TO DRINK

BLOODY MARY BAR

B&C BLOODY MARY 70
VODKA, HOMEMADE BLOODY MARY BASE, CELERY, CHERRY TOMATO & OLIVE.

BLOODY CAESER "EH" 75
VODKA, HOME MADE CLAMATO JUICE, SPRING ONION, DILL PICKLE, CROUTONS.

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

RISE & SHINE COCKTAILS

MIMOSA PROSECCO & ORANGE 60

RASPBERRY & MINT SPRITZER 60
BACARDI, FRESH RASPBERRIES & MINT.

ROCK STAR 60
VODKA, FALERNUM, GINGER BEER, PASSIONFRUIT, FLAMING LIME RIND.

ESPRESSO MARTINI 60

SHANGHAI BREAKFAST MARTINI 60
CHINA'S FIRST CRAFT GIN PEDDLERS, HOMEMADE YUZU CORDIAL, JAM.

MARTINI FIERO SPRITZ 60
SODA & TONIC WATER, ORANGE SLICE

APEROL SPRITZ 60

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 35
SAN PELLEGRINO 500ML 40 750ML 70
AQUA PANNA 500ML 40 750ML 70
HAND MADE LIME LEMONADE 40
PEACH & GINGER SODA 40
PASSIONFRUIT & PINEAPPLE SODA 40
PAPP'S KOMBUCHA FRUIT DISCO 55

BEAN & LEAF

ESPRESSO / MACCHIATO 35
AMERICANO 35
CAPPUCCINO / CAFE LATTE 45
LEMON & GINGER TEA 40
TEA LEAF SELECTION 40
EARL GREY, PEPPERMINT, JASMINE OR BREAKFAST
ICED TEA 40
CLASSIC. PEACH. MINT

BRUNCH IS THE NEW CHURCH

ANY 1 BRUNCH DISH ¥98*

ANY 2 BRUNCH DISHES ¥168*

*** PER PERSON**

FREE FLOW! ¥198*

AVAILABLE 11AM UNTIL 3PM

PROSECCO, HOUSE WINE, ROSÉ
DRAFT HOUSE LAGER, PALE ALE & I.P.A,
FIERO SPRITZ, BLOODY MARY,
& GIN & TONIC

*EXTEND YOUR FREE FLOW AN HOUR TO 4PM ADD ¥98

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

HEALTH BOWL
WITH FRESH BANANA AND APPLE, CHIA SEEDS, ACTIVATED CARAMELISED BUCKINIS, COCONUT FLAKES & FRESH BERRIES SERVED ON YOGURT

WAFFLES
WARM WAFFLES WITH MAPLE SYRUP & HONEYCOMB CREAM

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

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

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

CHEF HARDEEP SUGGESTS TO ADD ON A GOURMET BREAKFAST SAUSAGE!

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

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

PIMP IT! ADD MAPLE GLAZED BACON, SMOKED SALMON OR A PAN FRIED HALF LOBSTER!

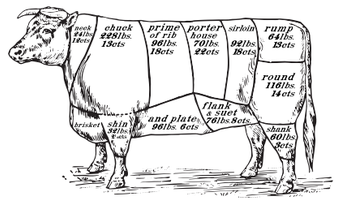
EGGS BENEDICT
POACHED EGGS, CURED BACON, ENGLISH MUFFINS WITH HOLLANDAISE SAUCE

PIMP IT! CHANGE THE BACON TO SMOKED SALMON!

LOBSTER BENEDICT ADD ¥98
A HALF LOBSTER EGGS BENEDICT STYLE. POACHED EGGS, CURED BACON, ENGLISH MUFFIN & HOLLANDAISE SAUCE

STEAK & EGGS ADD ¥68
210 G RIB EYE, SERVED WITH SUNNY SIDE UP EGGS, HOME MADE CHIPS & BALSAMIC VINE TOMATOES

CHICKEN & WAFFLES ADD ¥28
CHEF HARDEEP'S CRISPY FRIED CHICKEN OVER HOMEMADE WARM WAFFLES WITH CRISPY BACON, FRESH BLUEBERRY COMPOTE AND MAPLE SYRUP



PANCAKE GRAZING PLATTER ADD ¥168
SERVES 4 TO 6 PEOPLE
12 FLUFFY PANCAKES WITH SYRUP, COCONUT CHIPS, BAILEYS CREAM, CRISPY BACON, BANANA, BERRIES, GRAPES, NUTELLA, HOUSE MADE HONEYCOMB, RASPBERRY SAUCE & MIXED NUTS

BULL & CLAW BREAKFAST ADD ¥48
TWO EGGS (FRIED, SCRAMBLED OR POACHED), HOLLANDAISE SAUCE, CURED BACON, GOURMET BREAKFAST SAUSAGE, SOUR DOUGH TOAST, POTATO HASH, BALSAMIC ROASTED VINE TOMATO & PORTOBELLO MUSHROOMS

BRUNCH ROAST BEEF ADD ¥68
URUGUAYAN WAGYU M7 ROASTED MIDDLE CHUCK, WITH GOOSE FAT ROASTED POTATOES & YORKSHIRE PUDDING. SERVED WITH SEASONAL VEGETABLES. FINISHED WITH HOUSE GRAVY

BRUNCH ADD ONS

HOMEMADE DONUT ¥25
HAZELNUT CHOCOLATE OR CARAMEL

CHOC CHIP COOKIE ¥18

SMOKED SALMON ¥28

BREAKFAST SAUSAGE ¥25

MAPLE GLAZED BACON ¥25

SAUTÈED MUSHROOMS ¥18

BUTTERED SPINACH ¥18

PAN ROASTED POTATOES ¥28

HOUSE MADE CHIPS ¥38

PAN FRIED HALF LOBSTER ¥148

KIDS MENU

ALL ¥55 INCLUDING A JUICE

KIDS' FISH & CHIPS*

KIDS' CHEESE BURGER & CHIPS*

HAM & CHEESE FINGERS & CHIPS*

KIDS' FRUIT SALAD WITH GREEK YOUGURT

*CHANGE CHIPS TO SALAD

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. TELL US YOUR PREFERRED GRILLING TIME & CHOOSE FROM A RED WINE OR PEPPERCORN SAUCE

THE BULL & CLAW PREMIER BURGER ¥148
A PREMIUM BURGER MADE WITH WAGYU BEEF, RIB EYE, SIRLOIN, EYE ROUND & HOME CURED BACON. TOPPED WITH SWISS CHEESE, GRILLED CURED BACON & LEBANESE GARLIC SAUCE. SERVED WITH CHIPS

LOBSTER TACOS ¥188
CHILLED LOBSTER MEAT COATED IN SOY, WITH AVOCADO GUACAMOLE, CRISPY SHALLOTS & MANGO. TOPPED WITH A HARISSA MAYONNAISE

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