASHED AVOCADO & FETA WITH POACHED EGGS ON TOASTED CIABATTA, SERVED WITH ROCKET & BLISTERED CHERRY TOMATOES

**ADD BACON ¥18**  
**ADD SMOKED SALMON ¥28**

**THE PANCAKE TOWER**

A STACK OF PANCAKES WITH LAYERS OF SALTED CARAMEL & CANDIED WALNUTS. TOPPED WITH CARAMELISED BANANA & A SWEET BLUEBERRY COMPOTE TO CROWN THIS CREATION. SERVED WITH A SIDE OF MAPLE SYRUP

**LOBSTER TACOS** ADD ¥90

CHILLED LOBSTER MEAT COATED IN SOY, WITH CRISPY SHALLOTS, AVOCADO GUACAMOLE, MANGO & TOPPED WITH A HARISSA MAYONNAISE

**LOBSTER BENEDICT** ADD ¥98

A HALF LOBSTER EGGS BENEDICT STYLE. POACHED EGGS, CURED BACON, ENGLISH MUFFIN & HOLLANDAISE SAUCE

**BULL & CLAW BREAKFAST** ADD ¥38

TWO EGGS (FRIED, SCRAMBLED OR POACHED), CURED BACON, GOURMET BREAKFAST SAUSAGE, SOUR DOUGH TOAST, POTATO HASH, BALSAMIC ROASTED VINE TOMATO & PORTOBELLO MUSHROOMS

## CHILDREN'S MENU

**INCLUDES A JUICE & BABYCHINO**

**BEAN & CHEESE MELT** ¥55

**KIDS' FISH** ¥55  
WITH FRIES OR SALAD

**HAM & CHEESE FINGERS** ¥55  
WITH FRIES OR SALAD

**PANCAKES** ¥55  
WITH SYRUP, PECAN CRUMBLE, ICE CREAM & CREAM

## DAILY FARE

**PREMIUM OYSTERS**

CHECK OUR BLACKBOARD OR ASK YOUR SERVER FOR TODAY'S OFFERINGS

**300GRAM RIB EYE ¥278**

AUSTRALIAN BLACK ANGUS 250 DAY GRAIN FED RIB EYE. CHOOSE FROM A RED WINE OR PEPPER CORN SAUCE. SERVED WITH CHIPS

**250GRAM VEAL FILLET ¥278**

OUR FINEST 250 GRAMS OF MELT IN THE MOUTH BABY VEAL FILLET. LET US KNOW YOUR PREFERRED GRILLING TIME AND CHOOSE FROM A RED WINE OR PEPPERCORN SAUCE

**THE PREMIER BULL & CLAW BURGER ¥148**

A PREMIUM BURGER MADE FROM WAGYU BEEF, RIB EYE, SIRLOIN, EYE ROUND & HOME CURED BACON. TOPPED WITH RED LEICESTER CHEESE, GRILLED CURED BACON AND LEBANESE GARLIC SAUCE. SERVED WITH CHIPS

**650GRAM WAGYU STRIP LOIN FOR 2 ¥688**

MARBLING SCORE 3 AUSTRALIAN WAGYU.

**WHOLE LIVE LOBSTER ¥288**

A 600 TO 700GM CANADIAN LOBSTER, COOKED IN THREE STYLES. CHOOSE FROM **GRILLED, STEAMED OR THERMIDOR** (COOKED WITH CREAM, BRANDY, ONIONS & GARLIC AND TOPPED WITH MILD CHEDDAR CHEESE). SERVED WITH CHIPS & SALAD.

**NEW ENGLAND LOBSTER ROLL ¥188**

WE STUFF A BRIOCHE ROLL WITH HALF OF A PAN FRIED LOBSTER, ALONG WITH ROCKET, SLICED AVOCADO & OVEN SLOW ROASTED TOMATOES. SERVED WITH CHIPS.



中文菜单请翻页

**THE BULL & CLAW**  
STEAK · LOBSTER · CRAFT ALE