

ENTRÉE

WESTERN	
NEW Bread & Butter	Soya pide & churned French butter 12.95
Fries	12.95
Truffle Fries	14.95
Calamari	Fried in our special biscuit batter 16.95
Soft Shell Crab	Truffle & parmigiana 18.95
Grilled Spanish Octopus	Royal chives & caper aioli 28.95
NEW Crabcake	Poached free-range egg, Baerii caviar & uni cream 34.95
NEW Gindara Carpaccio	Fresh Canadian black cod 29.95
NEW Spotted Prawn Ceviche	Wild-caught Vancouver spotted prawns 34.95
Seafood Tartare	Aged trout, scallop, tuna, truffle yuzu vinaigrette 29.95
Boiled Live Prawns	300g with cocktail dip 29.95
Steamed Oysters	1 dozen Canadian oysters 69.95
ASIAN	
GF Pickled Lotus & Cucumber	With pineapple & cherry tomatoes 12.95
Garlic-Steamed Oysters	2 pieces of Effingham large beach 24.95
Asian Salmon Carpaccio	Ginger, garlic, chilli & shoyu 19.95
Salt & Pepper Soft Shell Crab	26.95
NEW Stuffed Homemade Bean Curd	Prawn, water chestnut, squid paste 22.95
Oyster-Stuffed Fritters	Asian you tiao, squid paste 26.95
Homemade Tofu	With chilli crab sauce 25.95
Add Mantou	6 pieces 3.95
JAPANESE	
Fried Edamame Beans	With sake 9.95
Uni Chawanmushi	Sea urchin on steamed egg custard 24.95
Pidan Tofu	Century egg & flying fish roe 12.95
Tako Wasabi	Octopus with wasabi marinate 12.95
Ankimo Ponzu Onsen Tamago	Monkfish liver pâté, sous vide egg 22.95
Ebi Tempura	6 pieces prawns 39.95
NEW Tempura Moriwase	Assorted mix 35.95
NEW Tamago Mentaiko	Homemade dashi egg with spicy cod roe gratin 16.95
NEW Tatami Iwashi	Grilled baby anchovies 18.95

SOUP

Mushroom Soup	Drizzled with white truffle oil 14.95
Seafood Chowder	Dash of chilli oil 15.95
Lobster Bisque	Splash of brandy 15.95
Asari Sake Mushi	Clams in a rich sake broth 15.95

SALAD

GF Mixed Greens	Sunflower seeds, smoked scamorza, evoo vinaigrette 16.95
Mizuna Shokuyo Sashimi Salad	Water greens, chrysanthemum 24.95
NEW Herb-Crumbed Burratini	With asparagus & beef steak tomato 26.95
NEW Tomato Salad	Fennel, heirloom tomatoes, lentils, feta, duqqa 26.95
NEW Grilled Summer Salad	Antipasto, kohlrabi, Mediterranean squid 28.95
NEW Grilled Caesar	Smoked black cod, crisp onions, duqqa, lemon yogurt 28.95

VEGETABLES

Vegetable of the Day	Please check with our staff 24.95
Sauteed Spinach with Crab Meat	In golden pumpkin sauce 34.95
NEW Sauteed Purple Spinach with Egg Trio	32.95

PASTA & RISOTTO

Prawn Aglio Olio Spaghetti	chilli, anchovies, spinach, dried tomatoes 26.95
Clam & Crab Meat Vongole	Spaghetti, white wine sauce 29.95
Seafood Marinara	Semolina riccia pasta, spicy tomato sauce 31.95
Truffle Risotto	White truffle tapenade, porcini, king mushrooms 24.95
Lobster & Crab Risotto	Maine lobster, blue swimmer, truffle cream 54.95
Trofie Al Pesto	Arugula & spinach pesto with almonds 24.95
Add Crab Meat & Zucchini	10

NOODLES & RICE

Egg Fried Rice	With egg floss & garlic crisps 19.95
Seafood XO Fried Rice	Prawns, squid, scallops & chicken floss 29.95
KL Hokkien Mee	Clams, prawns, pork & sliced fish cake 29.95
Crispy Seafood Bee Hoon	Prawn, squid, scallop & royal chives 29.95
Wagyu Hor Fun	Australian rump marbling M8/9 39.95
NEW Teo Chew Style Porridge	With wild, line-caught Spanish mackerel 29.95
NEW Chef Loong's Lobster White Bee Hoon	Whole rock lobster 350g 49.95

BURGERS, MEAT & AGED STEAKS

Angus Portobello Burger	Gherkins, fried caper aioli, cheddar, fries 26.95
USDA Choice Beef Ribeye	300g char-grilled 54.95
Angus Beef Tenderloin	300g char-grilled 54.95

DRY AGED FOR 35 TO 60 DAYS

NEW USDA Choice Tomahawk	22/100g
NEW USDA Choice Ribeye	22/100g
NEW USDA Choice OP Rib	22/100g

