

SINGAPORE

STARTERS

Truffle Fries 9.95

***Deep Fried Calamari 13.95

Soft Shell Crab 12.95

tossed with salad in a spicy coriander vinaigrette

Crab Cake 12.95

Tuna Carpaccio 16.95

with rocket, capers, olive oil & Citrus aged balsamic

Grilled Portobello 15.95

Portobello confit in olive oil, served with grilled & sauteed vegetables

**Char Grilled Mediterranean Squid 16.95

Swordfish Belly Carpaccio 17.95

chopped rocket, spring onions, olive oil & soya glaze

**Grilled Octopus 18.95

served on sauteed Tuna Lavender

Foie Gras & Scallop 29.95

served with onion confit Tart

Pan Seared Scallops & Prawns 28.95

on sweet potato puree

SOUPS & SALADS

Creamy Mushroom Soup 9.95

with white truffle oil

Seafood Chowder 10.95

Mix Green Salad 10.95

with roasted nuts & sultanas

Lobster Bisque 13.95

with lobster meat & brandy

Greek Salad 16.95

olives, caramelized onions, cucumbers, tomatoes & feta

Caesar Salad 16.95

lettuce in an anchovy & cheddar dressing with hot smoked trout

Grilled Seafood Salad 18.95

char grilled seafood tossed in a spicy citrus vinaigrette

FROM THE SMOKER & DELI

(We hot & cold smoke our own seafood & meat)

Smoked Tomato Soup 7.95

Using in house smoked tomatoes

Cold Smoked Salmon 16.95

our in house cold smoked salmon, without preservatives!

Pulled Pork Sandwich 18.95

with BBQ aioli & Aussie white onions

Smoked Salmon Sandwich 19.95

with green bean, beet & onion slaw

Hot Smoked Ocean Trout 32.95

hot smoked ocean trout served with portobello confit, salad & soya aioli

Cold Smoked Salmon Pizza (sml: 15.95 lrg: 32.95)

turkish bread base with mozzarella, parmesan, smoked cheddar & salmon

Pulled Pork Pizza (sml: 15.95 lrg: 32.95)

turkish bread base with mozzarella, parmesan & tender pork in sobayaki

Truffle & Porcini Mushroom Pizza (sml: 16.95 lrg: 34.95)

turkish bread base with mixed mushrooms & truffle tapenade

Chefs' Platter 149.00

(Serves 2 as a main course, 3-4 as an appetizer)

Our Chefs' creation! Leave it to us to surprise you.

Cold Seafood Platter 99.00

(Serves 2 as a main course, 3-4 as an appetizer)

Steamed 1/2 Boston Lobster, Seared Yellow Fin Tuna Tataki with Furikage, Freshly Shucked Oysters, New Zealand Green lip Mussels & Littleneck Clams, Cooked Live Tiger Prawns, in-house apple wood Cold Smoked Salmon with Spanish Onions

Hot Seafood Platter 99.00

(Serves 2 as a main course, 3-4 as an appetizer)

1/2 Boston Lobster, Grilled Prawns, Fish Skewers, NZ Mussels & Littleneck Clams in white wine, Char grilled Mediterranean Squid, Oysters Mornay with Caramelized Onions & Grilled Octopus Salad in Spicy Vinaigrette

Smoked Platter 49.00

(Serves 2-3 as an appetizer)

Hot smoked trout, cold smoked salmon, hot smoked Mackerel homemade smoked bacon, white onions, Beet & french bean slaw, mixed olives, aged cheddar with bread crackers.

Sashimi Platter 39.00

(Serves 2-3 as an appetizer)

a selection of our freshest sashimi cuts, salmon, swordfish, tuna & pink snapper (selections may vary)

