

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’ Indian squid (*Uroteuthis duvauceli*)

– 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 littleneck (*Austrovenus stutchburyi*) – 4 pieces

– 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’ Indian squid (*Uroteuthis duvauceli*)

– 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 Mozambique lobster (*Metanephrops mozambicus*) – 2 pieces

– grilled on cast iron griddle with unsalted butter



* Must be ordered by the whole table.

Prices exclude 10% service charge & 7% GST

The Naked Finn

Wild-caught 'baby' Indian squid (<i>Uroteuthis duvauceli</i>)	\$12
– grilled on cast iron griddle with grapeseed oil	
Wild-caught sword razor shell (<i>Ensis siliqua</i>) – 1 piece	\$12
– blanched, drizzled with fish sauce and fried shallot oil	
Wild-caught New Zealand littleneck (<i>Austrovenus stutchburyi</i>) – 10 pieces	\$25
– flambéed in white wine, drizzled with fish sauce and fried shallot oil	
Wild-caught gloomy octopus (<i>Octopus tetricus</i>) – 150g	\$42
– sous-vide in kombu and grilled on cast iron griddle	
Farmed giant tiger prawn (<i>Penaeus monodon</i>) – 10 pieces	\$36
– grilled on sea salt over cast iron griddle	
Wild-caught Mozambique lobster (<i>Metanephrops mozambicus</i>) – 5 pieces (L)	\$88
– grilled on cast iron griddle with unsalted butter	
Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) – 1 piece	\$35/100g
– grilled on cast iron griddle, finished with extra virgin olive oil	
Locally-farmed barramundi (<i>Lates calcarifer</i>) fillet from Kühlbarra – 300g	\$35
– pan-fried in grapeseed oil, finished with sea salt and extra virgin olive oil	
Secreto Ibérico pork – 180g	\$30
– grilled on cast iron griddle, served with dried sole fish + garlic salt	
Toriyama Umami Wagyu (Japanese) A4 tenderloin – 150g	\$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 (<i>Ipomea aquatica</i>) " 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.

The Naked Finn

Muscadet

The inherent subtlety of Muscadet makes it perfect for the expression of terroir (a sense of origin) and as a complement for food. Collectively, the wines pair readily with top-quality, sensitively-cooked seafood, enhancing the natural flavours and sweetness, and staying true to their origins near the ocean.

2016 Domaine Luneau-Papin Muscadet Sèvre-et-Maine «La Grange»	\$16/\$40/\$70
2015 Domaine de la Pépière Muscadet Sèvre-et-Maine «Monnières-St-Fiacre»	\$90
2011 A-M. Bregeon Muscadet Sèvre-et-Maine Rserve	\$120
2014 Domaine Luneau-Papin Muscadet Sèvre-et-Maine sur lie «Semper Excelsior»	\$130

Burgundy

2014 Les Héritiers du Comtes Lafon, Macon Viré-Clessé	\$136
2014 Domaine Pierre Bourée Fils Beaune 1er Cru Les Epenottes	\$220
2014 Jacques-Frédéric Mugnier Nuits St. Georges Clos de la Maréchale	\$270
2015 Domaine Bonneau du Martray Corton-Charlemagne (375ml)	\$280

Grenache

2014 Eric Texier Vaison la Romaine (S. Rhône)	\$16/\$40/\$70
2016 Château de Trinquedvel Tavel Rosé (S. Rhône)	\$85
2016 Domaine du Trapadis Rasteau «Les Cras» (S. Rhône)	\$95
2015 Domaine Charvin Châteauneuf-du-Pape (S. Rhone)	\$200

Others

NV A-M. Brégeon Vin Mousseux de Qualite «Gai Perle»	\$17/\$45/\$80
NV de Sousa et Fils Champagne Brut Tradition (Champagne)	\$160
2013 Domaine Dupasquier Vin de Savoie Mondeuse	\$105
2017 Vincent Gaudry «Constellation du Scorpion» (Sauvignon Blanc, Loire)	\$110
2017 François Pinon Vouvray «Silex Noir» (Chenin Blanc, Loire)	\$115

Sake

Kitano Nishiki Junmai Daiginjo (Hokkaido)	\$138
---	-------

Beers (bottle)

Orion Beer (334ml)	\$10
--------------------	------

The Naked Finn

Coconut

House-made coconut mocktail	\$12
House-made coconut cocktail	\$18

Coffee (Illy)

Hot/Iced

Macchiato	\$5/-
Espresso	\$5/-
Latté	\$5/\$7
Cappuccino	\$5/\$7
Flat White	\$5/\$7
Long Black	\$5/\$7

Tea selection

Hot/Iced

Forté Breakfast	\$5/\$7
Earl Grey	\$5/\$7
Chamomile Citron	\$5/\$7
Sencha (green tea)	\$5/\$7

Iced tea

Glass/Carafe

Iced tea	\$7/\$15
Iced tea with lemon	\$7/\$15

Non-alcoholic beverages

Nakd Luxury Artesian Still Water (500ml)	\$9
Nakd Luxury Artesian Sparkling Water (500ml)	\$9
Bandung (rose syrup with milk)	\$5
Cerana Longan Honey with lemon	\$7
Citrus soda (freshly-squeezed orange/lemon/lime)	\$9
Slow-pressed juices (orange/red apple)	\$9

Desserts

Yoghurt with Cerana Wildflower Honey	\$8
Yoghurt with Rajaborneo Honey	\$10
House-made fresh coconut sorbet	\$10
House-made lychee + grapefruit + Cerana Wildflower Honey sorbet	\$10
House-made gula Melaka sorbet + sea salt	\$10
House-made Naked chendol	\$13

Prices exclude 10% service charge & 7% GST