



FESTIVE TAKEAWAYS

2023 CATALOGUE

Celebrating
20
YEARS
of Seafood



SINGAPORE'S SEAFOOD SPECIALISTS SINCE 2003

HAPPY HOLIDAYS FROM GREENWOOD FISH MARKET



As the festive season approaches, we find ourselves reflecting on the incredible journey we've embarked upon together.

From the bottom of our hearts, we want to extend our warmest wishes to you and your loved ones, and to express our heartfelt thanks for your unwavering support throughout our 20 years.

At GFM, we believe in the magic of the holidays, the joy of gathering around the table, and the tradition of savouring delectable food.

With this in mind, we're excited to introduce our 2023 Festive Catalogue, filled with an array of seafood delights to make your celebrations even more special.

Here's to a season filled with warmth, love, and the finest seafood.

Warmest wishes,
GFM Team

FB / IG: [@greenwoodfishmarket](#)
www.greenwoodfishmarket.com

Top: David Lee, founder
Bottom: Alan Lee, chef-owner

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WAYS TO ORDER DIRECT WITH US

1. Email

Send your order sheet to info@greenwoodfishmarket.com *1 day lead time*

2. Physical Order Sheet

Submit your order sheet to any of our team members

3. Call

Give us a ring during operational hours

Bukit Timah: 6467 4950 | Quayside Isle: 6262 0450

WAYS TO ORDER ONLINE

1. Oddle

For orders with restaurant takeaways: www.greenwoodfishmarket.oddle.me

2. Online Fish Market

For orders with retail seafood: www.greenwoodfishmarket.com/order

IMPORTANT DATES

Ordering Dates: 6th November 2023 to 15th January 2024

Festive Takeaways Availability: 1st December 2023 to 15th January 2024

FESTIVE PICKUP/ DELIVERY HOURS

Regular Hours: Daily, 12pm to 9pm

21st December 2023 to 26th December 2023: 11am to 9pm

28th December 2023 to 1st January 2024: 11am to 9pm

FESTIVE SPECIALS



ALAN'S SEAFOOD FEAST

\$428

Serves 8 persons

1kg salmon wellington, 2 Boston lobsters (chilled), 12 pc oysters, 1kg boiled live prawns, 500g cold smoked salmon, 600g sticky date & coconut log & 800g apple crumble log *1 day lead time*



HOMEMADE WELLINGTON

POPULAR

Serves 2-4 persons. Approx 1kg

Your choice of salmon or beef wrapped with mushroom duxelles, spinach & homemade crepes in a rich butter pastry *1 day lead time*

Salmon \$119

Beef \$168



Our wellingtons are served ready to eat! If you prefer to enjoy it a day or two after your order collection, give us the heads up and we'll provide the wellington uncooked with baking instructions - it's the best way to enjoy these homemade treats.



STICKY DATE & COCONUT LOG

\$38

Serves 2-4 persons. Approx 600g

A moist, fluffy cake that's big on flavour with comforting notes of date & coconut. Drizzle on some rich caramel to tie it all together

APPLE CRUMBLE LOG

\$38

Serves 2-4 persons. Approx 800g

Traditional Granny Smith apple filling topped with a crisp, buttery crumble. Heap on the caramel to complete this classic holiday treat

OYSTER PLATTERS



FRANCE

Fine de Claire No.3 - Delicate, briny. Reminiscent of soya and hazelnut \$59.4

Sorlut Specials No.3 - Iodised and tasty, with an intense nutty finish \$107.4

♥ **KYS Specials No.3** - Firm, sweet and balanced with a hazelnut aroma. *GFM-Exclusive* \$107.4

♥ **KYS Etoile Super Specials No.1** - Delicate and complex. Award-winning. *GFM-Exclusive* \$155.4

CANADA

Golden Mantle - Plump and ivory. Sweet & mineral with a melon finish \$59.4

Mary Point - Massive size with a soft texture. Slightly briny & musky \$59.4

USA

Katama Bay - A salt bomb with a sweet-as-candy finish. Deep cups \$78

Pink Moon - Briny & creamy with a pleasant mineral finish \$78

IRELAND

Ostra Regal No.3 - Iodine & mineral tastes leave a sweet algal flavour \$107.4

NEW Umami No.3 - Iodine & mineral tastes leave a sweet algal flavour \$107.4

AUSTRALIA

Coffin Bay - Meaty with a petite shell. Crisp & briny with a sweet finish \$71.4

DUTCH

NEW Amuse de Zélande - Soft, creamy and distinctive salty. Small but excellent. Approx 2" \$71.4