SIDES

Fries	6.95	Sweet Potato Mash	6.95
Truffle Fries	8.95	Garden Greens	6.95
Pomme Puree	White mash 6.95	Grilled Vegetables	12.95

ASIAN SEAFOOD & MEAT

Grilled Korean Squid	Sambal & garlic crisps 32.95
Wagyu Stir Fry	Black pepper style M8/9 wagyu 68.95
Fried Garlic Soya Pork Belly	With marmite sauce 34.95
NEW Fried Monkfish	With golden egg floss 39.95
NEW Thai-Style Steamed Squid	39.95
NEW Caramelised Black Vinegar Prawns	39.95
NEW Slow-Cooked Rice Wine Chicken	“三杯鸡” 39.95

SIGNATURE ITEMS

House Fish & Chips	With calamansi vinaigrette salad 26.95
Seafood Basket	Fish & chips, prawns, scallops & calamari 49.95
Fisherman's Stew	Seafood & saffron coconut cream. 1-2 pax 49.95
Hong Kong Steamed Gindara	Fresh Canadian black cod 59.95
Signature Homemade Chilli Crab	Mud crab 800g 99.95



WESTERN PLATTER



Cold Seafood Platter 109.95
Half Boston lobster, marinated yellowfin tuna with furikake, oysters, mussels, clams, boiled prawns & in-house Applewood cold smoked salmon. 2-4 pax



GFM Signature Cold Seafood Platter 349.95
Whole Boston lobster, king crab legs, langoustines, oysters, clams, mussels, prawns, crab slaw, in-house Applewood cold smoked salmon, octopus anti-pasto, scallop carpaccio & burrata tomato salad. 4-6 pax

MAKIS & DONS

- NEW Big Red** Tuna roll with homemade spicy sauce 29.95
- NEW Ebi Tempura Maki** Argentinian prawn, cucumber, tamago, tobiko 29.95
- NEW California Maki** Crabstick, cucumber, tamago, tobiko 23.95
- NEW Aburi Hotate Maki** Torched Hokkaido scallop, homemade mentaiko 29.95
- Spicy Aburi Salmon Roll** With homemade spicy sauce 28.95
- Shaggy Dog Roll** Fresh & aburi salmon with furikake 24.95
- Spider Roll** Crispy battered soft-shell crab 24.95
- Kaisen Bara Chirashi Don** Diced sashimi-grade fish 32.95
- NEW Unagi Tamago Don** With teriyaki sauce 32.95
- Sake, Hotate & Ikura Don** Salmon, Hokkaido scallops, salmon roe 32.95
- Add Bafun Uni** 19.95

KIDS MENU

- Beef Burger** Cheddar, homemade brioche buns 13.95
- Battered Fish** Barramundi or snapper strips with fries or pasta 14.95
- Kappa Maki** Cucumber 7.95
- Kani Maki** Crabstick 7.95
- Tamago Maki** Japanese egg omelette 7.95

OUR OTHER DINING FARE

DELI TILL 6PM DAILY

- Homemade Pastrami on Rye with Chips** 28.95
Rye, USDA choice brisket & fried caper mustard aioli
- Cold Smoked Salmon with Chips** 24.95
Turkish pide, pickled carrots and white radish & fried caper mustard aioli
- GFM-Style Homemade Cubano with Chips** 22.95
Brioche, sweet honey roasted ham, habanero, gherkins & whole grain mustard aioli. Pressed till crispy

ASIAN PLATTER

- Seafood Boil** 199.95
Mud crab, scallops, prawns, mussels & clams cooked in chilli crab sauce or garlic butter. 2-4pax
- Add Mantou** 6 pieces 3.95
- Hot Platter** 388.00
Whole Boston lobster 500g, 4 pieces prawns, 4 pieces scallops, Japanese flying squid & Japanese whole fish 900g-1 kg. 3-4pax

JAPANESE PLATTER

- SASHIMI**
- San-Tien-Mori** 9 slices AA bluefin otoro, chutoro & akame 79.95
- Sashimi Moriawase** 12 slices 49.95
- Omakase Sashimi** 12 slices 78.95
- Premium Sashimi** 16 slices of the best from Japan 119.95
- Add Whole Rock Lobster Sashimi** 1kg 195
- Add Lobster Head Miso Soup** Price per pax 10
- SUSHI**
- Sushi Moriawase** 10 pieces 42.95
- Sushi Omakase** 20 pieces 119.95

FROM THE COUNTER

	Sashimi	Sushi (2)		Sashimi	Sushi (2)
Salmon	17.95	9.95	Lean Bluefin	24.95	12.95
Salmon Belly	19.95	11.95	Fatty Bluefin	49.95	19.95
Yellowfin Tuna	18.95	10.95	Bluefin Belly	69.95	39.95
Swordfish Belly	18.95	10.95	Sea Urchin	39.95	32.95
Amberjack	29.95	14.95	Scallop 2 pcs	24.95	15.95
Amberjack Belly	39.95	16.95	Salmon Ikura	14.95	11.95
Madai Snapper	29.95	14.95			

