

# CATCH AT THE KITCHEN TABLE

## BUCKET LIST MENU

Chilled Seafood for 2 (Includes Lobster, Prawns, Mussels, Oysters, Crab Legs)	88
Seasonal Oysters	66/ Half Dozen
Heart Attack Fried Rice with Lobster & Bacon	32
Lobster Mac 'n Cheese	26
Singapore Chili Crab	58/ Whole Crab
Surf & Turf	128
Australian Beef Sirloin & Half Lobster	
Singapore Hokkien Fried Noodles With Jumbo Prawns	48

## SEAFOOD ON ICE MENU (PER WEIGHT)

Whole Seabass	62/ Kg
Red Snapper	58/ Kg
Garoupa	88/ Kg
Mud Crab	58/ Whole Crab
Canadian Live Lobster	188/ Kg
Jumbo King Prawns	132/ Kg
Squid	62/ Kg
Seasonal Clams	Market Price

## COOKING METHODS

**Grilled**  
*Served with your choice of sauce*

**Steamed**  
*Soy Sauce Hong Kong Style*

**Wok Fried**  
*Thai Basil or Black Pepper or Singapore Chilli Sauce*

## SAUCES FOR GRILLED SEAFOOD

Thai Seafood Dipping Sauce  
Lemon Butter Sauce  
Yuzu Caper Butter Sauce  
Tomato Sambal

## SIDE DISHES – SELECTION OF 2 PER MAIN COURSE

BEERS	Bottle	Bucket	
	330ml	of 5	
BrewDog IPA, Scotland	18	80	Steamed Rice
Peroni Nastro Azzurro, Italy	15	65	French Fries
Jever Fun Pilsener Alkoholfrei 0%, Germany	15	65	Sweet Potato Fries
Hoegaarden Bitnier, Belgium	15	65	Mashed Potatoes
Corona, Mexico	16	70	Argula Salad With Tomatoes, Pine Nuts and
Somersby Apple Cider, Denmark	16	70	Balsamic Dressing
			Grilled Asparagus
			Wok Fried Broccoli in Oyster Sauce