

signature touch

195

serving of our freshest fish
and seafood from our nearby reefs

grilled lobster | jumbo prawns | freshly caught local fish
pacific oyster | deep sea scallop | soft shell crab

seafood tapas – 10 small servings in one plate 95

oyster | scallop | prawn | lobster | sashimi
tuna | reef fish | clams | shrimp | sushi

V = vegetarian

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taste. sample. savor

fish

whole \$15 / 100g
fillet \$20 / 100g

lobster \$31 / 100g

seafood choice

soft shell crab per pcs / 12
calamari 100g / 38
prawn per pcs / 12
shrimp per pcs / 8
clam 100g / 30
green mussel 100g / 30

prepared the way you like

sauce choices:

white wine butter sauce, lemongrass sauce,
chilled ponzu sauce, chili sauce, lemon sauce

side dish choices:

garden green salad 8
sweet potato fries 8
white potato mash 8
green asparagus 8
sautéed mushrooms 8

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caviar & oysters

sturgeon caviar

indulge in its decadence
served with traditional condiments

beluga 30g / 1050

delicate buttery flavor, supreme beyond comparison

osetra 30g / 500

pearl golden hue, elegant sophistication

sevruga 30g / 350

befitting occasions

oysters 5 / pcs

raw on the half shell
served whatever way you like

au natural

apples & shallots

sherry vinegar

ceviche style

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sushi + sashimi

ise ebi maki 52

reef lobster, tempura roll with unagi

teka maki 32

yellow fin tuna with wasabi

vegetable roll v 26

inside out, avocado, spicy seaweed, cucumber

rainbow roll 36

salmon, tuna, snapper, avocado, apple, cucumber

ocean California roll 36

tempura, crab meat, cucumber, avocado citrus & miso sauce

california 36

crab meat, cucumber, avocado, japanese mayonnaise,
tobiko roe

volcano roll 36

charred crab meat, salad topping

don-buri 45

japanese rice, sashimi, sprouts, ponzu

Chef selection of Sushi and sashimi

sushi and sashimi selection - 8 pcs 45

sushi and sashimi selection - 12pcs 55

sushi and sashimi selection - 16 pcs 65

Chef selection of Nigiri

nigiri selection - 4 pcs 45

nigiri selection - 12 pcs 55

nigiri selection - 16 pcs 65

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airy

yellow fin tuna tartar 35
red radish, beetroot, wasabi dressing, dill

tempura prawns 34
daikon, spicy mayonnaise, tobiko roe

scallop & foie gras 38
baby carrot, carrot emulsion, lemon sauce

crab & avocado 40
salad, avocado, miso, micro sprouts

serrano & red snapper carpaccio 38
parmesan, balsamic, beets, truffle oil

red thai seafood 36
clam, scallop, shrimp, lemongrass, coriander

lobster dumplings 35
mild chili mango, tomato salsa, edamame

lobster soup 38
lobster, green lip mussel, coriander, lemongrass

herb garden **v** 32
barley grain, tofu crème, asparagus, baby carrot

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plentiful

honey chili glazed lobster 58
palm heart, ripe mango, snow peas

lobster tail 58
wine butter sauce, water spinach, pea sprouts cashew nuts

deep sea scallops and tataki of yellow fin tuna 45
warm mango chili salad, wasabi balsamic reduction

crispy white snapper filet 40
green asparagus, spring onions, citrus sauce

tasmanian salmon pave 42
barley risotto, truffles, radish, carrot oil

soya glazed snapper, shitake rice 45
scallions, coriander, pickles

baked green job fillet 43
hot and spicy broth, shitake, spring onion, sweet tomatoes

wagyu beef 90
togarashi pepper sauce, blanched vegetables

spring chicken 42
baby vegetables, tomato salsa, and lemon jus

fried noodles or rice (with choice of)

wagyu beef	58
scallops	42
lobster	56
jumbo prawns	52
combination of two	64

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