OMAKASE

LUNCH		DINNER	
Kiku 8 courses	98	Matsu 10 courses	188
Hana 10 courses	138	Momiji 12 courses	238



OYSTERS MIN ORDER 2PCS PER TYPE

FRANCE		USA		
Fine de Claire	Reminiscent of soyu with a delicate hazelnut finish	4.95	East Coast Oysters Ask us for what's available!	6.50
 KYS Specials	Sweet, fleshy. Hazelnut aroma. GFM Exclusive	8.95	Barron Points Massive with a soft texture. Sweet, salty, musky	7.95
CANADA		AUSTRALIA		
Mary Point	Softly textured, musky and less briny	4.50	Coffin Bay Clean, crisp, briny yet sweet & meaty in a deep cup	5.95
Golden Mantle	Plump. Sweet, mineral. Melon finish	4.50	IRELAND	
			Ostra Regal Sweet, algal flavour with a slight mineral finish	8.95

WHOLE AGED FISH

7 to 14 days aged fishes served grilled or oven-roasted	
French Turbot	18/100g
Loup de Mer	14/100g
Gindara	24/100g
Madai Snapper	16/100g
Sea Bream	14/100g

CRUSTACEANS & SEASONAL FARES

WESTERN CHARGRILLED, STEAM, THERMIDOR (ADD \$10)	
Russian King Crab Legs	300g
Snow Crab Legs	400g
Live Boston Lobster	Regular, 500g-550g
Live Boston Lobster	Jumbo, 1kg-2kg
Western Rock Lobster	
ASIAN BLACK PEPPER, CHILLI CRAB STYLE, KUNG PO, STEAMED	
Live Mud Crab	700g-800g
Live Dungeness Crab	
Live King Crab	
Live Australian Southern/ Western Rock Lobster	
JAPANESE SALT & PEPPER KABAYAKI	
King Crab Legs	300g
Snow Crab Legs	400g
Live Australian Southern/ Western Rock Lobster	

SHELLFISH

WESTERN WHITE WINE GARLIC, SPICY TOMATO, SAFFRON CREAM	
Green Lipped Mussels	New Zealand 500g
Oriental Clams	Korea 500g
Black Mussels	France/ USA PEI 500g
ASIAN BLACK PEPPER, SAMBAL	
Green Lipped Mussels	New Zealand 500g
Surf Clams	Korea 500g
Manila Clams	Canada 500g

WHOLE FISHES

WESTERN CHARGRILLED, PAPILLOTE	
Sea bream, pink snapper, john dory, loup de mer, orange roughy	12/100g
Japanese snapper, arctic char, Idaho trout, mackerel, rockfish	14/100g
Flounder, monkfish, dover sole, lemon sole, plaice, turbot	16/100g
ASIAN HONG KONG STEAMED, THAI STYLE STEAMED, TEOCHEW STEAMED, FRIED SOYA GLAZE	
Sea bream, loup de mer, orange roughy	12/100g
Japanese snapper madai, blackhead seabream kurodai, sea bass suzuki, striped beakfish ishida, goldlined seabream hedai	14/100g
Monkfish, great amberjack kanpachi, striped jack shima-aji, threadfin bream itoyori, rockfish mebaru	16/100g
JAPANESE KABAYAKI Japanese mixed box fishes freshly air-flown	
Japanese snapper madai, blackhead seabream kurodai, sea bass suzuki, striped beakfish ishida, goldlined seabream hedai	14/100g
Great amberjack kanpachi, striped jack shima-aji, threadfin bream itoyori, rockfish mebaru, chicken grunt isaki	16/100g
Splendid alfonsino kinmedai, Japanese flounder hiramé	18/100g

FISH FILLETS

COOKING STYLES CHARGRILLED, PAN SEARED, BATTERED, CRUMBED, STEAMED OR BAKED	
Fresh Fillets	Red snapper, Atlantic salmon, barramundi, sole, yellowfin tuna, New Zealand pink snapper, tusk fish "parrot fish", Spanish mackerel, escolar, haddock
Trawler Catches	John dory, Atlantic halibut, black cod, hapuku, Australian ocean trout, New Zealand swordfish, blue nose, lingcod, Atlantic cod, red coral trout, yellowtail kingfish, blue cod

DESSERTS

Sticky Date Pudding	Caramel, vanilla ice cream	13.95	Homemade Orh Nee	With pumpkin puree	9.95
Granny Smith Apple Crumble	Almond crumb, vanilla ice cream	13.95	Warabi Mochi	Tossed in bracken powder	9.95
Chocolate Fondant 64% Valrhona	Vanilla ice cream (20 mins)	15.95	NEW Umeshu Jelly		6.95
Ice Cream	Choice of vanilla, chocolate, strawberry, or coconut		NEW Banana Fritters	With chocolate sauce	9.95
Single Scoop		4.95			
Double Scoop		7.95			