

# OCEAN TO PLATE MENU

## DAL MARE ALLA TAVOLA

### **OSTRICHE TARBOURIECH “BOUZIGUES” N1**

Mediterranean oyster, showcasing delicate flesh and invigorating iodised flavours.

Hailing from the pristine shores of the Thau Lagoon at the entrance to Marseillan, Maison Tarbouriech oyster farm stands out as a unique destination worldwide. Nestled within the shallow inland sea of the Mediterranean, rich in calcium carbonate, this unique 'merroir' harmoniously balances seawater and freshwater, creating a biodiverse environment, resulting in Bouzigues oysters, renowned for their refined texture and distinctive briny essence.

Served with classic Mignonette sauce and fresh lemon wedge.

**\$9++ per piece**

### **“STURIA” CAVIALE VINTAGE**

Luxurious vintage French caviar celebrated for its exceptional quality and exquisite flavour profile.

Crafted from the eggs of the Acipenser Baeri sturgeon, nurtured in the crystal-clear waters of Aquitaine, these eggs are meticulously hand-harvested, lightly salted, and aged to absolute perfection, resulting in caviar with a lusciously rich, complex flavour and a delicate texture that effortlessly melts in the mouth.

Served with crème fraîche, chive, egg mimosa, shallot and blinis.

**\$100++ for 15g**

**\$180++ for 30g**



Fresh black truffle available on request at market price per gram (Seasonal).

*All prices are subject to 10% service charge and prevailing government taxes.*

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### GAMBERONI

Pink, succulent prawns renowned for its subtle, sweet taste reminiscent of the sea.

Also known as Wild Red Shrimp, Patagonian King Prawn, and Argentinian King Prawn, these prawns are sourced from the pristine, icy cold waters just off the coast of Argentina, promising a delicate texture and a delightful flavour of the ocean's bounty.

#### Choice of Cooking Methods:

A La Plancha

À l'Américaine - Fresh tomatoes, white wine, shellfish stock

**\$5++ per piece**

### GAMBERO ROSSO DI MAZARA DEL VALLO

Red prawns that are rich in both Omega-3 and -6.

Harvested from the pristine waters of the Mediterranean Sea, these prawns are renowned as the most sought-after crustacean, distinguished by their vibrant red hue and boasting a truly unique and unmistakable flavour.

#### Choice of Cooking Methods:

Carpaccio

Tartare

Lightly pan-seared

**\$9++ per piece**

### PAGRO

Silvery-pink sea bream praised for its clean, meaty texture.

Also known as the Red Porgy or the Pink Sea Bream, this fish is sourced from the waters of Mediterranean Sea and offers a rich yet non-overpowering flavour, boasting dense yet juicy meat.

#### Choice of Cooking Methods:

A La Plancha

Meunière

Served with sauce vierge and a choice of side from the à la carte menu.

**\$45++ per fillet (220g)**



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### ORATA

The tastiest fish of the bream family and rich in Omega-3.

More commonly known as the Gilt-head Bream, this is a prized fish among the bream varieties, celebrated for its exceptional clean taste and firm texture.

#### Choice of Cooking Methods:

Baked in salt dough

Slow-poached

Served with sauce vierge and a choice of side from the à la carte menu.  
30-45 minutes waiting time.

**\$95++ per fish (800g)**

### VONGOLE

Sweet and tasty with a meaty, firm texture.

Sourced from the cold waters of the North Atlantic Ocean, these clams are also known as the Manila clams, and recognised for their meaty, firm texture, offering a sweeter taste compared to other clam varieties.

#### Choice of Cooking Methods:

À La Marinière

Tomato sauce

Served with classic crispy sourdough bread

**\$30++ for 500g**



Fresh black truffle available on request at market price per gram (Seasonal).

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