NEW Dutch XO - Firm meat with a full salty taste. Beautiful and robust \$119.4

PORTUGAL

NEW Aquanostra - Well-filled shell. Creamy, mild, sweet flavour with a hint of salt \$71.4

NEW Salgado No. 3 - Meaty and creamy with a balance of sweet and salt \$83.4

HOW LONG CAN OYSTERS STAY FRESH? CHEF CHRIS ANSWERS!

(He's GFM's Operations Manager and one of our best seafood gurus)

Shucked Oysters: 4 hours once opened

Unshucked Oysters: 1-2 days if adequately kept in a chiller



OYSTER BOXES



FRANCE

Fine de Claire No.3 - Delicate, briny. Reminiscent of soya and hazelnut. 24pcs/box

\$99

Sorlut Specials No.3 - Iodised and tasty, with an intense nutty finish. 24pcs/box

\$120

♥ **KYS Specials No.3** - Firm, sweet and balanced with a hazelnut aroma. 24 pcs/box. *GFM-Exclusive*

\$120

♥ **KYS Etoile Super Specials No.1** - Delicate and complex. Award-winning. 12 pcs/box. *GFM-Exclusive*

\$110

DUTCH

NEW Amuse de Zélande - Soft, creamy and distinctive salty. Small but excellent. Approx 2". 25 pcs/box

\$110

NEW Dutch XO - Firm meat with a full salty taste. Beautiful and robust. 25 pcs/box

\$99

PORTUGAL

NEW Aquanostra - Well-filled shell. Creamy, mild, sweet flavour with a hint of salt. 12 pcs/box

\$110

CAVIAR

Ossetra Russian Sturgeon

Buttery texture and balanced flavour that ranges between nutty and fruity. Pearl colour ranges from greyish, olive green to dark brown.

50g \$123 100g \$221

Baerii Siberian Sturgeon

Medium-sized, re-refined pearls that are charcoal in colour. Firm, with a slight taste of iodine. Delicate with a balanced hazelnut aftertaste.

50g \$92 100g \$195



SEAFOOD SHARING PLATTERS



COLD SEAFOOD PLATTER

\$119

Serves 2-4 persons

GFM's iconic sharing platter. 1/2 steamed Boston lobster, sashimi-grade fish with marinade, oysters, mussels, clams, boiled prawns & in-house applewood cold smoked salmon



SEAFOOD COMBO

\$399

Serves 6-8 persons

The best pick for bigger parties with 2 steamed Boston lobsters, 500g Alaskan Snow crab legs, 12 oysters, 500g mussels, 500g clams, 500g boiled prawns & 300g in-house applewood cold smoked salmon

WHOLE FISHES

A SNAZZY SEAFOOD CENTREPIECE TO REPLACE THE TRADITIONAL FESTIVE TURKEY

ORIGIN	CHOICE OF FISH <i>Served with salad & roasted vegetables</i>	PRICE	POACHED	HOT SMOKED	ROASTED
Europe	Loup de Mer Approx 1kg	\$129	NA	NA	
Norway	Atlantic Salmon Approx 5kg	\$399			
New Zealand	Orange Roughy Approx 1.1-1.2kg	\$129	NA	NA	
Australia	Ocean Trout Approx 4kg	\$348			
	Stuffed Ocean Trout Approx 5kg. De-boned & stuffed with seasoned rice LIMITED SPECIAL	\$428	NA	NA	

DID YOU KNOW?

GFM directly imports seafood from across the globe! David and Alan Lee personally handpick all suppliers and our network is ever-growing. We constantly work towards expanding our repertoire to bring you the freshest products from the world's best fisheries.



