



EVENT KIT 2022/23

@QUAYSIDE ISLE

COME EMBRACE OUR
SEA-TO-TABLE EXPERIENCE
WITH THIS SEASIDE GEM THAT'S
A PRIME DESTINATION FOR
LOCALS AND TOURISTS ALIKE.

SPEND YOUR AFTERNOON
OVERLOOKING BEAUTIFUL
YACHTS, SIPPING CRISP WINE
AND CHASING SUNSETS.

MENU OFFERINGS:
WESTERN,
ASIAN AND
JAPANESE CUISINE

31 OCEAN WAY #01-02/05,
S098375





THE INTERIOR

COME EMBRACE OUR SEA-TO-TABLE DINING EXPERIENCE AT THIS PRIME SEASIDE DESTINATION FOR LOCALS AND TOURISTS ALIKE. OVERLOOK BEAUTIFUL YACHTS AND SIP CRISP WINE FOR A RELAXING, OUT-OF-THE-CITY VIBE. (PS: WE HAVE A 10 PAX VIP ROOM TOO).



ALFRESCO SPACE

LOCATED IN THE LOVELY VICINITY OF THE ONE DEGREE 15 MARINA, OUR RESTAURANT IS NESTLED IN FOUR UNITS WITH AN IMPRESSIVE ALFRESCO THAT OVERLOOKS BEAUTIFUL YACHTS AND TRANQUIL WATERFRONT HOUSING.

QUAYSIDE ISLE | WESTERN
\$60++/PAX 3 COURSE LUNCH

STARTERS

LANGOUSTINES BISQUE

Dash of brandy, torched crabmeat, cheesy croutons

OR

KALE CAESAR

Cold smoked salmon, chorizo crisps, shaved Parmigiano, buttered croutons

MAINS

CATCH OF THE DAY

Char-grilled, pommes puree, garden greens

OR

CARBONARA

Homemade ham, chorizo crisps, torched omega egg yolk infused with curry leaf

DESSERTS

GRANNY SMITH APPLE CRUMBLE

With vanilla ice cream

OR

STICKY DATE PUDDING

With coconut ice cream



QUAYSIDE ISLE | WESTERN
\$80++/PAX 4 COURSE LUNCH

STARTERS I

KALE CAESAR

Cold smoked salmon, chorizo crisps, shaved Parmigiano, buttered croutons

OR

HEIRLOOM TOMATOES

Burrata cheese, balsamico reduction, seaweed salt

STARTERS II

GRILLED OCTOPUS

Capers aioli, sautéed wild mushrooms & royal chives, onion crisps

OR

TUNA TARTARE

Sesame wasabi aioli, caramelised sesame tuile, yuzu soya-infused ikura

MAINS

SCALLOP RISOTTO

Basil tomatoes sauce, crème fraiche, shaved parmigiano

OR

FILLET MIGNON

Truffle chips, garden greens, crispy onion

DESSERTS

GRANNY SMITH APPLE CRUMBLE

With vanilla ice cream

OR

STICKY DATE PUDDING

With coconut ice cream



QUAYSIDE ISLE | WESTERN
\$88++/PAX 4 COURSE DINNER
MIN 2 PAX

STARTERS TO SHARE

COLD SEAFOOD PLATTER

An array of seafood served chilled. NZ green lipped mussels, Manilla clams, boiled tiger prawns, in house cold smoked salmon, yellowfin tuna tartare, freshly shucked oysters

STARTERS

LANGOUSTINES BISQUE

Dash of brandy, torched crabmeat, cheesy croutons

OR

HEIRLOOM TOMATOES

Burrata cheese, balsamico reduction, seaweed salt

MAINS

CATCH OF THE DAY

Truffle pommes purée, grilled seasonal vegetables

OR

USDA GRAIN FED RIBEYE

Burnt broccoli, Hasselback potatoes

OR

SEAFOOD RISOTTO

Spicy basil tomatoes, shaved Parmigiano, crème fraîche

DESSERTS

VALRHONA CHOCOLATE FONDANT

With vanilla ice cream

OR

GRANNY SMITH APPLE CRUMBLE

With vanilla ice cream



QUAYSIDE ISLE | WESTERN
\$128++/PAX 5 COURSE DINNER
MIN 4 PAX (3 DAYS LEAD TIME)

