

# LUNCH SET MENU

## 2 Course - 48 | 3 Course - 58

### RAW BAR

IRISH OYSTERS	42 / 6 pcs	YELLOW TAIL & SESAME	24	UNI & PRAWN	44
SUNSEEKER	54 / 6 pcs	SCALLOP & APPLE	28	CAVIAR SERVICE <small>30G</small>	148

CITRUS DRESSING

CATFISH HOT SAUCE

SALSA VERDE

### TABLE SNACKS

COMPLIMENTARY WARM BREAD, SEAWEED BUTTER ( ADDITIONAL SERVING +\$8 )	
SESAME PRAWN & SCALLOP TOAST	14/pc
CHILLI CRAB CAKE	14/pc
CRISPY FISH SKIN	8

### STARTERS

MIXED GRILLED FISH & SHELLFISH SOUP, AIOLI & TOAST  
 CURED NORWEGIAN SALMON, HORSERADISH & CAPERS  
 CRAYFISH COCKTAIL, PRAWN CRACKERS & AVOCADO  
 STEAMED MUSSELS, SAFFRON & TOMATO TOAST

### MAINS

PEPPER CRUSTED TUNA NICOISE  
 SALMON, LAKSA TOSSED PEANUT & NOODLE SALAD  
 STEAK SHORT RIB AU POIVRE & FRITES ( +\$10 SUPPLEMENT)  
 ROASTED CAULIFLOWER, JAPANESE GINGER, MIXED NUTS

### DESSERTS

ETON MESS, RASPBERRY, VANILLA  
 CHOCOLATE MOUSSE, CHERRY COMPOTE, MINT ICE CREAM  
 LEMON CUSTARD TART, CLOTTED CREAM  
 BRIE DE MEUX CHEESE, LAVOSH CRACKERS, FIG JAM, FRUIT PATE ( +\$10 supplement)

### A LA CARTE SPECIALS

FISH & CHIPS, MUSHY PEAS & TARTARE SAUCE	38
NON-ALCOHOLIC DRINKS	5
WINES	12

# CATFISH

## DINNER A LA CARTE

### RAW BAR

IRISH OYSTERS	42 / 6 pcs	YELLOW TAIL & SESAME	24	UNI & PRAWN	44
SUNSEEKER	54 / 6 pcs	SCALLOP & APPLE	28	CAVIAR SERVICE 30G	148

CITRUS DRESSING

CATFISH HOT SAUCE

SALSA VERDE

### TABLE SNACKS

COMPLIMENTARY WARM BREAD, SEAWEED BUTTER ( ADDITIONAL SERVING +\$8 )	
CRISPY FISH SKIN	8
PRAWN & SCALLOP TOAST	14/pc
CHILI CRAB CAKE	14/pc

### STARTERS

BEEF TARTARE, POTATO ROSTI & SALSA VERDE	28
MIXED GRILLED FISH & SHELLFISH SOUP, AIOLI & TOAST	24
CURED NORWEGIAN SALMON, HORSERADISH & CAPER	26
CRAYFISH COCKTAIL, PRAWN CRACKERS & AVOCADO	32
STEAMED MUSSELS, SAFFRON & TOMATO TOAST	28
BURRATA CHEESE, HEIRLOOM TOMATO & BASIL	28

### MAINS

FISH & CHIPS, MUSHY PEAS & TARTARE SAUCE	38
CATFISH CLASSIC FISH PIE & MINTED PEAS	36
SALMON, LAKSA TOSSED PEANUT & NOODLE SALAD	38
SNAPPER, GREEN CURRY & COCONUT RICE	42
PEPPER CRUSTED TUNA NICOISE	38
STEAK SHORT RIB AU POIVRE (200G) & FRITES	52
½ LOBSTER THERMIDOR & FRIES	58

### SIDES

BBQ CELERIAC, OYSTER MUSHROOM, PEAS, HERBS	14
ROASTED CAULIFLOWER, GINGER & MIXED NUTS	12
SEAWEED FRIES	10

### DESSERTS

ETON MESS, RASPBERRY, VANILLA	16
CHOCOLATE MOUSSE, CHERRY COMPOTE, MINT ICE CREAM	16
LEMON CUSTARD TART, CLOTTED CREAM	16
BRIE DE MEUX CHEESE, LAVOSH CRACKERS, FIG JAM	22