CRUSTACEANS



BOSTON LOBSTERS

Regular Live \$45
500-550g

Regular Cooked \$45
500-550g

Jumbo Live \$15/100g
1-2kg



SNOW CRAB LEG 4L SIZE

Single Portion 500g \$78
Bulk Order 2kg \$220

KING CRAB LEG LL SIZE

Single Portion 500g \$88
Bulk Order 2kg \$328



COOKED PRAWNS

Platter 500g \$42
Head on & de-shelled,
ready-to-eat

Bulk Order 2kg \$138
Whole & unpeeled in a box

FROM THE SMOKER



APPLEWOOD HOT SMOKED SALMON

A La Carte \$22
200g vacuum packed fillets



APPLEWOOD COLD SMOKED SALMON

Ready-to-Eat Platter \$42
300g with condiments



APPLEWOOD COLD SMOKED SALMON

A La Carte \$19
200g vacuum packed fillets



HOMEMADE WITH LOVE. All of our smoked items are proudly preservative-free! Smoked with Applewood and marinated in a special brine for 5 days, our smoked salmon are excellent to be eaten as they are, as a salad topper or stacked atop your next sandwich.

FROM THE SMOKER



A MELT-IN-YOUR-MOUTH UMAMI BOMB. OUR PASTRAMI USES PREMIUM USDA CHOICE BRISKET WHICH HAS BEEN BRINED IN A SPECIAL SPICE MIX FOR 10 DAYS BEFORE BEING SMOKED AND COOKED TILL SOFT AND TENDER

HOMEMADE PASTRAMI USDA CHOICE BRISKET

Ready-to-Eat Slices 500g

\$58

Heat-up-Required Slab 1kg

\$88

REHEATING METHODS

1. STEAM

MICROWAVE YOUR PASTRAMI IN A COVERED CONTAINER FOR 1 MINUTE AT MEDIUM OR HIGH SETTINGS

2. GRILL OR BAKE

WRAP YOUR PASTRAMI IN FOIL, THEN GRILL OR BAKE THE PARCEL IN A 180 TO 200C PREHEATED OVEN FOR 5 TO 10 MINUTES TO WARM IT THROUGH

SASHIMI

MIXED PARTY PLATTERS

30 Slices	\$48
50 Slices	\$75

À La Carte 100g (Approx 7-8 slices)

Salmon	\$9
Yellowfin Tuna	\$9
Swordfish Belly	\$11
Salmon Belly	\$11
Japanese Scallop	\$25
Kanpachi	\$15
Bluefin Akame	\$18
Bluefin Chutoro	\$25
Bluefin Otoro	\$35



WINES OWNER'S SELECTION



CHOOSING THE BEST. The Lee family personally selected all wines in this collection - they travelled to the vineyards, met the families making the beautiful wines and even helped with some grape harvesting! We directly import these labels, all of which are exclusive to GFM.

LANIUS-KNAB GERMANY

HPRS Riesling Trocken 2020

\$38.95

VDP. Gutswein. Refreshing from the scent of peach and lemon. Typical Riesling acidity gives it a pleasant and lively freshness.

GFM04 Spätlese Riesling Fruchtig 2019

\$45.95

VDP Erste Lage (Premier Cru). Reminiscent of spring with a nose of blossoms, apricot, candied pineapple and caramel. This late harvest has fine spiciness, minerality and balanced sweetness.

GFM05 Am Lauerbaum Riesling Trocken 2019

\$77.95

VDP. Großes Gewächs (Grand Cru). Aromas of peach and blossom, with balanced sweetness and acidity to ensure freshness and density. Full-bodied with great minerality and acid structure.

GFM07 Oberweseler In Der Rheinhell Riesling Trocken 2020

\$122.95

VDP. Erste Lage (Premier Cru). Only 100 bottles are produced a year from vines of the winery's oldest vineyard planted in 1948. A cornucopia of exotic fruits infatuates the nose. Powerful and elegant, the wine has a good acid structure with layered, elegant complexity.

WEINGUT LANIUS-KNAB OBERWESEL

The Lanius-Knab winery has been family owned for 250 years. Since 1995, they have been a part of the VDP - a German wine association representing many of the country's top producers.

