

Set for 2 A - \$148

- Water spinach** (*Ipomea aquatica*) “**kang kong**” - chilled
- blanched, tossed in kalamansi juice, dried shrimp and fried shallot grapeseed oil
- 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
- Farmed yesso scallop** (*Mizuhopecten yessoensis*) **carpaccio** - 80g
- cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil
- Wild-caught gloomy octopus** (*Octopus tetricus*) - 75g
- sous-vide in kombu and grilled on cast iron griddle
- Wild-caught New Zealand littleneck clam** (*Austrovenus stutchburyi*) - 8 pieces
- flambéed in white wine, drizzled with fish sauce and fried shallot grapeseed oil
- Locally-farmed barramundi** (*Lates calcarifer*) **fillet** from **Kühlbarra** - 2 fillets
- pan-fried in grapeseed oil, finished with sea salt and extra virgin olive oil
- Farmed giant tiger prawn** (*Penaeus monodon*) - 6 pieces
- grilled on sea salt, served with salted egg yolk dip

**Set for 4 A - \$398**

- 2015 A-M. Bregeon Muscadet Sèvre-et-Maine «Original» - wine
- Water spinach** (*Ipomea aquatica*) “**kang kong**” - chilled
- blanched, tossed in kalamansi juice, dried shrimp and fried shallot grapeseed 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 grapeseed 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 gloomy octopus** (*Octopus tetricus*) - 150g
- sous-vide in kombu and grilled on cast iron griddle
- Wild-caught New Zealand littleneck clam** (*Austrovenus stutchburyi*) - 16 pieces
- flambéed in white wine, drizzled with fish sauce and fried shallot grapeseed oil
- Locally-farmed barramundi** (*Lates calcarifer*) **fillet** from **Kühlbarra** - 4 fillets
- pan-fried in grapeseed 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 2 B - \$198

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*) - 2 pieces

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

Wild-caught gloomy octopus (*Octopus tetricus*) - 75g

- sous-vide in kombu and grilled on cast iron griddle

Farmed common edible cockle (*Cerastoderma edule*) - 200g

- blanched in garlic, white wine, unsalted butter and chives

Locally-farmed barramundi (*Lates calcarifer*) fillet from **Kühlbarra** - 2 fillets

- pan-fried in grapeseed 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 4 B - \$538

2014 Domaine Luneau-Papin Muscadet Sèvre-et-Maine sur lie «Terre de Pierre» - wine

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 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*) - 4 pieces

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

Wild-caught gloomy octopus (*Octopus tetricus*) - 150g

- sous-vide in kombu and grilled on cast iron griddle

Farmed common edible cockle (*Cerastoderma edule*) - 400g

- blanched in garlic, white wine, unsalted butter and chives

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

- pan-fried in grapeseed 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

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| Wild-caught 'baby' Indian squid (<i>Uroteuthis duvauceli</i>) - grilled on cast iron griddle with grapeseed oil | \$8 |
| Wild-caught sword razor shell (<i>Ensis siliqua</i>) - 1 piece - blanched, drizzled with fish sauce and fried shallot grapeseed oil | \$12 |
| Wild-caught New Zealand littleneck clam (<i>Austrovenus stutchburyi</i>) - 8 pieces - flambéed in white wine, finished with barramundi stock - soup | \$20 |
| Wild-caught gloomy octopus (<i>Octopus tetricus</i>) - 75g - sous-vide in kombu and grilled on cast iron griddle | \$21 |
| Farmed common edible cockle (<i>Cerastoderma edule</i>) - 250g - blanched in garlic, white wine, unsalted butter and chives | \$32 |
| Farmed yesso scallop (<i>Mizuhopecten yessoensis</i>) carpaccio - 80g - cured in freshly-squeezed lemon juice, drizzled with extra virgin olive oil | \$38 |

Decapoda

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| Farmed giant tiger prawn (<i>Penaeus monodon</i>) - 8 pieces - grilled on sea salt, served with salted egg yolk dip | \$30 |
| Wild-caught Mozambique lobster (<i>Metanephrops mozambicus</i>) - 3 pieces - grilled on cast iron griddle with unsalted butter | \$85 |
| Wild-caught American lobster (<i>Homarus americanus</i>) - 1 whole - grilled on cast iron griddle with unsalted butter | \$11/100g |
| Wild-caught gamba carabinero (<i>Aristaeopsis edwardsiana</i>) - 1 piece - grilled on cast iron griddle, finished with extra virgin olive oil | \$30/100g |

Fish

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| Locally-farmed barramundi (<i>Lates calcarifer</i>) fillet from Kühlbarra - 300g - pan-fried with grapeseed oil or steamed with ginger and fish sauce | \$35 |
| Farmed common sole (<i>Solea solea</i>) "Dover sole" - 1 whole - pan-fried with grapeseed oil | \$32/\$38 |
| Wild-caught pacific rainbow smelt (<i>Osmerus dentex</i>) - 2 pieces - flash-fried in grapeseed oil, served with Teochew-style dip | \$10/100g |

Meat

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| 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

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| 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 grapeseed 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 | \$22/\$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.