PASTAS

Spaghetti Aglio Olio *(Spicy) 18.95

anchovies, garlic & shallots

Spaghetti Crabmeat Vongole *(Spicy) 24.95

fresh blue swimmer crab meat & clams

Squid Ink Linguini 21.95

fresh calamari in a squid ink reduction

Scallop Cioppino 23.95

spaghetti with scallops in spinach pesto & arriabiatta

Seafood Linguini 25.95

bay scallops, prawns & calamari in champagne cream sauce

Prawn Aglio Olio *(Spicy) 24.95

sautéed prawns with anchovies & chili

Marinara Linguini *(Spicy) 25.95

mussels, clams, prawns & calamari in spicy tomato sauce

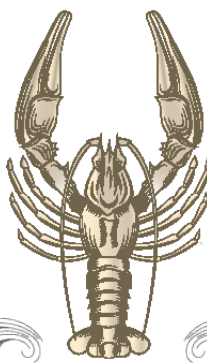
White Truffle Linguini 23.95

white truffle tapenade with mushrooms in a parmesan cream sauce

Lobster Linguini *(Spicy) 34.95

1/2 live lobster in a white wine clam sauce

*(Spicy - cut red chili added - may request for more)



We Carry Sterling Caviar Now! Check with our staff!

OYSTERS

Oysters are seasonal, here are some that we carry, ask our staff for what's fresh
Coromandel NZ \$4.00 French Fine de Claire \$4.50
Canadian Mary Point \$4.00 Coffin Bay Aust \$4.50
Canadian Golden Mantle \$4.00 Baron Point USA \$7.00
Tsarskaya Brittany \$7.00 Gillardeau FRA \$8.00

SURF 'N' TURF & MEAT

Char-Grilled Rib eye 39.95
Angus grain fed Australian rib eye
Foie Gras & Lobster 42.95
1/2 Boston lobster with pan seared foie gras
Lobster & Beef 64.95
1/2 Boston lobster & 150days grain fed Australian rib eye
Australian Wagyu 69.95
400 days grain fed wagyu grade rib eye steak 300gm

BURGERS

Angus Burger 21.95
portobello mushroom, gherkins, caramelized onions on a freshly minced
angus chuck patty & in house bricohe buns
Smoked Cheese Burger 22.95
smoked cheddar, gherkins & caramelized onions on a freshly
minced angus chuck patty & in house bricohe buns
Tuna Steak Burger 22.95
grilled tuna steak on butter grilled homemade buns with tomatoes & aioli

SASHIMI

Salmon Sashimi (Sake) 16:95
Salmon Belly Sashimi (Sake Toro) 17:95
Yellow Fin Tuna Sashimi (Maguro) 16:95
Swordfish Belly Sashimi (Mekajiki) 18:95
Snapper Sashimi (Iki Tai) 18:95
Yellow Tail Sashimi (Kanpachi) 25:00
Blue Fin Tuna Seasonal "Hon Maguro"

CHEF SPECIALS

Seafood Rice (min 2 orders) 25.95 per order
freshest seafood selections of shellfish cooked with tomato & saffron in
short grain rice. Selection of seafoods may vary between whats fresh

Char Grilled Jumbo Prawns 49.95
wild caught jumbo sea prawns, char grilled with sea salt

Red Miso Cod 32.95
Beet root & Miso marinated Black Cod, served with warm vegetable salad

Seafood Basket 32.95
assortment of battered seafood, fish, bay scallops, prawns &
calamari served with a side of salad and chips with homemade tartar

CRUSTACEANS

choice of: steamed, char grilled, thermidor, fried Thai style or Cajun butter
Alaskan King Crab Legs (454gm) 64.95
"Live" Maine Lobster (550gm-650gm) 64.95

SHELLFISH

choice of: white wine garlic or spicy tomato
NZ Green Lip Mussels (North Island) 17.95
NZ Littleneck Clams (South Island) 18.95
Black Mussels (Holland) 19.95
**Surf Clams (Korean) 25.00
**Manila Clams (BC) 25.00

***House Fish & Chips 19.95

Served with salad & chips calamansi vinaigrette

Fresh Fish 24.95

choice of: pan seared, baked, steamed, char grilled, battered or crumbed
(served with salad & mash)
Red Snapper, Sole Fillet, Atlantic salmon, Barramundi,
Tusk Fish "Parrot Fish"

Fresh Fish 27.95

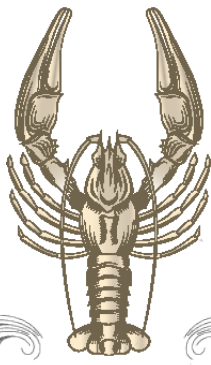
choice of: pan seared, baked, steamed, char grilled, battered or crumbed
(served with our daily vegetable & starch)
Yellow fin Tuna Steak, New Zealand Pink Snapper, Alaskan Wild Sockeye Salmon,
Fresh Boston Haddock Fillet, Spanish Mackerel