STARTERS TO SHARE

COLD SEAFOOD PLATTER

An array of seafood served chilled. NZ green lipped mussels, Manilla clams, boiled tiger prawns, in house cold smoked salmon, yellowfin tuna tartare, freshly shucked oysters

STARTERS

CRAB REMOULADE

Duo crab lump & claw, sesame wasabi aioli, caramelised sesame tuile, avocado

OR

AGED HAMACHI CARPACCIO

5 days aged, mint & spinach chimichurri, burrata cheese, yuzu soya-infused ikura, onion crisps

MAINS

GRILLED OCTOPUS

Capers aioli, sautéed wild mushrooms & royal chives, onion crisps

OR

TRIO WAY OYSTERS

Carbonara gratin, spicy chorizo tomatoes, flambé rum with ikura & cucumber

MAINS

CATCH OF THE DAY

Truffle pommes purée, grilled seasonal vegetables

OR

USDA GRAIN FED RIBEYE

Burnt broccoli, Hasselback potatoes

DESSERTS

VALRHONA CHOCOLATE FONDANT

With vanilla ice cream

OR

GRANNY SMITH APPLE CRUMBLE

With vanilla ice cream



QUAYSIDE ISLE | DEGUSTATION
\$188++/PAX 9 COURSE DINNER
MIN 2 PAX (10 DAYS LEAD TIME)

COURSE I
AMUSE BOUCHE

COURSE II
KYS SUPER SPECIAL NO 1
Ponzu, ikura

COURSE III
AGED HAMACHI
Chimichurri

COURSE IV
BLUEFIN TARTARE
Sesame tuile

COURSE V
AGED ARGENTINAN PRAWN
Langoustines foam

COURSE VI
KING CRAB LEG
Mint risotto

COURSE VII
MONKFISH
Crumbed, yuzu bonito broth

COURSE VIII
AGED USDA RIBEYE
Caramelised chicory

COURSE IX
WILD BERRIES
Poached in champagne



QUAYSIDE ISLE | ASIAN
\$60++/PAX 3 COURSE LUNCH

STARTERS

DUO SASHIMI
With yuzu daikon

OR

XO BLACK FUNGUS
With cucumber

MAINS

TEO CHEW STEAMED CATCH OF THE DAY
With Hoshijirushi rice

OR

DARK SOYA SAUCE PORK BELLY

DESSERTS

SNOW FUNGUS
With peach gum & lotus seed

OR

RED BEAN WITH BLACK GLUTINOUS RICE



QUAYSIDE ISLE | ASIAN
\$80++/PAX 4 COURSE LUNCH

STARTERS

TRIO SASHIMI

With yuzu daikon

OR

MARINATED POTATO GLASS NOODLES

With tiger prawn

STARTERS

TAKO WASABI

OR

MARINATED ABALONE

With sesame dressing

MAINS

SHAGGY DOG ROLL

OR

CORDYCEPS MILITARIS STEAMED CHICKEN

With Hoshijirushi rice

OR

HONG KONG STEAMED CATCH OF THE DAY

With Hoshijirushi rice

DESSERTS

SNOW FUNGUS

with peach gum & lotus seed

OR

RED BEAN WITH BLACK GLUTINOUS RICE



QUAYSIDE ISLE | ASIAN
\$88++/PAX 4 COURSE LUNCH
MIN 2 PAX

STARTERS I

OMAKASE SASHIMI

6 pcs

OR

KUNG PAO STYLE GRILLED OCTOPUS

STARTERS II

UZAKU

Grilled eel and cucumber salad

OR

XO SCALLOP WITH BROCCOLI

MAINS

TEMPURA EBI MAKI

With yuzu miso

OR

MALA STYLE GRILLED CATCH OF THE DAY

With sautéed vegetables

OR

GOLDEN PUMPKIN PORK RIB

With Hoshijirushi rice

DESSERTS

BUTTERNUT SQUASH WITH YAM PASTE

OR

RED BEAN WITH BLACK GLUTINOUS RICE



QUAYSIDE ISLE | ASIAN
\$128++/PAX 5 COURSE DINNER
MIN 4 PAX

COURSE I

OMAKASE SASHIMI, SUSHI & MAKI PLATTER

COURSE II

SOUP

Shark fin, melon, crabmeat & dried scallop

COURSE III

ASIAN PLATTER

Ebi & yasai tempura, drunken Argentinian prawns, onion & ginger Manilla clams, surame ikayaki

