

FRUITS OF THE SEA - OYSTER ON THE HALF SHELL

Choice of Oysters

Price / Piece

TASMANIAN

160 (900 / 6 pieces)

We now invite you to discover the freshest oyster from the most pristine waters of the southern ocean

Catch Region: The Pitt Water, Tasmania (Australia)

Flavor Profile: Full bodied flavor & sweetness

Texture Profile: Soft Creamy texture

FINE DE CLAIRE

180 (1,020 / 6 pieces)

*The famous oyster from the largest oyster producing region in the world
Uniform in shape with green or blue gills*

Catch Region: Marennes Oléron, Bay of Biscay (France)

Flavor Profile: Slight hazelnut taste, good salt balance

Texture Profile: Soft consistency

IRISH

195 (1,170 / 6 pieces)

Native to the Irish shores, they are considered to be a great luxury due to their wonderful flavor and relative scarcity.

Catch Region: West Coast, Galway Bay (Ireland)

Flavor Profile: Fresh marine taste

Texture Profile: Firm & Chewy

COFFIN BAY

170 (960 / 6 pieces)

Well known for its quality, flavor, size and for being the best oyster in Australia

Catch Region: Coffin Bay (South Australia)

Flavor Profile: Firm with a sweet lingering finish

Texture Profile: Clean and Silken in texture

Choice of Cooking Style

FRESH

Perfect by itself

GRILLED

Plain & simple

ROCKEFELLER

A rich buttery, green herb sauce, so full of richness to reflect the name

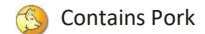
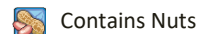
THERMIDOR

A creamy mixture of oyster meat, mustard, cognac & Béchamel

Fried, then baked with a topping of Parmesan cheese.


PARMIGIANA

Shallots, cream, a sprig of rosemary and Parmesan cheese fried together as one







Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers.

STARTER PLATES - FOR THE TABLE

CAPE COD CRAB CAKE	520
<i>Served with light mustard sauce</i>	
CURED SALMON	480
<i>Caper berries, crème fraiche and Asian pears</i>	
 FRIED CALAMARI & FRIES	490
<i>Batter coated squid with French fries & tartar sauce</i>	
HAWAIIAN TUNA POKE	510
<i>Cucumber, mango and black sesame</i>	
 NAYARIT PRAWNS CEVICHE	420
<i>Fresh prawns, cured in lime juice & chili with slices of avocado</i>	
PRAWNS "PIL PIL"	430
<i>Prawns cooked in oil with garlic and red chili</i>	
HAMACHI CRUDO	590
<i>Snap peas, ginger, pomelo and cucumber</i>	
SHRIMP BRUSCHETTA	560
<i>Avocado, grapefruit, cilantro and pistachio</i>	
MARINATED SEARED SHRIMPS	560
<i>Pomme puree and turmeric Thai fennel emulsion</i>	


SALADS - A LIGHT BITE


 HAAS AVOCADO, SWEETCORN, QUINOA & BLACK TURTLE BEAN SALAD	550
<i>Enhanced with cumin & Italian oregano scented vinaigrette</i>	
NIÇOISE SALAD	580
<i>Yellow fin tuna & red berry vinaigrette</i>	
 OCTOPUS SALAD	550
<i>Octopus confit, coriander, mozzarella di bufala & pear cherry tomato</i>	
 ITALIAN PRAWN SALAD	600
<i>quinoa granola, butterfly pea flower, pickled rainbow cauliflower, sundried tomato vinaigrette</i>	

 Signature Dish

 Wellness Dish



 Vegetarian Dish

 Contains Nuts

 Contains Pork

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SOUPS - BOWL A PLENTY

 NEW ENGLAND CLAM CHOWDER	470
<i>Homemade crackers, smoked bacon, scallops & truffle oil</i>	
 LOBSTER BISQUE	550
<i>Scented with porcini mushroom powder and cognac</i>	