Trawler Catch 29.95

choice of: pan seared, baked, steamed, char grilled, battered or crumbed
(served with our daily vegetable & starch)
Ling Cod, Terakihi, Hapuku or Black Bass, Threadfin, Orange Roughy,
Australian Ocean Trout, New Zealand Butterfly Gurnard, New Zealand
Fresh Swordfish, Blue Cod, Blue Nose, New Zealand Fresh Escolar,
European Monkfish "Lotte", Red Coral Trout, Alfonsino,
Fresh Atlantic Cod, Yellow Tail Kingfish etc....

Premium Trawler Catch 32.95

choice of: pan seared, baked, steamed, char grilled, battered or crumbed
(served with our daily vegetable & starch)
John Dory "St. Pierre", Atlantic Halibut, Black Cod "Patagonian Tooth Fish", Mako
Shark, NZ Rock Fish, Sunfish, American Striped Bass,
USA Cobia, Rock Cod, Winter Black Bream,
Boston Mahi Mahi, Artic Char etc....



SODAS

Mojito	6:00
Strawberry	6:00
Passion Fruit	6:00
Green Apple	6:00
Apricot	6:00
Peach	6:00

JUICES

Orange Juice	5:95
Mango	5:95
Apple	5:95
Lime	5:95
Cranberry	5:95

COLD DRINKS

Pepsi/Pepsi Light	5:00
Coke	5:00
7-UP	5:00
Club Soda	5:00
Ginger Ale	5:00
Tonic	5:00
Ice Lemon Tea	5:50
Ice Cappocino	6:50
Ice Latte	6:50

HOT DRINKS

Coffee	5:00
Decaffe Coffee	5:00
Cappuccino	5:50
Latte Grande	6:50
Espresso	5:00
Double Espresso	6:50
Tea (Pot)	6:00
Lemon Tea (Pot)	6:50

FLAVORED TEA

Tea by the Pot 6:95
 Sweet Ginger Peach
 Golden Chamomile
 Herbal Green Tea
 Southern Mint Tea
 Tropical Green Tea
 English Breakfast Tea
 Earl Grey Tea



WATER

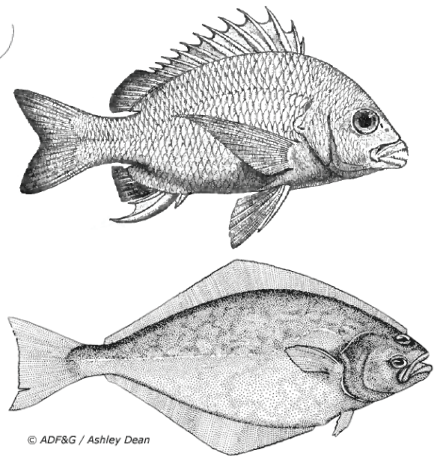
Aqua Panna (1 litre)	11.50
San Pellegrino (1 Litre)	11.50

BEER

James Boag's (Australian)	13:00
Erdinger White (German)	18:00
Erdinger Dark Dunkel	18:00
Tiger Beer	11:00
Kronenbourg Draft	
½ Pint	11:00
1 Pint	15:00

SPIRITS & LIQUORS

Cointreau Orange	12:00
Smirnoff Vodka	12:00
Gordon's Dry Gin	12:00
Jim Beam White Bourbon	12:00
Sauza Extra Gold Tequila	12:00
St. Remy French Brandy	12:00
Mount Gay Rum	13:00
Glenfiddich 12years	15:00
Chivas 12 years	14:00
Remy Martin V.S.O.P	15:00
Remy Martin XO Excellence	21:00



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SWEETS

Chocolate Brownie 8.95
 Sticky homemade brownie

Apple Crumble 8.95
 Granny smith apples with almond crumble

Key Lime Tart 5.95

Black Current Cheese Tart 5.95

Valrhona Chocolate Cake 11.95
 Baked to order chocolate cake with molten chocolate center.

Check with our staff for the desserts of the day too!