COURSE IV

MAIN PLATTER

Hong Kong style steamed seabass, chili mud crab, prawn noodles, XO scallop with asparagus

COURSE V

BUTTERNUT SQUASH WITH YAM PASTE

OR

RED BEAN WITH BLACK GLUTINOUS RICE



QUAYSIDE ISLE | ASIAN
\$188++/PAX 9 COURSE DINNER
MIN 2 PAX (10 DAYS LEAD TIME)

COURSE I
AMUSE BOUCHE

COURSE II
BLUEFIN SASHIMI

COURSE III
BOTAN EBI
Sushi

COURSE IV
MONKFISH LIVER
Truffle onsen

COURSE V
BAFUN UNI
Tempura, ohba

COURSE VI
ROCK LOBSTER
Dumpling, superior broth

COURSE VII
KING CRAB
Spring roll

COURSE VIII
WAGYU RUMP 7/8
Leek & onion

COURSE IX
BIRD NEST
White fungus



QUAYSIDE ISLE | COCKTAIL MENU

\$68++/PAX

MIN 25 PAX (10 DAYS LEAD TIME)

MENU

SWEET POMMES SOUFFLE

With goat cheese, cranberries & walnut

CRAB REMOULADE

With sesame crisps

NIXON ROLL

Unagi & cream cheese

HOMEMADE HAM KATSU

With capers slaw

BRISKET KUEH PAI TEE

CRISPY SUSHI RICE

With spicy yellowfin tuna & avocado

WILD BERRIES SHOOTERS

ADD ONS

ADD \$68++/PAX FOR FREE FLOW HOUSE POUR



QUAYSIDE ISLE | CORPORATE MENU

\$88++/PAX 4 COURSE LUNCH

MIN 30 PAX (3 DAYS LEAD TIME)

STARTERS I

COLD SEAFOOD PLATTER

An array of seafood served chilled. NZ Green lipped mussels, Manilla clams, boiled tiger prawns, in house cold smoked salmon, yellowfin tuna tartare, freshly shucked oysters

STARTERS II

JAPANESE TRIO PLATTER

Omakase sashimi, sushi and maki

MAINS

PAN-SEARED CATCH OF THE DAY

With pommes & spinach gratin

OR

FILLET MIGNON

With burnt broccoli & Hasselback potatoes

OR

SMOKED SALMON RISOTTO

Mint & spinach pesto, shaved parmigiano, crème fraiche

DESSERTS

DESSERTS PLATTER

Valrhona chocolate fondant, granny smith apple crumble, sticky date pudding & assorted ice cream



QUAYSIDE ISLE | CORPORATE MENU

\$108++/PAX 5 COURSE LUNCH

MIN 30 PAX (3 DAYS LEAD TIME)

STARTERS I

COLD SEAFOOD PLATTER

An array of seafood served chilled. NZ Green lipped mussels, Manilla clams, boiled tiger prawns, in house cold smoked salmon, yellowfin tuna tartare, freshly shucked oysters

STARTERS II

JAPANESE TRIO PLATTER

Omakase sashimi, sushi and maki

MAINS

ASIAN PLATTER

Ebi & yasai tempura, drunken Argentinian prawns, onion & ginger Manilla clams, surame ikayaki

MAINS

PAN-SEARED CATCH OF THE DAY

With falafel & spinach dip

OR

USDA GRAIN FED RIBEYE

Jacket potatoes with asparagus & chorizo crisps

OR

SCALLOP RISOTTO

Butternut squash with crème fraîche & shaved parmigiano

DESSERTS

DESSERTS PLATTER

Valrhona chocolate fondant, granny smith apple crumble, sticky date pudding & assorted ice cream



QUAYSIDE ISLE | BUFFET

\$168++/PAX

MIN 100 PAX (30 DAYS LEAD TIME)

BUFFET

JAPANESE STATION

Sashimi, Sushi, Maki, Handroll
Tempura
Somen
Okonomiyaki
Yakitori

BREAD STATION

Baguette
Tomato Bread
Olive Bread
Sour Dough
Onion Bread

SOUP STATION

Shark Fin & Melon Soup
Seafood Bouillabaisse

COLD STATION

Oysters
Cold Smoked Salmon
Boiled Live Prawns
Green Lipped Mussels
Manilla Clams
Antipesto Salads

