



Go on an unchartered
Ocean voyage with us.
Feel at one with the sea as
you immerse your senses
in an epicurean escapade
as you taste the flavours
of the ocean in our
freshest of seafood.



Appetizers and tasters

New England seafood chowder Clams, mussels, cuttlefish, creamy prawn soup with parsley oil	700
Salmon belly and miso soup	700
Spicy seafood mulligatawny soup Curried prawns, cuttlefish and mussels	700
Tomato crab soup	700
Marinated and grilled octopus salad	950
Oak-smoked lobster cocktail salad	1,100
Pear and rucola salad served on garoupa	800
Quinoa salad with seared tuna	1,000
Kale salad	700
Baked crab cake with yuzu mayo	950
King crab cake	950
Crab meat rice paper roll	800
Fried soft shell crab tossed in seasoned flour	1,500
Crispy-fried whitebait (Handalla)	600
Marinated and deep-fried spiced prawns	600
Sriracha-tossed prawns	800
Tempura prawns	900
Butter-baked fish roe	900
Tempered fish roe	900
Red snapper ceviche in preserved lemon with crispy tortilla	900
Sashimi platter - salmon, tuna and barramundi	1,200
Deep-fried butter mushroom	650
Alaskan king crab leg (100g)	2,500
Pan-seared scallops	1,400

Shellfish

CRABS

Lagoon crab	400g 3,600	600g 5,400	800g 7,200	1kg 9,000
Blue swimmer crab	400g 2,400			
Mud crab	400g 2,400			

COOKING OPTIONS

Pepper crab
Chili crab
Garlic butter crab
Sri Lankan crab curry
Masala crab
Lemongrass red curry

OYSTERS

	6nos	12nos
Fresh oysters With shallots, red wine vinegar sauce and green chili soya sauce	850	1,500

Grilled oysters With creamy garlic butter	850	1,500
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MUSSELS

	serves two
Mussels in white wine and garlic butter sauce	2,200
Gratinated half shell mussels in parmesan cheese	1,900

LOBSTERS

Medium (Avg 450g)	Large (Avg 700g to 800g)	Extra-large (Avg 900g to 1kg)
3,500	5,500	7,500

Lobster Newberg
Served in rich Cognac cream sauce and
bread slices

Steamed Lobster
Served with garlic lemon-butter sauce

Lobster Thermidor
Gratinated with hollandaise sauce and
parmesan cheese

Grilled Lobster
Green chili, coriander and pesto rubbed or
served with garlic-butter sauce

Lobster Tempura
Batter-fried lobster on shell served
with sriracha sauce

Baked Rock Lobster
Served with macaroni and cheese

PRAWNS

Black tiger prawns (Medium) Sri Lankan prawn curry with drumstick leaves Spiced-fried tiger prawn Chili garlic	50g each 8nos	2,600
King prawn (Large) Grilled with creamy garlic butter New Orleans style BBQ sauce	100g each 6nos	3,000
Lagoon prawns (Extra-large) Spicy chili butter sauce Lemongrass, red chili, ginger, green chili, parsley butter crab	250g each 2nos	3,600

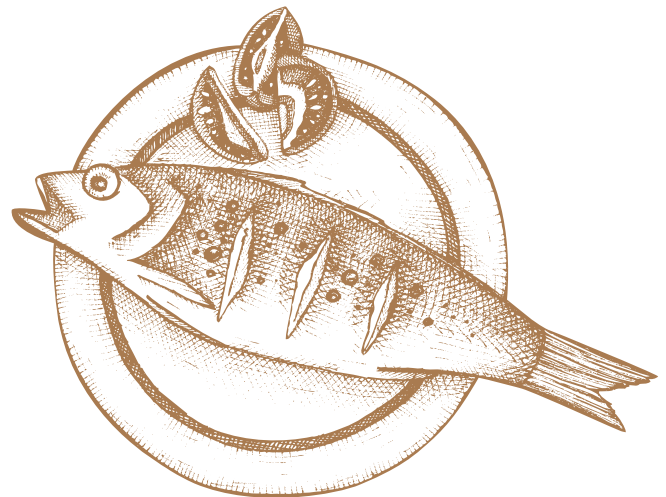
Fish

Stingray	1,100
Baked in banana leaf and served with assam paste	
Halibut	3,900
Grilled halibut with roasted creamy sesame sauce	
Monkfish	3,100
Served in tomato, ginger and garlic sauce	
Black cod	3,900
Skinny maple honey miso-glazed lightly grilled black cod	
Norwegian salmon fillet	1,900
Herb-marinated pesto-rubbed grilled salmon	
Barramundi fillet	1,300
Lemongrass flavoured Thai red chili curry barramundi with bok choy	
Fish & Chips	1,300
Pomfret	1,800
Masala paste-rubbed and baked fish	
Seer fish	1,500
Pan-seared salmoriglio marinated kingfish steak	
Red snapper whole	1,500
Whole baked red snapper with creole sauce	
Red mullet	1,500
Grilled red mullet with citrus and caper relish	
Garoupa	1,500
Deep-fried garoupa with hot garlic	
Lemon sole	1,900
Grilled sole with lemon butter	
Red Snapper	1,900
Oven-baked salt-crusted (30-40min prep time)	

SRI LANKAN TOUCH

Sliced seer fish	950
Kingfish curry with coconut and tamarind	
Modha	950
Fish white curry	
Paraw fish (Whole)	1,500
Deep-fried slices	

Fish head curry	1,100
Modha or paraw	



CUTTLEFISH

Cuttlefish	900
Wok-fried cuttlefish seasoned with salt and pepper	
Tempered with onion and chili cuttlefish	
Beer-batter fried cuttlefish	
Cuttlefish tamarind curry	
Batter-fried with tamarind sauce	
Squid	900
Squid stuffed with crab meat	
Grilled with lemon olive oil squid stick	
Octopus	1,400
Squid ink risotto with octopus	
Spicy stir-fried octopus	
Grilled octopus with lemon and olive oil	

Accompaniments

Steam rice	300
Garlic rice	400
Shrimp and chili rice	600
Mixed seafood rice	600
Green pea butter rice	400
Braised leek rice	400
Seafood and egg noodle	550
Seafood pad Thai noodle	600
Wok-fried vegetable noodle (with egg or without egg)	500
Garlic kangkong	400
Garlic green beans with red chili	500
Wok-fried mixed mushrooms	500
Homemade roasted pan	400
Garlic bread	500
Kale and chickpea salad with lime and honey dressing	700
Grilled zucchini and mushroom salad with balsamic dressing	700
Sautéed okra	400
Double cooked eggplant bread and olive oil	400
Steamed vegetables	400

Not in the ocean

Stir-fried pepper chicken	1,200
Grilled lamb chops with rosemary jus and herb-roasted potatoes	3,400
Half grilled chicken with sautéed mushrooms and asparagus	1,200

To end

Poached pears in vanilla sage wine sauce

Mocha brownie with ice cream, hot butterscotch sauce

Honey banana fritters with cinnamon ice cream

Limoncello tart

Cardamom chocolate and almond nougatine petit gâteau

Honey-glazed baked yoghurt with flamed orange

Triple chocolate mousse in crispy tuile cup

Eton mess

700

