

ENTRÉE

Tuna Salad Raw bluefin tuna with onions in 3 ways. Dressed in balsamic and olive oil	32
Seared King Scallops Rice Somen, Ginger & Sesame Glaze	28
Cold Smoked Salmon In-house applewood smoked salmon, ocean trout roe and fried capers aioli	19
Swordfish Carpaccio Served with chopped rocket, soba glaze and olive oil	21
Deep Fried Calamari Fried with our special biscuit crumb	15
Fried Truffle Mushrooms Abalone mushroom, truffle powder	14
Sweet Potato Risotto Crab Cake Pan fried crab cake with Japanese sweet potato and rice, served with black pepper aioli	19
Grilled Spanish Octopus Slow cooked octopus with smoked cheddar and butternut pumpkin puree	29
Caviar 30g Polish oscietra caviar served with our in-house applewood smoked salmon, cucumber, chopped chives, chopped eggs and caramelized Spanish onions	158
Truffle Fries With parmesan cheese	13



FAMILY STYLE SHARING

Order your choice of mains and get them in a huge sharing platter at no extra cost. Available when 3 or more mains are ordered.

SHARING

Cold Seafood Platter

Steamed ½ Boston lobster, marinated yellowfin tuna with furikage, freshly shucked oysters, New Zealand green lip mussels and littleneck clams, boiled live tiger prawns and in-house applewood cold smoked salmon

SERVES 4 AS AN ENTRÉE OR 2 AS A MAIN COURSE

108

Hot Seafood Platter

Chargrilled 1/2 Boston lobster, baked oysters in XO sauce, mussels and clams in a spicy paste, battered sea prawns, yaki scallop and sakura chicken, grilled Mediterranean squid. Served with chips and salad

SERVES 4 AS AN ENTRÉE OR 2 AS A MAIN COURSE

118

Smoked Platter

4pcs hot smoked salmon, 100g hot smoked mackerel dip and smoked mussels produced in-house with applewood. Comes with crackers, mixed olives, white onions, beet and French bean slaw

SERVES 4 AS AN ENTRÉE OR 2 AS A MAIN COURSE

58

SALADS

Burrata & Heirloom Tomato Salad With smoked tomato puree	19
Caesar Salad Baby romaine, soft boiled egg, anchovy dressing, hot smoked salmon and fried baby anchovies	19
Mixed Greens Baby radish, shallots, cucumber and calamansi vinaigrette	12

SOUP

Cream of Mushroom With a dash of truffle oil	12
Lobster Bisque With a dash of brandy and lobster meat	14
Nordic Salmon Chowder Served with fresh salmon chunks	15

KID'S SELECTIONS

Fish & Chips	11
Pasta & Fish	10
Burger & Chips	11
Mac & Cheese	10

MEAT

From our wood fired grill. Comes with your choice of mash, fries or salad

Whole Rib Roast 950gm bone-in choice USDA beef. Charcoal grilled	150
Ribeye 300g Australian 120 days grain fed. Charcoal grilled	39
Tenderloin 220g Australian grass fed. Seared and oven finished	39
Baby Lamb Rack Served with grilled sweet potatoes and whole tomatoes	42
Angus Burger With truffle mushroom, cheese melts, tomatoes and gherkins	25

PASTA

Aglio Olio Spaghetti with Spanish anchovies and dried chili	19
Prawn Aglio Olio Wild prawns, anchovies and chilli in a clam reduction	26
Vongole 🦪 With fresh crab claw meat, garlic and white wine	28
Truffle & Porcini Linguini With wild mushrooms and porcini truffle paste	27
Marinara Linguine Prawns, scallops, mussels, calamari and clams in tomato sauce	28
Crab & Lobster Risotto Truffle tapenade, fresh crabmeat and Maine lobster meat	42

SPECIALS

Hot Smoked Ocean Trout Smoked in-house with applewood. Served with beet slaw and truffle fries	36
Wild Jumbo Prawns Charcoal grilled and served with a light salad	32
Seafood Basket Battered snapper, calamari, New Zealand green lip mussels, prawns, bay scallops, french fries and homemade slaw	35
Fish & Chips Served with french fries and garden greens in calamansi vinaigrette	21

All prices are subject to 10% service charge and 7% GST charge.

All food are made to order. Eating raw seafoods, raw or uncooked meats, poultry, shellfish & eggs could increase risk of food borne illness.

