

LUNCH SET MENU

2 Course 45 | 3 Course 55

TO START

HAMACHI SASHIMI, PONZU, NASHI PEAR

SMOKED TUNA TARTARE CEVICHE, AVOCADO, APPLE, GRAPEFRUIT, CHILLI

SQUID NOODLE & CHICKEN WING RAMEN, EGG YOLK, CHICKEN & TRUFFLE
TRUFFLE SUPPLEMENT \$15

TO FOLLOW OFF THE HOOK

SCALLOPS, GREEN CURRY, BROCCOLI, COCONUT RICE, CORIANDER

SICHUAN BBQ SNAPPER, SAMPHIRE, CRISPY HERBS, LAKSA

BEEF SHORT RIB PASTRAMI, RED CABBAGE, MUSTARD

SALMON, MIXED SALAD, PICKLES, SEASONAL VEGETABLES, POACHED EGG, UMAMI DRESSING

SEABASS, LEMON, GARDEN SALAD

SUPPLEMENT \$15 SET | ALA CARTE

FISH & CHIPS, JALAPEÑO TARTAR SAUCE, CRUSHED EDAMAME 36

MARKET FISH KIEV, LEMON, PARSLEY, GRIBCIHE SAUCE 36

GRILLED SALMON BENTO OR KETO STYLE 38
EGG CUSTARD, BROTH, TEMPURA, TUNA TARTARE, GRILLED FISH CAULIFLOWER RICE, ROCK MELON

DESSERT SWEET THINGS

ETON MESS, RASPBERRY, VANILLA

CHOCOLATE MOUSSE, ORANGE CURD, HONEYCOMB

LEMON CUSTARD TART, WHIPPED CREAM 16

SNACKS FOREPLAY?

CATFISH TACO, UMEBOSHI, HAZELNUT 6/pc

CRISPY FISH SKIN, CURRY MAYO 7

HASSELBACK POTATO, CHUTORO, WASABI 7/pc

SIDES

BBQ CELERIAC, OYSTER MUSHROOMS, FRESH PEAS, BLACK GARLIC 12

ROMAINE LETTUCE, PICKLED SALAD STEM, PUMPKIN SEEDS, RAPESEED 11

POTATO PUREE, CRISPY POTATO, IKURA, KALE, DILL, CHIVES 16

ROASTED CAULIFLOWER, JAPANESE GINGER, WHOLEGRAIN MUSTARD, MIXED NUTS, MINT 14

CATFISH SPECIAL

- CATFISH MINI CONE SELECTIONS 28
SCALLOP, AVOCADO | SALMON, IKURA | BEEF, WASABI
TOP UP? UNI, CAVIAR \$20
- MARKET FISH BURGER 32
SPICY GRIBBICHE, ICEBERG LETTUCE
COUNTRY FRIES, APPLE & CABBAGE SLAW
- LOBSTER ROLL 36
BRIOCHE BUN, COUNTRY FRIES
APPLE & CABBAGE SLAW
- SESAME PRAWN & SCALLOP TOAST 38
PIMP UP? UNI CAVIAR \$20