

Lobster Night at Mosaic

SHARING

CHILLED SEAFOOD PLATTER

Poached Australian Slipper lobster with prawns,
Fine de Claire oysters, black mussels with mignonette sauce, chilli dressing
and Tabasco sauce

STARTERS

LOBSTER TEMPURA AND AVOCADO SUSHI ROLL ^G

Wasabi, pickled ginger and soy sauce

LOBSTER TEMPURA ^G

Grated daikon and dashi soy sauce

CLASSIC LOBSTER AND SHRIMP COCKTAIL ^D

Poached Canadian lobster knuckles with shrimp
and cocktail sauce

PERUVIAN LOBSTER AND MANGO CEVICHE

Canadian lobster tail marinated with citrus, red onions, chili
and seasonal mangos

POMEGRANATE AND LOBSTER SALAD ^N

Rocket leaves with shaved fennel, blood orange segments and
pomegranate vinaigrette

LOBSTER AND TOMATO PIDE ^{D G}

Cherry tomatoes with wild arugula, oven roasted red peppers
and Kashkaval cheese

LOBSTER TOM YUM SOUP

Lemongrass broth with galangal, chili, oyster mushrooms
and coriander

HOMEMADE LOBSTER AND PRAWN SIU MAI ^{D G}

Black vinegar, soy sauce and chili sambal

MAIN COURSES

LOBSTER SURF AND TURF ^D

Grilled Canadian lobster gratinated in a thermidor sauce
with chargrilled 150 -day grain fed Australian beef tenderloin

SRI LANKAN LOBSTER CURRY ^D

Lightly spiced curry with coconut milk and curry leaves

SINGAPOREAN STYLE WOK FRIED LOBSTER NOODLES ^G

Wok fried egg noodles with seasonal Asian vegetables in a
spicy Singaporean sauce

SIDES

Cantonese style fried rice | Steamed rice | Sautéed spring vegetable | Naan bread ^G

QAR 390 Per Person

D Dairy | G Gluten | N Nuts