FISH + SHELLFISH

starters

PAN-SEARED SEA SCALLOPS 935
Lobster Bisque + Chorizo + Charred Chives

WARM MAINE LOBSTER SALAD 950
Spicy Pomelo + Avocado + Coconut

HAMACHI TARTARE 850
Orange + Basil + Chilli

TSARSKAYA OYSTERS n.4 Speciale de Cancale FR 1,200 (6 pcs)
Champagne Granita + Red Wine Mignonette

DEEP FRIED TSARSKAYA OYSTERS n.4 Speciale de Cancale FR 1,200 (6 pcs)
Makrut Lime Leaf + Tabasco + Aioli

Optional Extra- Oscietra Caviar Fine Selection +700 (5 g)

GRILLED ABALONE 1,150 (50 g)
Nori + Scallion + Lime 2,100 (100 g)
4,000 (200 g)

MANILA CLAMS 935
Nam Sausage + Coriander + Lime Broth

BONITO TATAKI 750
Khao Khua + Jaew + Scallion

KAMCHATKA KING CRAB CHILLED or GRILLED 1,080 (250 g)
1,980 (500 g)
3,900 (1 kg)

mains

BOUILLABAISSE 1,540
Monkfish + Clam + Nduja

MONKFISH 860
Clam Chowder + Ham + Thyme

CHARRED HAMACHI COLLAR 860 (200 g)
Miso Butter + Garlic + Scallion 1,700 (400 g)

MAINE LOBSTER BUCATINI 1,350
Chilli + Herbs + Bo. Lan Fish Sauce

CHARRED OCTOPUS 1,350
Romesco + Shaved Celery + Marcona Almond

SEA SCALLOP RISOTTO 1,730
Saffron + Chorizo + Clam

for sharing

OSCIETRA CAVIAR FINE SELECTION - HUA HIN 2,500 (30 g)
Cream Fraiche + Scallion + Toast

GRILLED WHOLE MAINE LOBSTER 3,000
Lemon + Fresh Herb +Butter

CIOPPINO 5,500
King Crab + Clams + Scallops

VEGETABLES + SALAD

starters

WHITE ASPARAGUS & CAVIAR 900
Manchego + Saffron + Serrano Ham

CHARRED WITLOF & BURRATA SALAD 500
Preserved Lemon + Sundried Tomato + Rocket

CHILLED SPRING ONION SOUP 390
Cucumber + Tomato + Capsicum

HEIRLOOM TOMATO SALAD 600
Bloody Mary Gazpacho + White Anchovy + Parma Ham

CHARRED CORN SOUP 880
Maitake + Rosemary + Chilli

mains

ROCKET SALAD 390
Bosc Pear + Parmesan + Truffle Dressing

HEIRLOOM CARROT CONFIT 450
Warm Goat Cheese + Pine Nuts + Crostini + Balsamic Vinegar

MAITAKE MUSHROOMS 720
Orange Beurre Blanc + Thyme + Smoked Oil

PRESERVED BLACK TRUFFLE RISOTTO 1,000
Crème Fraiche + Parmesan + Chardonnay

sides

POTATO LEEK GRATIN 250

MIXED GREEN SALAD 190

POTATO MASH 190

GRILLED BROCCOLI 250

SEASONAL SELECTION | UNI

UNI BRUSCHETTA 2,000
Hokkaido Bafun Sea Urchin + Tomato Salsa + Serrano Ham + Nori

UNI & BURRATA 2,000
Hokkaido Bafun Sea Urchin + White Anchovy + Smoked Oil + Dill

SOFT SCRAMBLED DUCK EGG & UNI 2,000
Hokkaido Bafun Sea Urchin + Scallion + Burrata + Toast

UNI RIGATONI 2,600
Hokkaido Bafun Sea Urchin + Cream + Chilli + Guanciale

UNI & IKURA RISOTTO 2,800
Hokkaido Bafun Sea Urchin + Yuzu + Wasabi

MEAT + POULTRY

starters

GRILLED VEAL TONGUE 800
Black Garlic Aioli + Kimchi + Green Apple

NDUJA SAUSAGE 550
Duck Egg + Honeycomb + Manchego

SPICY BEEF TARTARE 'LAAB' 990
Red Onion + Chilli + Coriander

BEEF CARPACCIO & SALMON ROE 810
Pine Nut + Ikura + Smoked Olive Oil

TAMARIND GLAZED QUAIL 810
Foie Gras + Cashew Nut Brittle + Orange Confit

TOSA AKAUSHI WAGYU TATAKI 700 (50 g)
Ponzu + Miso + Fresh Wasabi 1,200 (100 g)
2,300 (200 g)

mains

SPICY LEMONGRASS CHICKEN 650
Green Mango + Coriander + Chilli

DUCK CONFIT 650
Beetroot + Gastrique + Thyme

GRILLED IBERICO PORK PLUMA 1,400
Chimichurri + Leek + Hazelnuts

WAGYU SHORT RIB 990
Gochujang Glaze + Sesame + Scallion

GRASS-FED AUSTRALIAN LAMB RACK 1,500
Sunchokes + Goat Cheese + Rocket

AUSTRALIAN WAGYU BEEF TENDERLOIN 1,950
Maitake Mushroom + Red Wine Reduction + Rosemary

for sharing

WHOLE ROASTED LAMB RACK 3,000
Sunchokes + Goat Cheese + Rocket (2-3 Persons)

AUSTRALIAN WAGYU TOMAHAWK MBS 4-5 4,950 (1.6-1.8kg)
Bone Marrow + Rosemary + Broccoli 6,500 (2+ kg)
(Please Allow 45-60 Minutes for Preparation)

All prices are subject to 10% Service Charge and 7% VAT

EAT ME RESTAURANT