Jörg, Anya, Marius



Harvesting grape berries by hand



Founder of GFM, David Lee (left), and Jörg Knab (right), the winemaker of Lanius-Knab

Visiting the Knab family at Weingut Lanius-Knab in Oberwesel



Traversing the steep slopes along the Rhine

LUCASHOF GERMANY

HPPG Graubugunder Trocken 2021 - Pinot Gris **\$37.95**

Fruity bouquet of apples, pears, citrus and hints of pistachio. Has a dense structure and lively texture due to its fresh acidity.

GFM01 Sauvignon Blanc 2021 **\$37.95**

A hearty, refreshing, dry and aromatic wine. It has a bouquet of juicy gooseberries, honeydew melons and exotic hints of passion fruit.

GFM08 Spätburgunder Trocken 2020 - Pinot Noir **\$38.95**

The wine has a fruity note accompanied by an intense bouquet reminiscent of ripe blackberries and cherries. Elegant and playful with power and fullness.

GFM09 Riesling Sekt Brut - Sparkling **\$43.95**

On the nose, expect citrus and pineapple. Palate-wise, the taste is juicy and refreshing due to its concise acidity. This dry sparkling wine is ideal as an aperitif.



This family winery was founded in the 1960s, owning vineyards in the famous Forster Ungeheuer, Pechstein, Bischofsgarten, Musenhang and Deidesheim's Hergottsacker.

Philipp and family



CASA DO VALLE PORTUGAL

HPBW Branco 2021 - Blended White **\$35.95**

Fruity, crisp, perfumed and vibrantly ripe. A blend of five grapes gives freshness and balance between apples and citrus.

GFM02 Adamado - Vinho Verde **\$35.95**

This dry white wine presents a bright, pale straw colour, and elegant floral, citric and tropical fruits aroma. Fresh and elegant with a long and appellative finish.

GFM03 Grande Escolha 2020 - Vinho Verde **\$38.95**

A big, ripe-fruited wine, full of apricot and peach flavours with a fine-rounded texture that is smooth and creamy. The acidity is a well-balanced counterpoint.

GFM06 Branco Special Edition Reserva Magnum 1.5L **\$72.95**

Racy acidity and rich mouthfeel make this perfect for seafood and snacks. We are fortunate to have these magnums with some bottle age.



Wine production at Casa do Valle, property since many generations of the Sousa Botelho family, dates back to the 18th century.

Luís, António



FISHMONGER TIPS



MEET OUR HEAD CHEF: DATTA

Datta has been a core part of the GFM team for years and heads the kitchen at our Bukit Timah restaurant. He effortlessly churns out culinary creations in the blink of an eye and shares some of his secret tips below -

Share a cooking tip with us!

Datta: A smart tip I keep in mind is to not over-dress your salad. Too much dressing might leave you with a soggy salad.

A piece of storage advice?

Datta: Always store your herbs in between a damp kitchen towel to retain their freshness.

What's a simple pairing that you love?

Datta: Whenever you cook a cream & cheese-based pasta, pair it with lemon zest to tie the flavours together.

MEET OUR CORPORATE CHEF: RYAN

Ryan is one of Chef Alan's trusted culinary confidants and currently oversees the kitchen team of our Quayside Isle restaurant. He's a whizz in the kitchen and his go-to lobster recipe is delightful for a homecooked festive feast -



Lobster Ravioli in Lobster Cream

Ravioli

4 pcs Pasta Sheets
1 pc Live Lobster

Mousse Filling

50g Scallops
50g Prawns
2 tbsp Cream
1 Egg Yolk
10g Tarragon
2 pcs Shallots
1 tsp Salt
1/2 tsp Pepper

Lobster Cream Base

50g Butter
50g Cream
1 Lemon (Juice)
200ml GFM's Lobster Bisque Mix
(Available in our retail markets or online shop)

Garnishes + Seasonings to Taste

Salt
Black Pepper
Parmesan Cheese
Samphire

Instructions

1. Deseal and sauté the lobster.
2. Separate the cooked tail and claw meat and keep it aside for later use.
3. Blend the mousse filling ingredients together till smooth.
4. Chop the cooked lobster tail meat and add it to the blended mousse mixture.
5. Pipe the mousse filling into the ravioli sheets and mould the pasta into shape.
6. Blanch the ravioli in boiling water for 5 mins. Once cooked, remove the ravioli from the pot.
7. Add GFM's Lobster Bisque Mix into a pot and bring it to a boil. Whisk in the remaining lobster cream base ingredients. Season with black pepper and salt to taste.
8. Plate the ravioli and pour the lobster cream mixture over. Complete the dish with the remaining sautéed lobster claw meat and garnish with parmesan cheese and samphire.



