

SMALL PLATES

Deep Fried Calamari Fried in our special biscuit batter	12.95
Truffle Fries Chips tossed in white truffle oil, black truffle tapenade & parmigiano	9.95
Crab Cake On wasabi aioli	12.95
Chargrilled Mediterranean Squid Drizzled with soba egg sauce	18.95
Tuna Poke Bowl Rockets, onions & ponzu dressing	17.95
Salmon Poke Bowl Rockets, onions & soba dressing	16.95
Cold Smoked Salmon Smoked in-house without preservatives	18.95
Pan Seared Scallops With pea sauce & king mushrooms	26.95
Swordfish Carpaccio With chopped rocket, spring onions, olive oil & soya glaze	17.95
Battered Jumbo Prawns 4 pieces with soba egg sauce	29.95
Grilled Octopus With sautéed spinach & Australian white onions	18.95
Portobello Mushroom With grilled vegetables & arrabiata	16.95
Boiled Live Prawns 300gm	25.95
Deep Fried Crab Soft shell crab with chili crab sauce	15.95

SOUPS / SALADS

Lobster Bisque Served with lobster & brandy	13.95
Seafood Chowder A traditional cream-based classic with clams, mussels & prawns	12.95
Mushroom Soup With a drizzle of truffle oil	11.95
Soup of the Day Kindly ask your server for today's special	10.95
Prawn Salad Rocket tossed in ponzu & furikage with boiled live tiger prawns	18.95
Crab Salad Mixed greens and deep fried soft shell crab tossed in soba sauce	18.95
Grilled Seafood Salad Grilled baby romaine & assorted seafood, tossed in a chilli & onion dressing	19.95
Greek Salad With cucumbers, olives, Spanish onions, feta cheese & tomatoes	17.95
Caesar Salad Romaine lettuce, hot smoked fish & soft boiled egg in an anchovy dressing	18.95
Mixed Greens Tossed in our homemade calamansi vinaigrette	11.95

PASTAS & RISOTTO

Aglio Olio 🌶️ Anchovies, spinach, garlic & shallots	18.95
Prawn Aglio Olio 🌶️ Prawns, anchovies, spinach and chilli padi	24.95
Marinara Linguine 🌶️ Mussels, clams, prawns & calamari in spicy tomato sauce	25.95
Seafood Linguine With a champagne cream sauce	24.95
Squid Ink Linguine With fresh calamari in a squid ink reduction	24.95
Lobster Linguine 🌶️ With 1/2 Boston lobster	28.95
Truffle Porcini Fresh porcini mushrooms with a wine cream sauce & white truffle tapenade	24.95
Scallop Cioppino 🌶️ Linguine with scallops in spinach pesto & arrabiata	25.95
Crabmeat Vongole 🌶️ Crabmeat and clams in a white wine sauce	24.95
Prawn Saffron Risotto With white wine cream sauce	25.95
Lobster & Crab Risotto With white wine cream sauce & truffle tapenade	36.95

🌶️ **SPICY - CUT RED CHILI ADDED (FEEL FREE TO ASK FOR MORE!)**

KIDS

Grilled Fish Choice of barramundi or snapper	11.95
Fish & Chips	11.95
Burger & Chips	11.95
Pasta & Fish	11.95
Fish Burger	11.95

TRY OUR PLATTERS FOR A TASTE OF EVERYTHING

Cold Seafood Platter

Steamed ½ Boston lobster, marinated swordfish belly, freshly shucked oysters, New Zealand green-lipped mussels & littleneck clams, cooked live tiger prawns, in-house applewood cold smoked salmon with Spanish onions

SERVES 2 AS A MAIN COURSE, 3-4 AS AN APPETIZER

99.00

Smoked Platter

Hot smoked trout, cold smoked salmon, hot smoked mackerel dip, homemade smoked bacon, white onions, beet & French bean slaw, mixed olives & aged cheddar with bread crackers (smoked items may vary)

SERVES 2-3 AS AN APPETIZER

59.00

Sashimi Platter

A selection of our freshest sashimi cuts - salmon, swordfish, tuna & pink snapper (selection may vary)

SERVES 2-3 AS AN APPETIZER

45.00

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.

RIVER VALLEY
491 RIVER VALLEY RD, #01-21/22/23
(S248371)

**GREENWOOD
FISH MARKET**

FISH VARIETIES & SIZES DEPEND ON WEEKLY AIR SHIPMENTS

CHOICE OF: PAN SEARED, BAKED, STEAMED, CHARGRILLED, BATTERED OR CRUMBED

FRESH FISH

24.95

Red Snapper, Sole Fillet, Atlantic Salmon, Barramundi, Tusk Fish "Parrot Fish"

TRAWLER CATCH

29.95

Yellowfin Tuna Steak, New Zealand Pink Snapper, Fresh Boston Haddock Fillet, Spanish Mackerel

PREMIUM CATCH

32.95

Ling Cod, Tarakihi, Hapuku or Black Bass, Threadfin, Orange Roughy, Ocean Trout (Australia), Butterfly Gurnard (New Zealand), Fresh Swordfish (New Zealand), Blue Cod, Blue Nose, Fresh Escolar (New Zealand), Monkfish "Lotte" (Europe), Red Coral Trout, Alfonsino, Atlantic Cod, Yellow Tail Kingfish, John Dory "St. Pierre", Atlantic Halibut, Black Cod "Patagonian Toothfish", Rock Fish (New Zealand), Striped Bass (USA), Rock Cod, Winter Black Bream, Arctic Char, Black Cod, etc.

