

CATCH AT THE KITCHEN TABLE

Every Thursday and Friday | 6PM-10PM

BUCKET LIST MENU

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

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

SAUCES FOR GRILLED SEAFOOD

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

COOKING METHODS

Grilled

Served with your choice of sauce

Steamed

Soy Sauce Hong Kong Style

Wok Fried

Thai Basil or Black Pepper or Singapore Chili Sauce

SIDE DISHES – SELECTION OF 2 PER MAIN COURSE

Steamed Rice

French Fries

Sweet Potato Fries

Mashed Potatoes

Argula Salad With Tomatoes, Pine Nuts and

Balsamic Dressing

Grilled Asparagus

Wok Fried Broccoli in Oyster Sauce