

	Oysters	HKD
FRESHLY	See Our Black Board For Today's Flown-in Varieties	Market Price
SHUCKED OYSTERS & SEAFOOD	Seafood Tower (2 Persons) Oyster, Poached Prawn, Boston Lobster, Mussel, Snow Crab Leg and Prawn Cocktail	\$ 780
	Crab Claws Sweet and Sour Dip	\$ 180
	Australian Kinkawooka Mussel & Fries White Wine, Garlic, Fresh Thyme and Cream	\$ 220
	New Zealand Cloudy Bay Clams Thai Red Curry, Lime and Cilantro	\$ 250
	Crumb-Fried Calamari Tomato Marinara Dip	\$ 160
FISH BAR CLASSICS	Crab and Lobster Cake Fish Bar Tartar Sauce	\$ 180
	Prawn and Avocado Cocktail With Marie Rose Dip	\$ 190
	Classic Seafood Soup (2 Persons) Served with Grilled Sour Dough Bread	\$ 380
	Cajun Tiger Prawn Lemon and Garlic-Herb Butter	\$ 190
	Conch Fritters Mango Salsa and Calypso Dip	\$ 160
	Cod Fish & Chips Beer Battered Atlantic Cod Fish and Mashed Peas	\$ 220
	Seafood Fettuccine Aglio Olio, Tomato, White Wine and Basil	\$ 190
	Nicoise	
SALADS	With Blackened Yellow Fin Tuna Baby Spinach	\$ 180
	Beets, Feta Cheese, Candied Walnuts and Balsamic Dressing Avocado	\$ 160
	Roma Tomato, Red Onion, Soy and Wasabi Dressing	\$ 130
	Japanese Octopus & Arugula Potato, Capers, Black Olives and Oil Lemon Dressing	\$ 170
	Caesar Romaine Lettuce, Parmesan Dressing, Crouton and Marinated Anchovies	\$ 140
	Additional: Seared Tiger Prawn Chicken Fillet Skewers	\$ 80 \$ 60
SANDWICHES	Tuna & Avocado BLT Char-Grilled Tuna, Avocado, Bacon, Lettuce and Tomato	\$ 250
	Prawn Cocktail Slider Soft Hoggie Roll, Mango, Cucumber and Tangy Mayo	\$ 190
	Fish Sandwich Fillet Beer Battered with Tartar Sauce on Ciabatta Bread	\$ 190
	BBQ Waygu Burger Char-Grilled, House Special BBQ Sauce, Grilled Red Onion and Aged Cheddar Cheese	\$ 250
SIMPLY FISH		
Check Out The Black Board For Today's	Catch	\$ 290
MARKET FRESH SUSTAINABLE CATCH		
Char-Grilled Or Pan-Seared Or Bla Choice of Creamy Mashed Potato, Fat Chips or Bak	ed Potato served with Garden Greens and Seasonal Vegetable	Market Price
DESSERTS	Signature Deep-fried Vanilla Ice-cream	
	Apple Compote, Custard, Granola	\$ 90
	Passion Meringue Tart Passion Fruit Cream, Blackberry Coulis	\$ 80
	Chocolate Bomb Salted Caramel, Coffee Sauce	\$ 80
	Panna Cotta Coconut Panna Cotta, Guava Soda	\$ 80