The Naked Finn

Per person – $68*

Water spinach (Ipomea aquatica) **"kang kong"** – chilled
– blanched, tossed in kalamansi juice, dried shrimp and fried shallot oil

Wild-caught 'baby' Japanese squid (Loliolus japonica)
– grilled on cast iron griddle with grapeseed oil

Piquant vermicelli – chilled
– blanched, tossed in special sauces and topped with sakura ebi

Wild-caught New Zealand tuatua (Paphies subtriangulata) – 150 g
– flambéed in white wine, drizzled with fish sauce and fried shallot oil

Locally-farmed barramundi (Lates calcarifer) fillet from **Kühlbarra** – 1 fillet
– pan-fried in grapeseed oil, finished with sea salt and extra virgin olive oil

Farmed giant tiger prawn (Penaeus monodon) – 3 pieces
– grilled on sea salt over cast iron griddle

Per person – $88*

Locally-farmed mesclun salad with orange and cherry tomato
– tossed in balsamic vinegar and sesame oil dressing

Wild-caught 'baby' Japanese squid (Loliolus japonica)
– grilled on cast iron griddle with grapeseed oil

Piquant rice vermicelli "bee hoon" – chilled
– blanched, tossed in special sauces and topped with sakura ebi

Wild-caught sword razor shell (Ensis siliqua) – 1 piece
– blanched, drizzled with fish sauce and fried shallot grapeseed oil

Locally-farmed barramundi (Lates calcarifer) fillet from **Kühlbarra** – 1 fillet
– pan-fried in grapeseed oil, finished with sea salt and extra virgin olive oil

Wild-caught gamba carabinero (Aristaeopsis edwardsiana) – 1 piece
– grilled on cast iron griddle

* Must be ordered by the whole table.

Prices exclude 10% service charge & 7% GST

The Naked Finn

Wild-caught 'baby' Japanese squid (Loliolus japonica) $12
– grilled on cast iron griddle with grapeseed oil

Wild-caught sword razor shell (Ensis siliqua) – 1 piece $12
– blanched, drizzled with fish sauce and fried shallot oil

Wild-caught New Zealand tuatua (Paphies subtriangulata) – 350 g $25
– flambéed in white wine, drizzled with fish sauce and fried shallot oil

Wild-caught gloomy octopus (Octopus tetricus) – 150 g $42
– sous-vide in kombu and grilled on cast iron griddle

Farmed giant tiger prawn (Penaeus monodon) – 10 pieces $36
– grilled on sea salt over cast iron griddle

Wild-caught gamba carabinero (Aristaeopsis edwardsiana) – 1 piece $35/100g
– grilled on cast iron griddle

Wild-caught Mozambique lobster (Metanephrops mozambicus) – 4 pieces (XL) $88
– grilled on cast iron griddle with unsalted butter

Locally-farmed barramundi (Lates calcarifer) fillet from **Kühlbarra** – 300 g $35
– pan-fried in grapeseed oil, finished with sea salt and extra virgin olive oil

Secreto Ibérico pork – 180 g $30
– grilled on cast iron griddle, served with dried sole fish + garlic salt

Toriyama Umami Wagyu (Japanese) A4 tenderloin – 150 g $78
– grilled on cast iron griddle, served with ponzu + mesclun salad

Piquant rice vermicelli "bee hoon" – chilled $8
– blanched, tossed in special sauces and topped with sakura ebi

Water spinach (Ipomea aquatica) **"kang kong"** – chilled $10
– blanched, tossed in kalamansi juice, dried shrimp and fried shallot oil

Locally-farmed mesclun salad with orange and cherry tomato $12
– tossed in balsamic vinegar and sesame oil dressing

Lobster bisque (American lobster or European lobster)* $22/$25
– roasted lobster (head & roe), skate stock, tomato purée, brandy

* American lobster/European lobster. Please ask our friendly staff for availability.

Prices exclude 10% service charge & 7% GST