

Celebrating  
**20**  
YEARS  
of seafood



# HAPPY LUNAR NEW YEAR FROM GFM

In this radiant season of the Lunar New Year, GFM extends warm wishes for a bountiful “Nian Nian You Yu” year ahead.

To celebrate the festivities, we bring you a carefully curated takeaway menu with delectable seafood options fit for a family feast or a cozy gathering.

May you and your loved ones be blessed with happiness, good health, and success in the coming year of the dragon.

Warm regards,  
Greenwood Fish Market

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# HOW TO ORDER

## WAYS TO ORDER DIRECT [PICKUP]

### 1. Email

Send your order sheet to [info@greenwoodfishmarket.com](mailto: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

Daily: 12pm - 10pm

Tel: 6467 4950

#### Quayside Isle

Daily: 12pm - 10:30pm

Tel: 6262 0450

## WAYS TO ORDER ONLINE [DELIVERY | PICKUP]

### 1. GFM's Online Fish Market

For orders with retail seafood: [www.greenwoodfishmarket.com/order](http://www.greenwoodfishmarket.com/order) ----->



### 2. CNY Oddle

For orders with restaurant takeaways: [www.greenwoodfishmarket.oddle.me](http://www.greenwoodfishmarket.oddle.me) ----->



## OUTLET DETAILS

### BUKIT TIMAH

34 Greenwood Ave, S289236

Tel: 6467 4950

Usual Pickup: Daily, 12pm to 9pm

Festive Pickup: 8 to 12 Feb 2024: 11am to 9pm

### QUAYSIDE ISLE

31 Ocean Way #01-02 to 05, S098375

Tel: 6262 0450

Usual Pickup: Daily, 12pm to 9pm

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## STEP 1

Choose your base

# BUILD-YOUR-OWN YU SHENG



### SALMON YU SHENG

\$98

Serves 4 to 6 pax

200g salmon sashimi atop traditional vegetables & condiments. Includes chef-owner Alan's homemade calamansi plum sauce for balanced sweetness, tartness & umaminess



NEW

Photo is for illustrative purposes only

### YEAR OF THE DRAGON SPECIALITY YU SHENG

\$188

Serves 4 to 6 pax

2 whole cooked Boston lobsters (de-shelled), sakura ebi & scallop floss atop traditional vegetables & condiments. Includes chef-owner Alan's homemade calamansi plum sauce for sweetness, tartness & umaminess

## STEP 2

Choose your add ons

# YU SHENG ADD-ONS



### BOSTON LOBSTER

Cooked meat from a 500g lobster

\$45



### KANPACHI SASHIMI

200g thinly sliced

\$29



### COLD SMOKED SALMON

200g slices

\$23



### HOKKAIDO SCALLOP SASHIMI

200g sliced

\$48



### SALMON SASHIMI

200g thinly sliced

\$18



### BLUEFIN AKAME SASHIMI

100g thinly sliced

\$22



### SALMON BELLY SASHIMI

200g thinly sliced

\$22



### BLUEFIN CHUTORO SASHIMI

100g thinly sliced

\$28



### SWORDFISH BELLY SASHIMI

200g thinly sliced

\$22



### BLUEFIN OTORO SASHIMI

100g thinly sliced meat

\$38

# FESTIVE SPECIALS



## HOMEMADE WELLINGTON

**POPULAR**

*Serves 4-6 pax. Approx 1kg*

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

- "Nian Nian You Yu" Salmon \$119
- Prosperity Beef \$168



**OUR WELLINGTONS ARE 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 pax. Approx 600g*

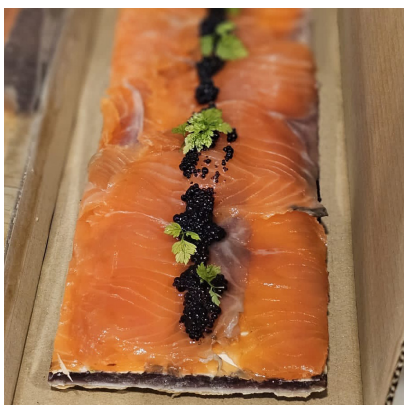
A moist, fluffy cake that's big on flavour with comforting notes of date & coconut. Drizzle on some rich caramel to tie it all together

## APPLE CRUMBLE LOG

\$38

*Serves 2-4 pax. Approx 800g*

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



## HOMEMADE SMOKED SALMON TARTE TARTIN

\$42

*Approx 400g*

Our latest creation - slices of homemade applewood cold smoked salmon layered on caramelised onions with lime crème & balsamic pearls



**COLD SMOKED**

**HOT SMOKED**

## GFM'S FAMOUS SMOKED SALMON

Proudly homemade with chef-owner Alan's recipe. Proudly using top-grade Norwegian sashimi-grade salmon and no nitrates.