DEMPSEY
BLK 8D DEMPSEY ROAD #01-01, S(249672)

**GREENWOOD
FISH MARKET**

KINDLY NOTE THAT OUR SEAFOOD SUPPLIES DEPEND ON WEEKLY SHIPMENTS

(Choice of: Pan Seared, Baked, Steamed, Chargrilled, Battered or Crumbed)

FRESH FISH FILLETS

32

Yellowfin Tuna steak, Lingcod, Spanish Mackerel, Haddock fillet, Alaskan wild Sockeye Salmon, New Zealand Pink Snapper, Terakihi, Escolar, Atlantic Salmon, Tusk "Parrot" Fish, Sole fillet, Threadfin, Barramundi, Red Snapper

(180-200g with mash, fries or salad)

TRAWLER CATCH

36

John Dory "St. Pierre", Atlantic Halibut, Black Cod "Patagonian Toothfish", New Zealand Rock Fish, Rock Fish, Winter Black Bream, Mahi Mahi, Arctic Char, Hapuku or Black Bass, Threadfin, Orange Roughy, Australian Ocean Trout, New Zealand Fresh Swordfish, Blue Cod, Blue Nose, European Monkfish "Lotte", Red Coral Trout, Fresh Atlantic Cod, Yellowtail Kingfish

(180-200g with Mash, Fries or Salad)

WHOLE FISHES

Crispy XO Sauce, Charcoal Grilled, Chinese Steamed with Celery Leaves & Lemon Grass, Hongkong Style Soya Steam, Asian Fried

500-600g 75

800g-1kg 99

Pink Snapper, Lou de Mer, Bream, Monkfish Tails, Orange Roughy, Red Mullet, Lemon Sole, Dover Sole

SHELLFISH

White Wine Garlic, Spicy Tomato or Stir Fried Spice Paste (Kum Hiong)

CLAMS

Littleneck (New Zealand) 20

Oriental (Korea) 25

Tua Tua (Australia) 28

Pipi (Australia) 28

Surf (Korea) 25

MUSSELS

Black (Dutch) 25

Black (French/ Spanish) 25

Green Lip (New Zealand) 19

OYSTERS

Fine de Claire No. 3 5

Utah Beach Specials No. 3 7

Golden Mantle 4

Mary Point 4

Coffin Bay 5

New Zealand Pacific Rock 4

Baron Point 7

Ostra Regal No. 3 7

Gillardeau No. 3 9

CRUSTACEANS

Steamed, Chargrilled, Stir Fried Spice (Kum Hiong), Thermidor, Black Pepper, Chili Crab sauce

Alaskan King Crab (live) market price

Alaskan King Crab Legs (400gm) 79

Rock Lobster 89

Boston Lobster 85

Live Dungeness Crab (2-2.5lb) 110

Mud Crab (800-900gm) 90

CHINESE

Fresh Crabmeat Fried Rice
With fresh handpicked crabmeat 69

Steamed Maine Lobster
Steamed whole lobster with egg whites 85

JAPANESE

SASHIMI (5 slices per order)

Akami (Lean Bluefin Tuna)	20	Sake (Salmon)	20
Chutoro (Semi-Fatty Tuna Belly)	60	Sake Toro (Salmon Belly)	25
Otoro (Fatty Tuna Belly)	90	Mekajiki (Swordfish Belly)	20
Uni (30g Sea Urchin)	52	Shima Aji (Trevally)	30
Tai (Sea Bream)	35	Nama Hotate (1pc Jumbo Scallop)	25

SUSHI (2 slices per order)

Akami (Lean Bluefin Tuna)	8	Sake (Salmon)	8
Chutoro (Semi-Fatty Tuna Belly)	25	Sake Toro (Salmon Belly)	10
Otoro (Fatty Tuna Belly)	30	Mekajiki (Swordfish Belly)	8
Uni (Sea Urchin)	32	Shima Aji (Trevally)	12
Tai (Sea Bream)	14	Nama Hotate (Jumbo Scallop)	25
Tobiko (Flying Fish Roe)	6	Ikura (Salmon Roe)	14
Tamago	6		

MAKI

Ura (8pcs California)	15	King Mushroom	7
Negi Toro (6pcs Fatty Bluefin)	18	Sakura Chicken	9
Spider (8pcs Soft Shell Crab)	16	Pork	10
Spicy Tuna (8pcs)	16	Scallop	12
Tekka (6pcs Lean Bluefin Tuna)	8	Broadtail Mediterranean Squid (Each)	18
Salmon Avacado (8pcs)	16		

PLATTERS

Sashimi Moriware (10pcs)	58
Omakase Sashimi (10pcs)	88

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