



## RAW & CRUDO

### JAPANESE OYSTERS

Air flown straight from Harima Hyogo, Japan

#### RAW P290/PC

with mignonette sauce

#### GRILLED P345/PC

choice of toppings:  
yuzu ponzu ikura | chimichurri mignonette | mentaiko mornay

### SALMON SASHIMI P525

Alaskan Salmon, wasabi soy, lemon

### SALMON & TUNA ZUKE P575

Marinated Salmon and Tuna Sashimi,  
Ikura, Wasabi, Lemon

### SHRIMP & OYSTER CEVICHE P450

Mandarin, Jalapeno lime, tsuma, aguachile sauce

### SALMON GRAVLAX P595

Ikura, Capers, dill, arugula, shallots, sour cream,  
crostini

## STARTERS

### OYSTER CHARCUTERIE P550

Soju Poach, Kaki Fry with Asian Slaw  
and Fried Paella Negra Balls (6pcs)

### SOJU POACH OYSTER P450

Angel Hair Pasta, Anchovy Cream  
Caviar, Emmental

### PULPO CARPACCIO P500

Giant Squid, Salsa Brava, Arugula,  
Shaved Parmesan, Fig Balsamic Glaze

### SEAFOOD FRITTO MISTO P580

lightly battered white fish, shrimps,  
scallops, oysters, squid on romesco sauce

### STEAK AND SCALLOPS CHORIZO SALPICAO P895

NZ Beef tenderloin, local scallops, garlic confit

### GRILLED OCTOPUS P1200

Aji Amarillo & Salsa Verde dip

## SOUP *(single serve)*

### ROASTED SHRIMP BISQUE P300

grilled prawn, caviar, crème fraîche, crouton

### OYSTER CHOWDER P300

Crispy Guanchale, Herbed Oil

## KIDS

### THREE CHEESE PIZZA P475

### BOLOGNESE PASTA P475

### BUFFALO WINGS & SKINNY BBQ FRIES P475

### FRIED CHICKEN & SKINNY BBQ FRIES P695



## SALAD

### WATERFRONT SALAD NICOISE P650

mixed mesclun, grilled shrimp, fish, mussels and  
squid, baby potato shaved parmesan  
blueberry balsamic vinaigrette

### CHOPPED HOUSE SALAD P550

Ranch Dressing, Gorgonzola, Watermelon, Cherry  
Tomato, Red Onions, Almond Slivers, Dried Fruits

### GRILLED CAESAR SALAD P550

Grilled Romaine Lettuce, Egg, Caesar Dressing,  
Crispy Guanciaie, Anchovies, Gratinated Parmesan

### BURRATA & GRILLED PEACHES WITH PROSCIUTTO P885

Basil Vinaigrette, Pistachio, Tomato

### SALMON IKURA SALAD P575

Salmon Gravlax, Pulpo, Ikura, Yuzu Soy dressing

## MAINS

### US MAINE LOBSTER TAILS

Single P1100 Twin P2000 Trio P3100

Baked and seasoned with Old Bay, Lemon and  
melted butter

*Additional Garlic Noodles P265*

### USDA PRIME BONE-IN RIB EYE STEAK P4500

approx 600 grams for (2) guests  
Includes (2) side dishes ; mash potato,  
mac n cheese or skinny fries

### F1 WAGYU RIB EYE STEAK P4950

approx 400 grams for (2) guests  
Includes (2) side dishes ; mash potato,  
mac n cheese or skinny fries

### SEABASS & CLAMS BEURRE BLANC P1950

Australian barramundi approx 600gms  
japanese clams, chorizo, caviar dill

### POLLOCK FISH & CHIPS P850

Beer battered Alaskan pollock, BBQ skinny fries,  
tartar, mignonete

### SAFFRON LOBSTER RISOTTO P1550

arborio rice, losbter tail, wild mushrooms, lemon

### GRILLED LAMB RIBS WITH CHIMICHURRI P1850

grass-fed aussie lamb, roasted  
wild mushrooms, baby potatoes



all prices are inclusive of 12% VAT, exclusive of 10% service charge

## SOMETHING TO SHARE

### HOT TOWER P2200

Grilled Prawns  
Fritto Mistto  
Oyster Mornay  
Rockefeller  
Oyster Tempura  
Buttered NZ Mussels  
Corn Tortilla



### COLD TOWER P2000

Crawfish  
Coctel de Mariscos  
Cocktail Shrimps  
Aklan Oysters  
Sashimi  
NZ Mussels  
Ponzu Mignonnette,  
Aguachile Sauce

### ROAST SUCKLING PIG QUARTER P250 / 100 grms

(good for 2-3 pax)  
Available same day;  
Lead time is 4 hours



### WHOLE ROAST SUCKLING PIG

Imported from Spain Piglet, Marinated in 12 spices,  
(requires 24 hours advance order and 50% deposit)

Price starts at 10, 500



\*Please allow 30 minutes waiting time

## PASTA

### LOBSTER FOUR CHEESE MACCHERONI P1525

Slipper Lobster, Truffle Oil, Croutons, Caviar

### MENTAIKO SOFT SHELL CRAB BUCATINI P790

Salted Pollock Roe, Parmesan Cream,  
Grated Cured Egg Yolk

### THREE MUSHROOM TAGLIATELLE AGLIO OLIO P595

Garlic Parsley Truffle Butter, Anchovy, Lemon

### GRILLED SEAFOOD CIOPPINO LINGUINE P625

Pomodoro Sauce, Market Seafood, Lemon

## SMALL PLATES

### STEAK SLIDERS P475

NZ Beef Tenderloin, Caramelized Onions, Dijon

### LOBSTER SLIDERS P575

Fresh Local Slipper Lobster, Lime Chili Aioli

### BUFFALO CHICKEN SLIDERS P475

Buffalo Sauce, Crispy Greens and Ranch Dressing

### FISH TACOS P400

Light Battered White Fish, Mango Salsa

## SIDES

### SKINNY BBQ FRIES P165

### MACCHERONI CHEESE P165

### TRUFFLED MASHED POTATO P157

### GARLIC RICE P100

### RICE P85

### SOFT ROLL BUNS P100

## FRESH HANDMADE PIZZA

### WF NERO PIZZA P655

Oysters, Mussels, Squid, Scallops, Shrimp and  
Marinara Sauce on Squid Dough

### BUTTER POACHED SHRIMP P660

white cheese creamy spinach mornay  
sauce, italian herbs, fresh lemon, garlic

### BURRATA PROSCIUTTO ARUGULA P895

tomato pomodoro sauce & herbs  
topped with fresh burrata

### HARISSA BACON & MUSHROOM P625

homemade pomodoro sauce with harissa,  
panchetta, roasted wild mushrooms  
and caramelized onions

### WILD MUSHROOM PIZZA P695

white cheese creamy mornay sauce,  
herb roasted wild mushrooms, topped with  
ricotta cheese, truffle oil

### SALAMI BACON PIZZA P685

tomato pomodoro sauce & herbs topped  
with pickled jalapeno

## PREMIUM GELATO

### SANS RIVAL P190

### TIRAMISU P190

### TRIPLE BERRY CHEESECAKE P190

### PISTACHIO P190

### DARK CHOCOLATE P160

GATTO  
GELATO

\*Please see our server  
for available desserts



visit us