FESTIVE TAKEAWAYS 2023 ORDER SHEET

Name: _____ Collection Date & Time: _____
 Contact: _____ Outlet: Bukit Timah / Quayside Isle (circle)

Ordering Dates:
 6th November 2023 to
 15th January 2024

Festive Takeaways Availability:
 1st December 2023 to
 15th January 2024

FESTIVE SPECIALS - Limited edition showstoppers available just for the holidays

Homemade Wellington [1kg, 2-4 pax] 1 DAY LEAD TIME ♦ Our most popular festive item. Your choice of salmon or beef wrapped with mushroom duxelles, spinach & homemade crepes in a rich butter pastry	Salmon	119	
	Beef	168	
Alan's Seafood Feast [8 Pax] 1 DAY LEAD TIME ♦ The perfect sharing platter curated by chef/owner Alan Lee. 1kg salmon wellington, 2 Boston lobsters (chilled), 12 pc oysters, 1kg boiled live prawns, 500g cold smoked salmon, 600g sticky date & coconut log & 800g apple crumble log		428	
Sticky Date & Coconut Log [600g, 2-4 pax] A moist, fluffy cake that's big on flavour with cosy, warm notes of dates & coconut. Drizzle on some rich caramel to tie it all together		38	
Apple Crumble Log [800g, 2-4 pax] ♦ Traditional Granny Smith apple filling topped with a crisp, buttery crumble. Heap on the caramel to complete this classic holiday treat		38	

OYSTER PLATTERS - 12 pieces of your favourite mollusks. Freshly shucked & ready-to-eat

Canada	Golden Mantle Plump, ivory meats that are sweet & mineral with a melon finish	59.4	
	Mary Point Massive size with a soft texture. Slightly briny & musky	59.4	
France	Fine de Claire No.3 Delicate, briny. Reminiscent of soya & hazelnut	59.4	
	Sorlut Specials No.3 Lodised & tasty, with an intense nutty finish	107.4	
	KYS Specials No.3 Firm, sweet & balanced with a hazelnut aroma GFM-EXCLUSIVE ♦	107.4	
	KYS Etoile Super Specials No.1 Award-winning. Delicate & complex flavours GFM-EXCLUSIVE ♦	155.4	
USA	Katama Bay Deep cups that are a salt bomb with a sweet-as-candy finish	78	
	Pink Moon Briny & creamy with a pleasant mineral finish	78	
Australia	Coffin Bay Meaty with a petite shell. Crisp & briny with a sweet finish	71.4	
Portugal	Aquanostra Well-filled shell. Creamy, mild, sweet flavour with a hint of salt NEW	71.4	
	Salgado No. 3 Meaty & creamy with a balance of sweet & salty flavours NEW	83.4	
Dutch	Amuse de Zélande Soft, creamy & distinctively salty. Approx 2" NEW	71.4	
	Dutch XO Firm meat with a full salty taste. Beautiful & robust NEW	119.4	
Ireland	Ostra Regal No.3 Iodine & mineral tastes leave a sweet algal flavour	107.4	
	Umami No.3 Intensely savoury & sweet with a creamy texture & pleasant saltiness NEW	107.4	

OYSTER BOXES - Unshucked bulk packs. Grab-&-go special rates for the best value

France	Fine de Claire No.3 Delicate, briny. Reminiscent of soya & hazelnut. 24pc/box	99	
	Sorlut Specials No.3 Lodised & tasty, with an intense nutty finish. 24pc/box	120	
	KYS Specials No.3 Firm, sweet & balanced with a hazelnut aroma. 24pc/box GFM-EXCLUSIVE ♦	120	
	KYS Etoile Super Specials No.1 Award-winning. Delicate, complex flavours. 12pc/box GFM-EXCLUSIVE ♦	110	
Portugal	Aquanostra Well-filled shell. Creamy, mild, sweet flavour with a hint of salt. 25pc/box	110	
Dutch	Amuse de Zélande Soft, creamy & distinctively salty. Approx 2". 25pc/box	110	
	Dutch XO Firm meat with a full salty taste. Beautiful & robust. 12pc/box	99	

