

“Cooking is one of the several things that can help us create those moments of satisfaction & well-being that so many hunt and long for. In our struggle to provide that, I’m satisfied”

Markus Dybwad

Executive Chef



Dinner Set Menu

Chefs daily selection of canapeès

Pre Appetiser.....



Hand Dived Scallop

with apple, hay foam and truffle ponzu

Appetiser....



Trout Tataki

with celeriac reduction, horseradish

Soup.....

Smoked Salmon Broth

with scallop, foie gras, shiitake

Main Course.....



Pan Fried Atlantic Cod

with mash potatoes, spinach, kale & lingonberry sauce

Dessert.....

Sour Cream Mousse

Strawberry consommé, preserved lemon, basil oil

\$98 per person




Freshest Selection

Seafood On Ice

Norwegian Red King Crab

21 /100g

 Mussels

19 /500g

 Greenland Prawn

7.5 /100g

Oysters

on ice, with condiments, by piece, half doz or full

7

Fine De Claire, by David Herve, France

From the most known oyster producing region of the World, Marennes-Oleron, David Herve produces a beautiful Fine De Claire oyster that is fresh, fruity and with a perfect balance of iodines and sweetness.

Wild Canadian

Rough, thick shells with a tinge of green from their seaweed environment, which gives them a salty, briny and vegetative ,often described as cucumber flavor and aroma.

Marine Selection, Ireland

Elongated shell, with a softer-coloured flesh that yields a salty and nutty flavor.

Seafood Platter on Ice

68



Freshest Selection

COLD ENTRES



Smoked Salmon, "Pulpit Rock" 21
with scrambled eggs and flat bread



Trout Tataki 21.5
with celeriac reduction, horseradish

Scallop 24
with apple, hay foam and truffle ponzu

Seafood "charcuterie" 32
*platter of smoked, cured and marinated seafood
Gravlaks, Smoked Salmon and Charred Mackerel*

Selection of Sashimi 45
*fishmonger choice, from Tsukiji and the North Atlantic.
with house made ponzu and wasabi.*



Sushi Selections 18



Platter of Sushi and sashimi selections 58

Salad Composee 15

Add On Smoked Salmon 6

Add On Greenland Prawns 6

WARM ENTRES

Deep Fried Smoked Mackerel Spring Roll 19

Seafood Wonton with black vinegar and fragrant chilli 21.5

Langoustine 29
*seared tail with smoked bone marrow,
confit of swede and crispy kale*



SOUPS

- Langoustine soup with coconut cream and kaffir lime 17
- Smoked Salmon Broth with scallop, foie gras, shiitake 19

MAIN COURSE

-  Tagliatelle pasta
with mussels , Greenland prawns , arugula & parmesan 29
-  Atlantic Cod
with charred savoy cabbage & mussel emulsion 32
-  Confit Salmon, "SG50"
with silken tofu, chilli, tamarind, calamansi and steamed rice 33
-  Trout with poached Daikon & Oden broth 34
With miso and puffed wild rice
- Hot smoked Greenland Halibut 38
with pearl couscous, trout roe and horseradish sauce
- Atlantic Turbot 48
with pancetta, celeriac, polenta and pepper sauce
-  Roasted and Glazed fresh Lobster 75
with celeriac and green apple

SIDES & ADD ON'S

- Vegetables of the day 6
- Potatoes 6
- Rice 3
- Bread 3
- Egg 1.5



Freshest Selection

Desserts

Sour Cream Mousse

strawberry consommé, preserved lemon, basil oil

\$ 14

Uni Ice Cream

with oat crackers, hawthorn berries and nori

\$ 16

Chocolate "forest"

lingonberries, hazelnuts and brown butter powder

\$ 16

Selection of coffee

Espresso	5.5
Long Black	5.5
Flat White	6.5
Cappuccino	6.5
Latte	6.5

Add Ons

Extra Shot of Espresso	1.5
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Selection of Fine Leaf Tea

Earl Grey	6.5
Chamomile Flower	6.5
Peppermint Leaf	6.5

Herbal Tisanes

Wakuza Sencha	6.5
Honey & Orchid Spring	6.5
Lingia First Flush	6.5
Classical Smokey Bohea	6.5