SERVED

MAIN PLATTER

Rock Lobster Dumpling
Chili Mud Crab
Grilled Aged Buri
King Crab Leg Fried Rice

ROAST STATION

Pork Belly
Brisket
Whole Fish Wellington
Roasted Chicken
Prime Rib

NOODLES STATION

Prawn Noodle
Laksa

DESSERTS STATION

Lemon Meringue
Raspberries Cheesecake
Chocolate Mousse
Carrot Cake
Cheese Parfait
Butternut Squash with Yam Paste
Mango Pudding with Pomelo & Milk





@BUKIT TIMAH

ESTABLISHED IN 2003, OUR HUMBLE ABODE IS NESTLED IN THE COSY NEIGHBOURHOOD OF BUKIT TIMAH.

AS THE HANGOUT OF MANY REGULARS, THIS IS THE CENTRAL, CONVENIENT DESTINATION FOR WHENEVER YOU NEED A SEAFOOD FIX.

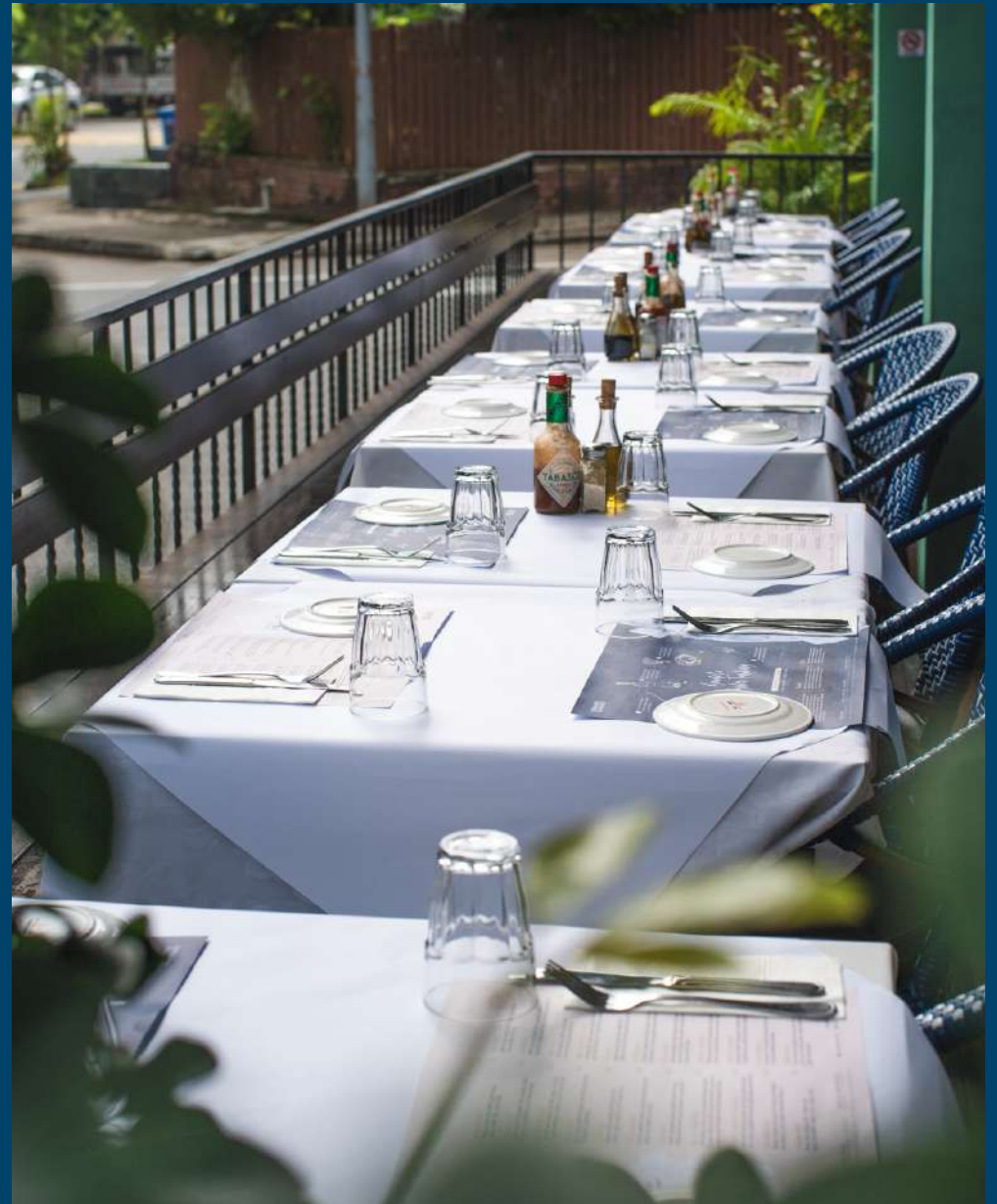
MENU OFFERINGS:
WESTERN CUISINE

34 GREENWOOD AVENUE,
S289236



THE INTERIOR

A CASUAL, NO-FRILLS DINING DESTINATION FOR INTIMATE GATHERINGS WITH FRIENDS AND FAMILY. OUR RESTAURANT OCCUPIES TWO UNITS - THE FIRST WHICH COMPRISES OF OUR RESTAURANT AND THE SECOND, WHICH HOUSES OUR RETAIL FISH MARKET.



ALFRESCO SPACE

SOAK IN THE RELAXING VIBES OF GREENWOOD AVENUE FROM OUR BREEZY, OPEN AIR ALFRESCO. NESTLED AMONG GREENERY, TAKE A BREATH AND ADMIRE THE TRANQUIL NEIGHBOURHOOD IN ITS EBB AND FLOW.

BUKIT TIMAH | WESTERN
\$70++/PAX

SHARING FOR 6 PAX

COLD SEAFOOD PLATTER

An array of seafood served chilled. NZ Green lipped mussels, Manilla clams, boiled tiger prawns, in house cold smoked salmon, yellowfin tuna tartare, freshly shucked oysters