FISH & SEAFOODS - CAUGHT IN BETWEEN

 STEAMED WHITE SNAPPER	850
<i>Pineapple raisin salsa and Hon Shimiji mushrooms</i>	
CHILLED SEAFOOD PLATTER (For 2 People)	4,200
Oyster	Tom yum mayonnaise
Tiger prawns	Thousand island sauce
Langoustine	Spicy Thai seafood sauce
Lobster	
Smoked salmon	
HOT SEAFOOD PLATTER (for 2 people)	5,200
Grilled oysters	Tartar sauce
Lobster	Hollandaise
Tiger prawns	Aioli
Langoustine	
 POACHED NORWEGIAN SALMON	980
<i>Light teriyaki sauce, Chinese ginkgo dates and green peas</i>	
 RED SNAPPER FILLET	850
<i>Vesuvio potato and smoked rep pepper coulis</i>	
MACADAMIA NUT CRUST SNOW FISH	1,500
<i>Spicy lemongrass & coconut emulsion, Asian greens</i>	
MAHI MAHI	920
<i>Thai curry sauce, brown rice and Som Tam</i>	
MUSSELS (for 2 people)	980
<i>Roasted tomato sauce, basil and served with ciabatta bread</i>	

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SEAFOOD MARKET - THE MAIN HUAL

FISH (price /100 grams)

Dover Sole	510	Tuna	320
Salmon	460	White Snapper	310

SHELL FISH (price /100 grams)

Blue Crab	250	Pacific Lobster	550
Canadian Lobster	520	Tiger Prawn	550
Clam	170		
Green Mussel	170		

Choose how you would like your meal to be cooked
 All seafood can be, but not limited to; wok fried, pan fried, poached or grilled.
 You may consult with one of our friendly associates for further recommendations

MEAT

 **KUROBUTA PORK** 760
 Highly awarded Japanese pork, cooked Sous-Vide,
 sun dried tomatoes, pumpkin puree

 **LEMON CHICKEN** 650
 Sous-Vide half baby chicken, garden vegetable

AUSTRALIAN LAMB SADDLE 1,200
 Roasted lamb saddle, grilled vegetables and garlic mash


72 HOURS BRAISED BEEF SHORT RIB (for 2 people) 3,900
 Chipotle corn, soy glaze and scallions

STEAKS
 (Our steaks are from the premium Australian Stockyard 200 days long grain fed Angus & Wagyu)

Wagyu Rib Eye	(300 grams)	2,900
Fillet Mignon	(300 grams)	3,100
Sirloin Steak	(300 grams)	2,700
T - Bone Steak	(400 grams)	3,500

SIDES - ADD A LITTLE EXTRA 240 / dish


- Broccoli
- Chipotle Corn
- Creamed Spinach
- French Fries
- Green Asparagus
- Mixed Vegetables
- Mashed Potatoes
- Spinach

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RICE & PASTA - PIQUANT & SENSUOUS


SEAFOOD RISOTTO WITH PARMESAN CHEESE <i>Italian "Arborio" rice, cooked with creamy lemon butter, squid, prawn, scallops, Parmesan Cheese</i>	650
 LEMON RISOTTO <i>Italian "Arborio" rice, cooked with white truffle oil, and Lemon</i>	590
SEAFOOD PENNE <i>Cooked al dente, prawn, squid, mussels, white wine & cream sauce</i>	620
LINGUINE VONGOLE <i>Pasta & clams with a splash of white wine & tomatoes</i>	580

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DESSERTS - SWEET DELIGHT


 BLACK BEAN & AVOCADO BROWNIES <i>Flourless black bean, organic avocado</i>	330
 CHOCOLATE MUD CAKE <i>Espresso caramel butter scotch</i>	330
WARM RICOTTA TART <i>Citrus and mint salad</i>	330
 FRESH FRUIT PAVLOVA MASCARPONE <i>passion fruit coulis</i>	330
 HAZELNUT CHOCOLATE ARTICHOKE <i>White chocolate gelato</i>	330
 SUMMER BERRIES PUDDING <i>Wild honey & probiotic yoghurt parfait</i>	330
 WARM APPLE PIE <i>vanilla bean ice cream</i>	330
 ALMOND MILK PANACOTTA <i>Black Currant Compote</i>	330

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