

Set for two (a) - \$138

Water spinach (*Ipomea aquatica*) “**kang kong**” - chilled
- blanched, tossed in kalamansi juice, dried shrimp and fried shallot olive oil

Wild-caught ‘baby’ Indian squid (*Uroteuthis duvauceli*)
- grilled on cast iron griddle with extra virgin olive oil

Piquant rice vermicelli “bee hoon” - chilled
- blanched, tossed in special sauces and topped with sakura ebi

Farmed yesso scallop (*Mizuhopecten yessoensis*) **carpaccio** - 80g
- cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil

Wild-caught New Zealand littleneck clam (*Austrovenus stutchburyi*) - 8 pieces
- flambéed in white wine, drizzled with fish sauce and fried shallot olive oil

Locally-farmed barramundi (*Lates calcarifer*) **fillet** from **Kühlbarra** - 2 fillets
- pan-fried in olive oil, finished with sea salt and extra virgin olive oil

Farmed giant tiger prawn (*Penaeus monodon*) - 8 pieces
- grilled on sea salt, served with salted egg yolk dip

**Set for two (b) - \$188**

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

Wild-caught ‘baby’ Indian squid (*Uroteuthis duvauceli*)
- grilled on cast iron griddle with extra virgin olive oil

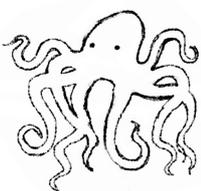
Piquant rice vermicelli “bee hoon” - chilled
- blanched, tossed in special sauces and topped with sakura ebi

Farmed yesso scallop (*Mizuhopecten yessoensis*) **carpaccio** - 80g
- cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil

Wild-caught sword razor shell (*Ensis siliqua*) - 2 pieces
- blanched, drizzled with fish sauce and fried shallot olive oil

Locally-farmed barramundi (*Lates calcarifer*) **fillet** from **Kühlbarra** - 2 fillets
- pan-fried in olive oil, finished with sea salt and extra virgin olive oil

Wild-caught gamba carabinero (*Aristaeopsis edwardsiana*) - 2 pieces
- grilled on cast iron griddle, finished with extra virgin olive oil



Set for four (a) - \$368**2015 Domaine de la Pépière Muscadet Sèvre-et-Maine sur lie «Clos des Briords»****Water spinach** (*Ipomea aquatica*) **“kang kong”** - chilled

- blanched, tossed in kalamansi juice, dried shrimp and fried shallot olive oil

Lobster bisque (without lobster meat)

- roasted American lobster (head & roe), skate stock, tomato purée, brandy

Wild-caught ‘baby’ Indian squid (*Uroteuthis duvauceli*)

- grilled on cast iron griddle with extra virgin olive oil

Piquant rice vermicelli “bee hoon” - chilled

- blanched, tossed in special sauces and topped with sakura ebi

Farmed yesso scallop (*Mizuhopecten yessoensis*) **carpaccio** - 160g

- cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil

Wild-caught New Zealand littleneck clam (*Austrovenus stutchburyi*) - 16 pieces

- flambéed in white wine, drizzled with fish sauce and fried shallot olive oil

Locally-farmed barramundi (*Lates calcarifer*) **fillet** from **Kühlbarra** - 4 fillets

- pan-fried in olive oil, finished with sea salt and extra virgin olive oil

Farmed giant tiger prawn (*Penaeus monodon*) - 8 pieces

- grilled on sea salt, served with salted egg yolk dip

**Set for four (b) - \$488****2012 Domaine Luneau-Papin Muscadet Sèvre-et-Maine «Semper Excelsior»****Locally-farmed mesclun salad with orange and cherry tomato**

- tossed in balsamic vinegar and sesame oil dressing

Lobster bisque (without lobster meat)

- roasted American lobster (head & roe), skate stock, tomato purée, brandy

Wild-caught ‘baby’ Indian squid (*Uroteuthis duvauceli*)

- grilled on cast iron griddle with extra virgin olive oil

Piquant rice vermicelli “bee hoon” - chilled

- blanched, tossed in special sauces and topped with sakura ebi

Farmed yesso scallop (*Mizuhopecten yessoensis*) **carpaccio** - 160g

- cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil

Wild-caught sword razor shell (*Ensis siliqua*) - 4 pieces

- blanched, drizzled with fish sauce and fried shallot olive oil

Locally-farmed barramundi (*Lates calcarifer*) **fillet** from **Kühlbarra** - 4 fillets

