MAINS

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This shell icon shows our MUST-TRY food!



SEABASS RISOTTO \$16.90

Pan seared seabass (200g) with bell pepper saffron arborio rice & marinated tomato salsa

@ FISH & CHIPS...... \$14.90

Batter-fry seasonal fish served with belgium straight cut fries & Hainanese chilli.

BEEF/PORK BOWL..... \$14.90

Served with brown rice, sous-vide egg, sauteed spinach & mushrooms

CHICKEN CHOP \$14.90

Pan seared chicken thigh served with homemade coleslaw and fries

••• top up \$1 for truffle or garlic fries.

OYSTER CO. RIBEYE STEAK \$20

200g serving of tender, well-marbled ribeye cut topped with pepper sauce. Served with fries.

••• top up \$1 for truffle or garlic fries



ALLE VONGOLE \$14.90

Braised pasta with wine, butter sauce and clam stock served with white clam & red chili

SEAFOOD MARINARA \$15.90

Pasta in marinara sauce served with prawns, squids and blue mussel

CARBONARA \$14.90

Cream sauce pasta served with bacon, baked ham, osen egg and parmigiano cheese

SEAFOOD AGLIO OLIO \$15.90

Al dente linguine served with prawns, squid & mussels



TAPAS



This shell icon shows our MUST-TRY food!

THREE-LAYERED PORK BELLY..... \$10 Sous vide pan-seared pork belly & hainanese chili on the side.

CAL STYLE WINGS\$10 Local wings paired with hainanese chilli

FRENCH FRIES \$10

Belgium straight cut fries.

Choose from: Truffle | Garlic | Cheese

TATER TOTS\$8

Mini hashbrowns with truffle oil



SOFT SHELL CRABS 4PCS ... \$13.90 Deep fried golden brown soft shell crab served

with mesclun mix & homemade sriracha aioli

CAULIFLOWER TEMPURA \$10

Culiflower tempura, sauteed mushrooms & mayo aoli

BAKED BEEF NACHOS \$12

Beef bolognese, olives and jalapeño atop our cheese baked tortilla chips layered with sour cream and scallions



Three Layered Pork Belly

Squid Ink Paella

MUSSELS PAN Sauteed with garlic, shallots, wine & topped with coconut milk & chili powder

SQUID INK PAELLA \$12

Squid Ink Risotto with shrimp, squid and mussels

SWEET POTATO FRIES\$8

Straight cut crispy sweet potato fries served with sour cream



MOZARELLA STICKS \$10

Hand-breaded mozzarella cheese stick served with marinara basil dipping sauce

BEVERAGES

FRESH BEER ON TAP



PINT @ \$14 HAPPY HOUR @ \$12



HAPPY HOUR @ \$13



PINT @ \$15 HAPPY HOUR @ \$13

House Selections

TEQUILA	Jose Cuervo	\$168	\$10
WHISKY	Famous Grouse Macallan	\$168 \$208	\$10
RUM	Bacardi	\$178	\$10
VODKA	1981 Vodka	\$168	\$10
GIN	1981 Bombay Sapphire Hendricks	\$168 \$178 \$198	\$10 \$10
BOURBON	Jim Beam Jack Daniel's	\$168 \$188	\$10

	Glass	НН	Bottle
Pierre Jean Chardonnay	12	9	60
Croix Du Marquis Sauvignon Blanc	12	9	60

RED WINE

	Glass	HH	Bottle
Croix Du Marquis Merlot	12	9	60
Croix Du Marquis Cab Sauvignon	12	9	60

CHAMPAGNE

	Bottle
Laurent Perrier	158
Moet & Chandon	188



Oyster Co Vodka Cilantro Shooter Fresh Cilantro, Lime, Vodka and Briny Fresh Oyster!

\$8

NON-ALCOHOLIC .

Coke	\$2.50	Lemon Tea	\$2.50
Coke Light	\$2.50	Orange Juice	\$4.00
Sprite	\$2.50	Soda	\$2.50

