

Bar Bites

Potato Chips

with anchovies cream dip

\$ 4

Greenland prawns

with milk crumble and curry

\$ 7.5

From our Seafood Bar

Trout Infused with Lemongrass

with coconut and fermented ginger liquid

\$ 18

Smoked Salmon Broth

with scallop, foie gras, shiitake

\$ 19

Scallop

with apple, hay foam and truffle ponzu

\$ 29

Langoustine

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

\$ 29

Set Menu

Canape

Chef creativity selections

From the Market

Scallop

with apple, hay foam and truffle ponzu

Seafood Bar

Trout Infused with lemon grass

with coconut and fermented ginger liquid

Main Course

Atlantic Cod

with charred savoy cabbage and mussel emulsion

Dessert

Sour Cream Mousse

Strawberry consommé, preserved lemon, basil oil

\$88 per person

From our Market

Oysters

on ice, with condiments, by piece, half doz or full ask for selection

\$ 7

Smoked Salmon, "Pulpit Rock"

with scrambled eggs and flat bread

\$ 18

Seafood "charcuterie"

platter of smoked, cured and marinated seafood like Gravlaks, Smoked Salmon and Charred Mackerel

\$ 24.5

Selection of Sashimi

fishmonger choice, from Tsukiji and the North Atlantic.

with house made ponzu and wasabi.

\$ 45

Main Courses

Confit Salmon, "SG50"

with silken tofu, chilli, tamarind, calamansi and steamed rice

\$ 32

Atlantic Cod

with charred savoy cabbage and mussel emulsion

\$ 34

Atlantic Turbot

with pancetta, celeriac, polenta and pepper sauce

\$ 38

Hot smoked Greenland Halibut- (Good for sharing)

with pearl couscous, trout roe and horseradish sauce

\$ 38

Roasted and Glazed fresh Lobster

with celeriac and green apple

\$ 75 per person

Sides

Vegetables of the day \$6

Kipfler potato \$6

Mixed green salad \$6

Add On's

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 On

Extra Shot	1.5
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Selection of Fine Leaf Tea

Earl Grey	6.5
Whole Chamomile Flower	6.5
Whole 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