FROLIC PLATTER

FREMANTLE HOT SEAFOOD PLATTER

OYSTER CHALLENGE

CHEF SELECTION

Images are for illustration purpose only, actual product may vary.

FREMANTLE
* SEAFOOD MARKET *

SHARING PLATTER

MAKE MERRY PLATTER (SERVED CHILLED) — **$158**
8 fresh oysters, snow crab legs, half boston lobster, assorted sashimi, 4 seafood tapas

FROLIC PLATTER (SERVED CHILLED) ⚓ — **$68**
4 fresh oysters, assorted sashimi, 3 seafood tapas

FREMANTLE HOT SEAFOOD PLATTER ⚓ — **$76**
crispy soft-shell crab, grilled barramundi fillet, lemon garlic butter mussels, baked oyster rockefeller, grilled garlic butter king prawn, baked chilean scallop, served with garlic butter, cayenne aioli and citrus mayo

SEAFOOD TAPAS — **$10/TAPAS**
- cocktail prawns
- white wine clams
- pickled tom yum mussels
- Thai sea bass ceviche

MAKE MERRY PLATTER

FRESH OYSTER

FRESH MUSSELS & CLAMS

SERVED WITH GARLIC BREAD

LEMON GARLIC BUTTER ⚓ — **$14**
mussel or clams

CLASSIC WHITE WINE — **$14**
mussel or clams

GARLIC BASIL MARINARA — **$14**
mussel or clams

SHALLOT CHORIZO — **$16**
mussel or clams

*TOP UP $4 FOR COMBINATION OF MUSSEL & CLAMS

RAW

FRESH OYSTER — **$26/6 Pcs**, **$48/12 Pcs**
served with lemon wedges, mignonette sauce, Thai lime dressing

OYSTER CHALLENGE ⚓ — **$26/5 Pcs**
Choice of canadian oysters or fine de claire, with salsa verde, sriracha, pomelo, coconut curry and bloody mary

SALMON SASHIMI — **$12**

TUNA SASHIMI — **$14**

SWORDFISH SASHIMI — **$16**

SASHIMI PLATTER — **$32**
[salmon, tuna, swordfish]

SASHIMI PLATTER

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LEMON GARLIC BUTTER MUSSELS

CLASSIC WHITE WINE CLAMS

CHIRASHI CUSTARD

SIGNATURE FREMANTLE CRAB CAKES

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* SEAFOOD MARKET *

SOUP

WILD MUSHROOM SOUP WITH TRUFFLE OIL (V) — $10
served with garlic bread

LOBSTER BISQUE — $12
served with garlic bread

SALAD

FREMANTLE GARDEN SALAD (V) — $10
tossed with balsamic vinaigrette, guacamole, feta cheese, cherry tomato, cucumber, pickled shallot

TRIO FISH POKE SALAD — $16
mixed seafood tossed with goma dressing, cucumber, guacamole, ebiko and mixed salad with yuzu ponzu dressing

CHIRASHI CUSTARD ⚓ — $16
homemade corn custard with chirashi toppings with tobiko

MIXED SEAFOOD PIZZA

PASTA

SPICY SEAFOOD ARRABBIATA LINGUINE — $18
mixed seafood, linguine cooked in spicy pomodoro sauce and parmesan cheese

GRILLED KING PRAWN LINGUINE AGLIO OLIO — $20
grilled king prawn, linguine cooked with garlic, chilli and smoked pepper

SMOKED CHICKEN CARBONARA — $16
smoked chicken breast, linguine cooked in cream sauce and parmesan cheese

VEGETARIAN RATATOUILLE (V) — $16
linguine cooked in tomato provencal vegetables ragout and parmesan cheese

APPETISER & SIDES

SIGNATURE FREMANTLE SNOW CRAB CAKES ⚓ — $16
served with mixed salad and cayenne aioli

CRISPY SOFT-SHELL CRAB — $16
served with spicy pomodoro sauce

CRISPY CALAMARI FRITTO — $11
served with sriracha aioli

GRILLED GARLIC BUTTER KING PRAWN (3PCS) — $26
served with garlic herb butter sauce

BAKED ROCKEFELLER OYSTER (5 PCS) — $29
garlic herb butter sauce, mozzarella cheese, tomato fondue

TRUFFLE FRIES WITH PARMIGIANO REGGIANO — $10

FRENCH FRIES (V) — $8

GARLIC BREAD BASKET (V) — $8

PIZZA

MARGHERITA PIZZA (V) — $20
fresh tomatoes, tomato fondue, mozzarella cheese, fresh basil

HAWAIIAN PIZZA — $22
smoked chicken, pineapple, bell peppers, tomato fondue, mozzarella cheese, garlic aioli

MIXED SEAFOOD PIZZA — $25
mixed seafood, tomato fondue, mozzarella cheese, cocktail sauce

GRILLED KING PRAWN
LINGUINE AGLIO OLIO

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WHOLE LOBSTER THERMIDOR

ROASTED WHOLE SEABASS

LIVE BOSTON LOBSTER ROLL

FSM BARRAMUNDI
FISH & CHIPS

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FREMANTLE
* SEAFOOD MARKET *

MAINS

FSM BARRAMUNDI FISH & CHIP ⚓ — **$18**
Australian two birds brewing sunset ale beer battered fish fillet, french fries, coleslaw, served with tartar sauce and cayenne aioli

FREMANTLE SEAFOOD BUCKET — **$24**
fish fingers, prawn fritters, calamari fritto served with french fries, coleslaw, tartar sauce and cayenne aioli

WHOLE LOBSTER THERMIDOR (500G - 600GM) ⚓ — **$82**
baked with mushroom cream, hollandaise sauce and whisky served with baby potatoes, corn and mixed salad

WHOLE LOBSTER MORNAY (500G - 600GM) — **$82**
bechamel gratin sauce, white wine, gruyere cheese, mushroom served with baby potatoes, corn and mixed salad

LIVE BOSTON LOBSTER ROLL ⚓ — **$72**
brioche hotdog bun, with live boston lobster coated with homemade crustacean mayo served with french fries

PAN-ROASTED NORWEIGIAN SALMON — **$20**
with orzo pasta cooked in ratatouille
served with lemon beurre blanc and arugula salad

GRILLED BARRAMUNDI — **$20**
sautéed seasonal vegetables with baby potatoes and lemon butter sauce

U.S. CHOICE RIBEYE STEAK (250G) — **$28**
served with french fries, mixed salad and brown sauce

GRILLED FARMED POULET — **$18**
cajun spice marinated chicken leg with honey glaze, baby potatoes, mushroom, mixed salad and brown sauce

PREMIUM SURF & TURF — **$108**
grilled ribeye steak and whole boston lobster baked with herb butter and mozzarella cheese, served with french fries, mixed salad and homemade red wine sauce

DELUXE SURF & TURF — **$58**
grilled ribeye steak and king prawn grilled with garlic butter served with roasted marble potatoes, mixed salad, homemade red wine sauce

SLOW BAKED FRESH WHOLE SEABASS — **$48**
with lemon, thyme, capers and cherry tomato and homemade tomato sauce

ROASTED WHOLE SEABASS ⚓ — **$52**
with crustacean beurre blanc of prawn, clam and mussel

DESSERT

CHOCOLATE BROWNIE — **$10**
served with vanilla ice cream

ICE-CREAM — **$6**
choice of vanilla, chocolate, coconut or strawberry

GRILLED BARRAMUNDI

GRILLED FARMED POULET

PREMIUM SURF & TURF

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