

# SHUCKS! EAT ME RAW SHUCK 'EM RAW STEAMED, STEWED or NUDE

**THE Raw Bar** & **Bélon**  
Oyster • Lobster • Moules Oyster & Raw Bar

- *The Raw Bar* (Between Thonglor 14- 16)

- *Belon Seenspace* (Thonglor 13)

- *The Emporium* 4<sup>th</sup> floor.,

- *Central Festival East Ville*

1<sup>st</sup> fl., 117-118 Bar&Bistro Zone





# RAWBAR IMPORT OYSTERS



**OSCIETRA  
CAVIAR  
3,800++**



## Dirty Oysters

Fresh oysters/Caviar/  
Sour Cream/Shallot

1/2 dz. 990.-



## Bloody mary Oysters

1/2 dz. 990.-



## Fresh Oysters Ponzu

with chili turnip

1/2 dz. 820.-



## Gillardeau

The oysters are grown in Normandy. They are meaty, firm texture and almost crunchy with delicately sweet, subtle and nutty flavor.

195 each.



## Natural Wild

Oysters are harvested in the ocean in the Atlantic coast of France. They are picked manually one by one which gives a delicate incomparable salty taste of the ocean..-

1/2 dz. 720.- / 1 dz. 1,380.-



## Pink Oyster

The iodized accompaniment makes the "pink oyster" fleshy and tasteful with subtle hazelnut and mushroom aromas.

250 each.



## The Royal Oyster

is a special deep-cupped oyster harvested in a naturally iodized environment - develops both sweet and an unique iodized taste with a clean finish.

250 each.



## Tsarskaya

Crunchy, sweet and slightly acidic at the end.

1/2 dz. 880.- / 1 dz. 1,700.-



## Fin De Claire Marennes Oleron'

Meaty texture, plump and sweet with an after taste similar to that of cucumber.

1/2 dz. 820.- / 1 dz. 1,600.-







**Barron Point, Washington**  
 A plump oyster, very sweet and mildly salty due to very high nutrient level in the Puget sound.  
 1/2 dz. 790.- / 1 dz. 1,560.-



**Kushi**  
 Combination of sweet and briny hit and ultra - clean flavor.  
 1/2 dz. 980.- / 1 dz. 1,940.-



**Pickering Passage, Washington**  
 A mild saltiness finishes with fruity after taste reminiscent of green apples.  
 1/2 dz. 790.- / 1 dz. 1,560.-



**Coffin Bay**  
 The colour ranges from pearly white to coffee, - firm teture with a sweet lingering aftertaste of the famous Coffin Bay marine flavour.  
 1/2 dz. 720.- / 1 dz. 1,380.-



**Kumamoto, Australia**  
 Plum and mildly fruity with a slight mineral finish and rich buttery texture.  
 1/2 dz. 790.- / 1 dz. 1,560.-



**Umami**  
 Intensely savory, sweet, creamy, salty a full of spirit and finesse.  
 1/2 dz. 980.- / 1 dz. 1,940.-



**Irish oyster**  
 This oyster has a petite deep - cupped shell, has a meaty smooth full body texture with a vibrant cutrusy taste and clean cucumber finish.  
 1/2 dz. 820.- / 1 dz. 1,600.-