- pan-fried in olive oil, finished with sea salt and extra virgin olive oil

Wild-caught gamba carabinero (*Aristaeopsis edwardsiana*) - 4 pieces

- grilled on cast iron griddle, finished with extra virgin olive oil

The Naked Finn

Menu

Mollusca

Wild-caught 'baby' Indian squid (<i>Uroteuthis duvauceli</i>) - grilled on cast iron griddle with extra virgin olive oil	\$8
Wild-caught sword razor shell (<i>Ensis siliqua</i>) - 1 piece - blanched, drizzled with fish sauce and fried shallot olive oil	\$12
Wild-caught New Zealand littleneck clam (<i>Austrovenus stutchburyi</i>) - 8 pieces - flambéed in white wine, finished with barramundi stock - soup	\$20
Farmed yesso scallop (<i>Mizuhopecten yessoensis</i>) - 1 piece - lightly-grilled with sea salt, fried garlic and shallot olive oil	\$26
Farmed yesso scallop (<i>Mizuhopecten yessoensis</i>) carpaccio - 80g - cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil	\$38

Decapoda

Farmed giant tiger prawn (<i>Penaeus monodon</i>) - 8 pieces - grilled on sea salt, served with salted egg yolk dip	\$30
Wild-caught giant river prawn (<i>Macrobrachium rosenbergii</i>) - 2 pieces - head is grilled and body is deep-fried in olive oil	\$98
Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) - 1 piece - grilled on cast iron griddle, finished with extra virgin olive oil	\$30/100g
Wild-caught European lobster (<i>Homarus gammarus</i>) - 1 whole - grilled on cast iron griddle with unsalted butter	\$18/100g

Fish

Locally-farmed barramundi (<i>Lates calcarifer</i>) fillet from Kühlbarra - 300g - pan-fried with olive oil or steamed with ginger and fish sauce	\$35
Farmed common sole (<i>Solea solea</i>) "Dover sole" - 1 whole - pan-fried with olive oil	\$32/\$38
Wild-caught skilfish (<i>Erilepis zonifer</i>) - 100g - sliced and aburi, served with house-made ponzu sauce and white radish	\$45
Wild-caught mebaru (<i>Sebastes steindachner</i>) - 1 whole - deep-fried in olive oil, served with Teochew-style dip	\$11/100g

Meat

Secreto Ibérico pork - 180g - grilled on cast iron griddle, served with dried sole fish + garlic salt	\$30
Toriyama Umami Wagyu (Japanese) A4 tenderloin - 150g - grilled on cast iron griddle, served with ponzu + mesclun salad	\$78

Sides

Piquant rice vermicelli “bee hoon” - chilled - blanched, tossed in special sauces and topped with sakura ebi	\$8
Water spinach (<i>Ipomea aquatica</i>) “kang kong” - chilled - blanched, tossed in kalamansi juice, dried shrimp and fried shallot olive oil	\$10
Locally-farmed mesclun salad with orange and cherry tomato - tossed in balsamic vinegar and sesame oil dressing	\$12
Cream of pumpkin soup - served with croutons, chives and extra virgin olive oil	\$12
Lobster bisque (American lobster or European lobster)* - roasted lobster (head & roe), skate stock, tomato purée, brandy	\$20/\$25

About Us

1. We believe less is more... but to achieve that, we actually need to do more (work), as sourcing and preserving quality takes up an enormous amount of resources, in terms of time and money.
2. With top quality ingredients, it's a shame to embellish and hide their natural subtle flavours with unnecessary seasoning and so we usually stick with just olive oil, sea salt and occasionally, unsalted butter when cooking.
3. The dips and sauces we offer are basically “modifiers” to add sweetness, sourness and spiciness. We prefer not to use them but it is your choice as taste is personal.
4. Sustainability to us is not about buying sustainably-caught vulnerable or endangered species. It is the focus on introducing non-mainstream species to our customers so that those under threat will have a chance of recovery.
5. Our menu lists the official FAO and scientific names of the species we offer. This is our fight against seafood fraud. Being informed, we believe our customers will be better equipped in making the right choices in the future, be it in our restaurants or others.
6. Value is paying reasonable rate for quality products. Our menu is not priced low but it is definitely not overpriced. We work really hard to keep our capital and operating expenses low just so we can price our products at a much lower margin than the industry standard's.