



**bostonian**  
SEAFOOD & GRILL

# Christmas

## SET LUNCH MENU

2 courses

All set lunch menus come with two oysters on ice  
with shallot vinaigrette

Half lobster tail **(Add \$98)**

### STARTER

*Please choose one*

Spanish octopus carpaccio, smoked paprika, black olives powder,  
rocket

Red tuna tartare, orange, pickled beetroot, radish and  
quinoa Maple roasted pumpkin soup, almonds, home  
infused basil oil Bostonian lobster bisque **(Add \$48)**

### MAINS

*Please choose one*

Marinated pork loin, broccoli and lemon purée

French yellow half spring chicken, zucchini, fennel and carrot salad

Baked seabass, confit cherry tomato, green asparagus,  
lemon-capers sauce

Chargrilled NZ beef tenderloin, baby seasonal vegetables, baked  
garlic  
**(Add \$148)**

### SIDES **(Add \$88)**

Garden salad / French fries / Black truffle sautéed green asparagus

*House wine per glass or Coffee Tea **(Add 50)***

*Free-flow of soft drinks and chilled juices **(Add 68)***

*Free-flow of sparkling & house wine **(Add 150)***

*A 10% service charge will be added to your bill  
Please inform your server of any food related allergies*