

ANTI:DOTE

LOBSTER-CRAB ROLL

Lemon Mayo, Charcoal Brioche, Potato Crisp

(Serves 2) EASY ★☆☆☆ TIME: 30mins



INGREDIENTS

Lobster Tail, precooked	1 pc
Crabmeat, cooked	80gm
Lemon Mayo	50gm
Spring Onion, sliced	1 sprig
Butter, room temperature	50gm
Potato Crisps	1 bag
Lemon	1 pc
Charcoal Brioche	2 pcs

METHOD (TO SERVE COLD)

1. Preheat pan or griller on medium heat.
2. Cut lobster into chunks and combine with crab meat, lemon mayo, spring onion (reserve some for garnish). Set aside in fridge.
3. For the brioche, make a slit in the center lengthwise using a knife. Brush with soft butter and sear, on all sides. Set aside.
4. To assemble, fill brioche with lobster mixture and serve together with lemon wedges & crisps.

METHOD (TO SERVE HOT)

1. Preheat pan or griller on medium low heat.
2. Cut lobster into chunks.
3. For the brioche, make a slit in the center lengthwise using a knife. Brush with ½ amount of soft butter and sear, on all sides. Set aside.
4. Melt the remaining butter in a pan. Combine lobster, crabmeat and cook until warm. Add spring onion last (*reserve some for garnish*).
5. To assemble, fill brioche with lobster mixture and top with spring onion. Serve together with lemon wedges, lemon mayo and crisps on the side.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND
IMAGES ONLINE!