CAVIAR - Limited! While stocks last

Ossetra Russian Sturgeon Buttery texture & balanced flavour that ranges between nutty & fruity. Its pearl in colour ranges from greyish, olive green to dark brown (aka: Acipenser Gueldenstaedtii)	50g	123	
	100g	221	
Baerii Siberian Sturgeon Medium-sized, re-fined pearls that are charcoal in colour. Firm, with a slight taste of iodine. Delicate with a balanced hazelnut aftertaste (aka: Acipenser Baerii)	50g	92	
	100g	195	

SEAFOOD SHARING PLATTERS - Simplify your plans with portioned, ready-to-eat sets

Cold Seafood Platter [2-4 pax] ♦ GFM's iconic sharing platter. 1/2 steamed Boston lobster, sashimi-grade fish with marinate, oysters, mussels, clams, boiled prawns & in-house applewood cold smoked salmon	119	
Seafood Combo [6-8 pax] ♦ The best pick for bigger parties with 2 steamed Boston lobsters, 500g Alaskan snow crab legs, 12 oysters, 500g mussels, 500g clams, 500g boiled prawns & 300g in-house applewood cold smoked salmon	399	

WHOLE FISHES - A snazzy seafood centrepiece to replace the traditional festive turkey

Origin	Choice of Fish Served with salad & roasted vegetables		Poached	Hot Smoked	Roasted
Europe	Loup de Mer Approx 1kg	129	NA	NA	
Norway	Atlantic Salmon Approx 5kg	399			
New Zealand	Orange Roughy Approx 1.1kg - 1.2kg	129	NA	NA	
Australia	Ocean Trout Approx 4kg	348			
	Stuffed Ocean Trout Approx 5kg de-boned & stuffed with seasoned rice. LIMITED SPECIAL	428	NA	NA	

CRUSTACEANS - Leave us a message if you'd like your crustaceans pre-cut

Boston Lobster	Regular Live	500g - 550g	45	
	Regular Cooked	500g - 550g	45	
	Jumbo Live	1kg - 2kg	15/100g	
Snow Crab Leg (4L Size)	Single Portion Cracked, ready-to-eat	500g	78	
	Bulk Order Cracked, ready-to-eat BEST VALUE	2kg	220	
King Crab Leg (LL Size)	Single Portion Cracked, ready-to-eat	500g	88	
	Bulk Order Cracked, ready-to-eat BEST VALUE	2kg	328	
Cooked Prawns	Platter Head on & de-shelled, ready-to-eat	500g	42	
	Bulk Order Whole & unpeeled in box BEST VALUE	2kg	138	

FROM THE SMOKER - Proudly homemade with chef/owner Alan's secret recipes. Preservative-free

Applewood Hot Smoked Salmon	A La Carte Vacuum packed fillets	200g	22	
Applewood Cold Smoked Salmon	Ready-to-Eat Platter With condiments	300g	42	
	A La Carte Vacuum packed slices	200g	19	
Homemade Pastrami USDA Choice Brisket	Ready-to-Eat Slices NEW ♦	500g	58	
	Bulk Slab Heat-up required NEW ♦	1kg	88	

SASHIMI - Ready-to-eat cuts of our freshest sashimi

Mixed Party Platters	30 slices ♦	48	
	50 slices ♦	75	
À La Carte 100g (Approx 7-8 slices)	Salmon	9	
	Yellowfin Tuna	9	
	Swordfish Belly	11	
	Salmon Belly	11	
	Japanese Scallop	25	
	Kanpachi	15	
	Bluefin Akame	18	
	Bluefin Chutoro	25	
Bluefin Otoro	35		

WAYS TO ORDER PICKUP

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2. **Physical Order Sheet** Submit your order sheet to any of our team members
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OUTLET DETAILS

Bukit Timah
34 Greenwood Ave, S289236
Tel: 6467 4950

Quayside Isle
31 Ocean Way #01-02 to 05, S098375
Tel: 6262 0450

ORDERING DATES

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