WHOLE FISHES

CHOICE OF: CHARGRILLED OR ASIAN FLAVORS

(STEAMED WITH SOYA, GRILLED WITH CHILI CRAB SAUCE OR GRILLED WITH SAMBAL - ADDITIONAL \$5 PER FISH)

ALTERNATIVELY, YOU CAN HAVE A WHOLE FISH PLATTER TO SHARE. CHECK WITH OUR SERVERS FOR DAILY FRESH FISHES!

MEATS

Australian Chargrilled Ribeye	40.95
Lobster & Beef	69.95
Australian Tenderloin	42.95
Fried Smoked Chicken	24.95

OYSTERS

PLEASE NOTE THAT OYSTERS ARE SEASONAL. LISTED BELOW ARE SOME THAT WE CARRY- DO ASK OUR STAFF FOR WHAT'S FRESH

Normandy (France)	4.50
Coffin Bay (Australia)	5.00
Fine de Claire (France)	5.00
Fine de Claire Specials (France)	7.00
St. Vaast Specials (France)	5.00
Tsarskaya (Brittany)	7.00
Sentinel Specials (Ireland)	7.00
Utah Beach (France)	7.00
Gillardeau (France)	9.00

CRUSTACEANS

CHOICE OF: STEAMED OR CHARGRILLED. ADD \$10 FOR: THERMIDOR, CHILLI CRAB SAUCE OR BLACK PEPPER

Boston Lobster (500gm)	64.95
Dungeness Crab (900gm)	79.95
Mud Crab (800gml)	79.95
Alaskan King Crab Legs (500gml)	69.95

BURGERS

Angus Burger A 180g patty, portobello mushroom, gherkins & caramelised onions on brioche	22.95
Double Cheeseburger A 350gm patty, smoked cheddar, gherkins & caramelised onions on brioche	28.95
Tuna Burger Tuna patty, lettuce, tomato and capers aioli on brioche	24.95
Pork Burger Slow-cooked pork belly with a tangy BBQ aioli	23.95
Smoked Chicken Burger In-house smoked organic chicken with smoked hickory BBQ sauce	22.95
Black Pepper Burger A 180gm patty, lettuce, onion rings and black pepper sauce	22.95

CHEF'S SPECIALS

House Fish & Chips Served with Chips & Salad dressed in Calamansi Vinaigrette	19.95
Seafood Basket An assortment of battered seafood- fish, prawns, bay scallop, calamari. & softshell crab. Served with a side of salad & chips	32.95
Hot Smoked Salmon Smoked in-house with grilled baby lettuce and wasabi aioli	24.95

SHELLFISH

CHOICE OF: WHITE WINE GARLIC OR SPICY

Green-Lipped Mussels (North Island, New Zealand)	18.95
Black Mussels (France/ Dutch/ Spain)	24.95
Littleneck Clams (South Island, New Zealand)	19.95
Tua Tua Clams (Australia)	25.95
Oriental Clams (Korea)	24.95

SASHIMI

Salmon (Sake)	16.95
Salmon Belly (Sake Toro)	17.95
Swordfish (Mekajiki)	18.95
Yellow Fin Tuna (Magura)	16.95

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.



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S(248371)

GREENWOOD
FISH MARKET

HOT & COLD BEVERAGES

SODAS

Coke/ Diet Coke	5.95
Pepsi/ Pepsi Light	5.95
Sprite	5.95
Ginger Ale	5.95
Tonic	5.95

JUICES

Cranberry	5.95
Orange	5.95
Kala Lime	5.95
Apple	5.95
Mango	5.95
Pineapple	5.95

STILL / SPARKLING

Acqua Panna	10.95
San Pellegrino	10.95

FROM THE BEANS

Americano	5.95
Cappucino	5.95
Latte	5.95
Single Espresso Shot	4.95
Double Espresso Shot	6.95
Ice Cappuchino	5.95
Ice Latte	5.95

FROM THE LEAVES

Sweet Ginger Peach	6.95
Golden Chamomile	6.95
Tropical Green Tea	6.95
Southern Mint	6.95
English Breakfast	6.95
Earl Grey	6.95
Ice Lemon Tea	6.95

BEERS

Asahi Super Dry	10.95
Budwiser	10.95
Corona	10.95
Heineken	10.95
Hoegaarden	10.95
Kronenbourg Lager	10.95
Somersby Cider	10.95

DRAUGHT BEER

Tiger (500ml)	11.95
Guinness (500ml)	13.95



DESSERTS	Valrhona Chocolate Fondant	12.95
	Made a la minute with a molten chocolate center	
	Coconut Panna Cotta	9.95
	Served with gula melaka sauce	
Apple Crumble	11.95	
Granny smith apples with almond crumble		
Chocolate Brownie	11.95	
Topped with caramel ice cream		