

## ALL ABOUT SHELLFISH

### SHELLFISH

#### DIAMOND CLAMS

WILD HARVESTED FROM THE NUTRIENT RICH SURF ZONE IN NEW ZEALAND, THE CLAMS ARE FULL OF PLUMP MEAT WITH A CRISP TEXTURE AND HAVE A MILD, SWEET OCEAN FLAVOUR.



#### RAZOR CLAMS

FOUND IN THE ATLANTIC OCEAN AND THE MEDITERRANEAN SEA, RAZOR CLAMS HAVE AN EXCEPTIONALLY SWEET MEAT WITH A TENDER DELICATE TEXTURE.



#### TASMANIAN MUSSELS

GROWN IN TASMANIA'S PRISTINE EAST COAST OF AUSTRALIA, THE MUSSELS ARE MOST AND MEATY IN TEXTURE WITH THE DISTINCTIVE FULL-BODIED FLAVOUR.



## CATAPLANA

#### MIXED SHELLFISH

550 THB

Suggested drink pairing:  
Chablis, Laroche,  
Les Chanoines, France



#### CLOUDY BAY DIAMOND CLAMS

590 THB

Suggested drink pairing:  
Classic White - Chardonnay,  
Genesis, Chile



#### RAZOR CLAMS

490 THB

Suggested drink pairing:  
Classic White - Chardonnay,  
Genesis, Chile



#### TASMANIAN BLUE MUSSELS

390 THB

Suggested drink pairing:  
Sauvignon - Semillon,  
Cape Mentelle, Australia



### Choose your Style

#### STEP 1 CHOOSE YOUR SHELLFISH

CLOUDYBAY DIAMOND CLAMS, RAZOR CLAMS, TASMANIAN BLUE MUSSELS, MIXED SHELLFISH

#### STEP 2 CHOOSE YOUR SAUCE

RED CURRY: rich coconut milk with red curry paste, lemongrass, kaffir lime leaves and sweet basil

MARINIÈRE: the classic Moules Marinières enriched with cream, white wine, shallots and garlic

TOMATO SUGO: simple yet tasty tomato sugo flavoured with extra virgin olive oil, garlic and basil

SPICY THAI SAUCE: spicy Thai style sauce infused with garlic, lime, fish sauce and coriander



## ALL ABOUT KING CRAB

### RED KING CRAB

ALASKA RED KING CRAB IS PRIZED FOR 'THE WORLD'S BEST KING CRAB' AMONG THE OTHER TWO SPECIES (BLUE KING CRAB AND BROWN KING CRAB) AS IT HAS BY FAR THE BIGGEST SIZE, THE LARGEST PERCENTAGE OF MEAT AND THE BEST TASTING OF THE THREE SPECIES. OUR ALASKA KING CRAB IS WILD CAUGHT BY A SUSTAINABLE AND WELL-MANAGED FISHERY.

THE KING CRAB IS A GOOD SOURCE OF QUALITY PROTEIN AND NATURALLY LOW IN FAT AND CALORIES.



### KING CRAB SINGAPORE STYLE

Sauteed Red King Crab meat with Singaporean-style chili sauce, ginger, coriander and olive oil topped with salmon roe

3,590 THB

Suggested drink pairing:  
Chandon Brut, Australia



### RED KING CRAB AU GRATIN

Red King Crab baked with grated Parmesan and cream topped with salmon roe

3,590 THB

Suggested drink pairing:  
Chandon Brut, Australia