STARTERS

PRAWN SAFFRON LINGUNI

Wild red-legged prawns, saffron truffle sauce

OR

SEARED RED DRUM

On barley & mushroom risotto

DESSERTS

STICKY DATE PUDDING

With ice cream





GALLERY

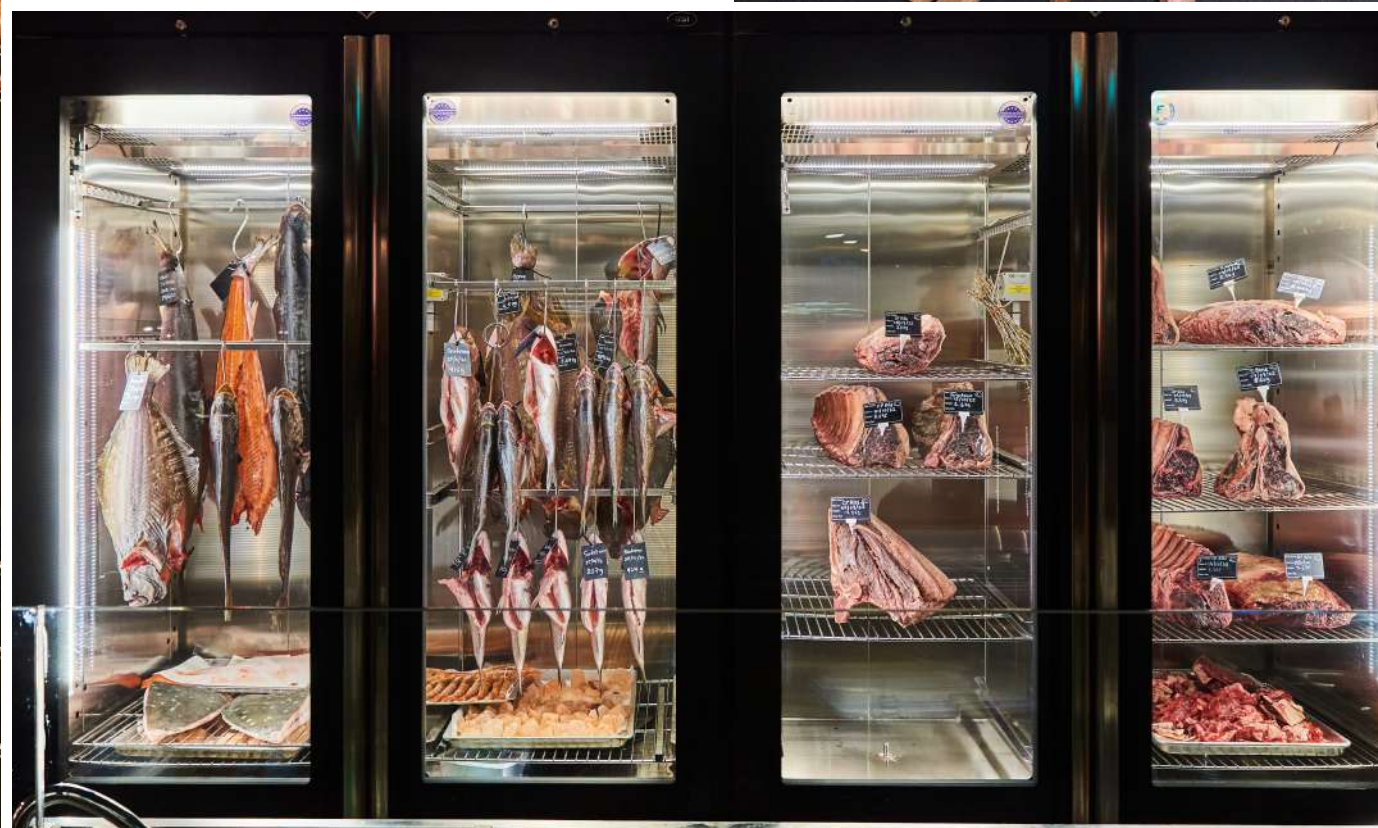
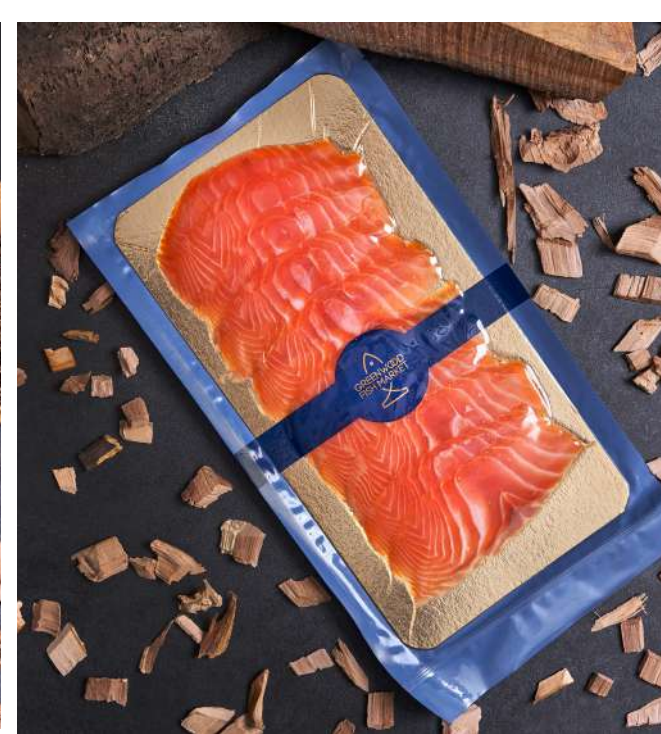
DISCLAIMER: KINDLY NOTE THAT SAMPLE MENUS ARE SUBJECT TO CHANGES WITHOUT PRIOR NOTICE.
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DAIMLER

SpencerStuart

Pivotal



L'ORÉAL SHISEIDO



OUR CLIENTS



THE STRAITS TIMES



WEEKENDER

Discover Weekend Happiness



ladyironchef
FOOD TRAVEL LIFESTYLE

AS FEATURED ON



TOP RESTAURANT
BRONZE WINE LIST AWARD

- WINE & DINE



FISHY BUSINESS IS
GOOD BUSINESS

- WONG AH YOKE



FRESH SEA-TO-TABLE
SEAFOOD

- 8 DAYS



THE 10 BEST SEAFOOD
RESTAURANTS IN SINGAPORE

- CNA LIFESTYLE



DELECTABLE DINING
WITH BREATHTAKING VIEWS

- EPICURE



CHARTING A
SEAFOOD LEGACY

- SIM

ACCOLADES



For enquires, kindly contact us at
info@greenwoodfishmarket.com

  [greenwoodfishmarket](https://www.instagram.com/greenwoodfishmarket)
www.greenwoodfishmarket.com