



OYSTERS & SEAFOOD

FISH BAR CLASSICS

SALADS

SANDWICHES & BURGER

MARKET CATCH

See Blackboard For Daily Specials

DESSERTS

	HKD
Freshly Shucked Oysters See Our Blackboard for Today's Flown-in Varieties	Market Price
Chilled Seafood Tower (2-4 Persons) Oysters, Cherry Stone Clams, King Crab Legs, Boston Lobster Pink Prawns, Mussels and Clams	\$ 980
Mussels & Fries N.Z. Ikana Mussels, White Wine, Garlic, Fresh Thyme and Cream	\$ 310
Laksa Clams N.Z. Cloudy Bay Diamond Clams with Aromatic Coconut Broth	\$ 270
Grilled Whole Boston Lobster 500gr	\$ 400
Grilled Whole Green Lobster 400gr Choice of Creamy Mashed Potato, Fat Chips or Loaded Baked Potato Served with Poached French Beans, Poached Baby Carrots and Corn	\$ 500
Beer-Battered Calamari Tomato Marinara and Fish Bar Tartar Sauce	\$ 180
Crab and Lobster Cake Arugula, Candied Cherry Tomato and Fish Bar Tartar Sauce	\$ 240
Prawn Cocktail Pink Prawns, Baby Shrimps, Cocktail and Marie Rose Dips	\$ 225
Clam Chowder Double Cream, Applewood Smoked Bacon and Dill	\$ 150
Black Tiger Prawns Plancha Seared, Samphire and Garlic-Lemon Butter	\$ 310
Grilled Spanish Octopus With Chorizo Oil Piperade, Arugula, Sour Dough Croûtons	\$ 240
Oasis Giant Grouper Fish & Chips Beer-Battered Grouper and Smashed Peas	\$ 270
Lobster Linguine Whole Boston Lobster, Mushroom, White Wine, Parmesan Cheese, Cream Sauce	\$ 410
USDA Nebraska Rib-Eye 8oz Mashed Potato, Broccolini, Steak Sauce	\$ 480
House-Cured Dill Salmon Baby Gem Lettuce, Avocado, Pomelo, Tomato and Tobiko Dressing	\$ 200
Blackened Ahi Tuna Nicoise Extra Virgin Olive Oil and Lemon Dressing	\$ 210
Super Greens Baby Spinach, Arugula, Pea Shoots, Edamame, Quinoa, Seeds and Yuzu Dressing	\$ 150
Caesar Baby Gem Lettuce, Parmesan Dressing, Croûtons and White Anchovies Additional: Tiger Prawns (3pcs)	\$ 170 \$ 150
BLT Ahi Tuna & Avocado Char-Grilled Ahi Tuna, Avocado, Bacon, Wasabi Mayo and Fat Chips	\$ 300
Fish Fillet Sandwich Beer-Battered Fish with Tartar Sauce on Ciabatta Bread and Fat Chips	\$ 215
Teriyaki Wagyu Burger Iceberg Lettuce, Aged Cheddar Cheese, Crispy Onions and Fat Chips Additional: Portobello Mushroom (1pc)	\$ 270 \$ 20
Impossible Burger (Vegan) Plant-based Patty, Lettuce, Vegan Cheddar Cheese, Vegenaïse and Fat Chips	\$ 190
Simply Fish	\$ 310
Premium Fish – Certified Sustainable Char-Grilled Pan-Seared Blackened Choice of Creamy Mashed Potato, Fat Chips or Loaded Baked Potato Choice of Tartar Sauce, Truffle Butter Sauce or Thai Garlic Chili Sauce Served with Poached French Beans, Honey Glazed Baby Carrots and Corn - Upgrade Your Own Choice Of Three Side Dishes: Button Mushrooms with Sherry Vinegar, Confit Semi-dried Cherry Tomatoes, Broccolini, Cauliflower with Parmesan Cheese and  Mixed Green Salad With Avocado	Market Price \$ 60
Citrus Cube Lemon Vanilla Mousse, Yuzu Curd, Blood Orange Jello and Lemon Olive Oil Sponge	\$ 110
Wooden Chocolate Chocolate Brownie, Melto Chocolate Crumble, Kirsch Crème and Cherry Gel	\$ 110
Red Fruit Tiramisu Mascarpone Crème, Raspberry Coulis and Lady Finger	\$ 120
Cassis Chestnut Tart Cassis Mousse, Seasonal Berries Compote, Chestnut Cream and Hazelnut Cookies	\$ 110

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject to 10% service charge. Seasonal ingredients on the menu may be subject to changes, depending on the availability.