



OYSTERS & SEAFOOD

Freshly Shucked Oysters HKD
See Our Blackboard for Today's Flown-in Varieties Market Price

Chilled Seafood Tower (2-4 Persons)
Oysters, Cherry Stone Clams, King Crab Legs, Boston Lobster
Pink Prawns, Mussels and Clams \$ 1080

Mussels & Fries
N.Z. Ikana Mussels, White Wine, Garlic, Fresh Thyme and Cream \$ 310

Pernod Clams with Fennel
Fresh Clams, Chorizo, Dill and Clam Broth \$ 290

Grilled Whole Boston Lobster 500gr
Choice of Creamy Mashed Potato, Fat Chips or Loaded Baked Potato
Served with Poached French Beans, Poached Baby Carrots and Corn \$ 400

Beer-Battered Calamari
Tomato Marinara and Fish Bar Tartar Sauce \$ 180

Crab and Lobster Cake
Arugula, Candied Cherry Tomato and Fish Bar Tartar Sauce \$ 280

Prawn Cocktail
Pink Prawns, Avocado and Mango Salsa, Cocktail and Marie Rose Dips \$ 225

Clam Chowder
Double Cream, Applewood Smoked Bacon and Dill \$ 150

Black Tiger Prawns
Blackened Seared, Romesco Sauce \$ 310

Grilled Spanish Octopus with Chorizo Oil
Piperade, Arugula, Roasted Hazelnuts, Ink Aioli \$ 250

Oasis Giant Grouper Fish & Chips
Beer-Battered Grouper and Smashed Peas \$ 280

Lobster Linguine
Whole Boston Lobster, Wild Mushrooms, Homemade Lobster Sauce \$ 410

USDA Nebraska Rib-Eye 8oz
Mashed Potato, Broccolini, Steak Sauce \$ 480

FISH BAR CLASSICS

SALADS

Rice Roll with Lobster/ Pink Prawns
Fresh Mint leaves, Cucumber, Carrot, Mango, Chili-lime Sweet and Thai Spicy Dips \$ 380/ \$ 280

Crispy Soft Shell Crab with Tobiko Salad
Baby Gem Lettuce, Avocado, Pomelo, Tomato and Tobiko Dressing \$ 220

Sesame Crusted Ahi Tuna Salad
Seared Ahi Tuna, Avocado, Picked Cucumber, Radish, Lotus Root and Sesame Dressing \$ 210

Super Greens
Baby Spinach, Arugula, Pea Shoots, Edamame, Quinoa, Seeds and Yuzu Dressing \$ 150

Caesar
Baby Gem Lettuce, Parmesan Dressing, Croûtons and White Anchovies \$ 170
Additional: Tiger Prawns (3pcs) \$ 150

SANDWICHES & BURGER

Fish Fillet Sandwich
Beer-Battered Fish with Tartar Sauce on Ciabatta Bread and Fat Chips \$ 215

Teriyaki Wagyu Brioche Burger
Iceberg Lettuce, Aged Cheddar Cheese, Crispy Onions and Fat Chips \$ 270

Impossible Burger (Vegan)
Plant-based Patty, Iceberg Lettuce, Vegan Cheddar Cheese, Vegenaïse and Fat Chips \$ 190

MARKET CATCH

See Blackboard For Daily Specials

Simply Fish / Premium Fish – Certified Sustainable Market Price
Char-Grilled | Pan-Seared | Blackened

Choice of Creamy Mashed Potato, Fat Chips or Loaded Baked Potato
Choice of Tartar Sauce, Truffle Butter Sauce or Thai Garlic Chili Sauce
Served with Poached French Beans, Honey Glazed Baby Carrots and Corn

Additional:
Button Mushrooms with Sherry Vinegar \$ 60
Confit Semi-dried Cherry Tomatoe \$ 60
Sautéed Broccolini \$ 60
Cauliflower with Parmesan Cheese \$ 60
Mixed Green Salad with Avocado \$ 60

DESSERTS

Pina Colada
Coconut and Rum Crèmeux, Passion Fruit Curd, Pineapple Compôte, Coconut Biscuit \$ 110

Red Velvet
Red Velvet Sponge, Cream Cheese Mousse, Red Fruit Compôte, Almond Cookie \$ 110

Triple Chocolate Mousse
Dark Chocolate, Milk Chocolate, White Chocolate, Chocolate Crisp \$ 110

Caramel Apricot Tart
Rosemary Apricot Compôte, Vanilla Crème Brûlée, Puff Pastry, Caramel Gel \$ 110

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject to 10% service charge. Seasonal ingredients on the menu may be subject to changes, depending on the availability.