### Cold Smoked

- 200g A La Carte \$19
- 300g Ready-to-Eat Platter \$42

### Hot Smoked

- 200g A La Carte \$22

## SEAFOOD SHARING PLATTERS



### COLD SEAFOOD PLATTER

\$119

*Serves 2-4 pax*

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 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



### ALAN'S SEAFOOD FEAST

\$428

*Serves 8 pax*

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

**BEST  
VALUE**



## SHARING SHOWSTOPPERS FOR A STEAL

### CNY ASIAN PLATTER [8 PAX]

\$1228 (U.P. \$1318)

*1 DAY LEAD TIME EXCLUSIVE TO QUAYSIDE ISLE*

1 set salmon yu sheng, 1kg roast pork belly with crackling skin, 1kg southern rock lobster sashimi, 18pcs omakase sushi, 1kg snow crab legs, 1kg jumbo prawns, 500g whole baby octopus, 8pcs mary point oysters, XO abalone & asparagus, 1kg New Zealand orange roughy (Hong Kong steamed), 2 bottles GFM-exclusive riesling (Lucashof riesling sekt brut, Lanius-Knab oberweseler in der rheinhell riesling trocken)

### GFM'S ULTIMATE PARTY PACK [15 PAX]

\$1388 (U.P. \$1409)

*1 DAY LEAD TIME*

1 set salmon yu sheng, 1kg "Nian Nian You Yu" salmon wellington, 1kg Prosperity Beef wellington, 4pcs Boston lobsters (chilled), 1kg whole grilled loup de mer, 50 slices premium sashimi platter, 24pcs fine de claire oysters, 2kg cooked prawns, 1kg snow crab legs, 1kg mussels, 1kg clams, 500g homemade beef pastrami, 600g sticky date & coconut log, 800g apple crumble log, 2 bottles GFM-exclusive riesling (Lucashof riesling sekt brut, Lanius-Knab oberweseler in der rheinhell riesling trocken)



# OYSTER PLATTERS



**FLOWN IN WEEKLY  
DIRECT FROM  
THEIR SOURCE**

**FRESHLY  
SHUCKED &  
READY-TO-EAT**

**12  
PIECES**

## FRANCE

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

♥ **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**

## IRELAND

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

**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

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

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

## PORTUGAL

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

**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



# CRUSTACEANS

## BOSTON LOBSTER

**Regular Live** \$45  
500-550g

**Regular Cooked** \$45  
500-550g

## 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  
Cooked, head on & de-shelled,  
ready-to-eat

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

# 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
Hokkaido 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



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



# DINE-IN HIGHLIGHTS



## BUKIT TIMAH

**34 Greenwood Avenue, S289236 | Tel: 6467 4950**

Established in 2003, our humble abode is nestled in the cosy, intimate neighbourhood of Bukit Timah. As the hangout of regulars, this is the central, convenient destination for whenever you need a seafood fix. To this day, our \$2.50 Oyster Tuesdays keep seafood lovers coming back for more.



## QUAYSIDE ISLE

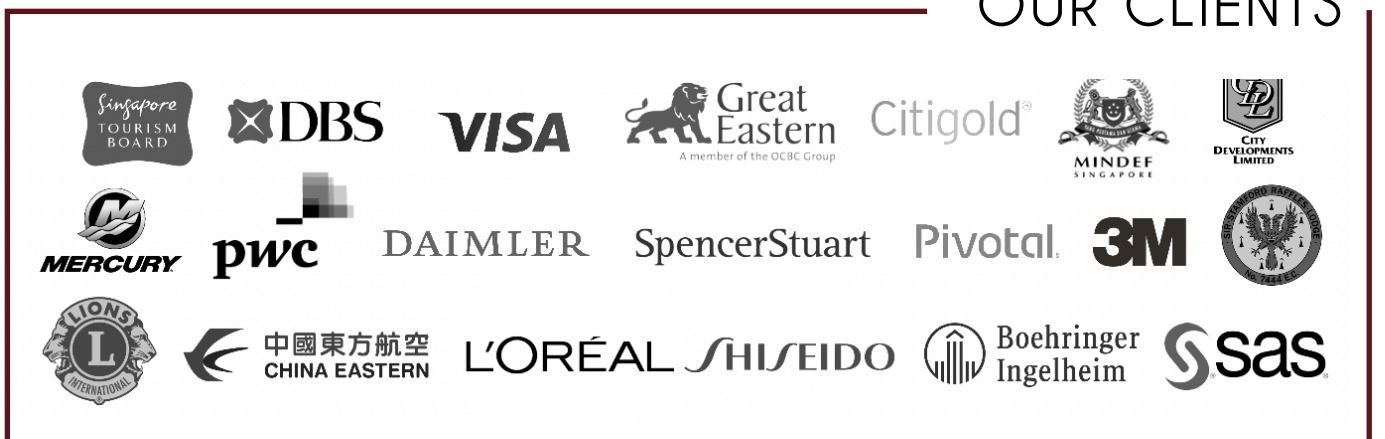
**31 Ocean Way #01-02 to 05, S098375 | Tel: 6262 0450**

Come embrace our sea-to-table dining experience at this prime seaside destination for locals and tourists alike. Overlook beautiful yachts and sip crisp wine for a relaxing, out-of-the-city vibe. Concepts: Bakery + Deli, Clipper Bar, Oyster Bar, Omakase Counter, Wholesale Market, VIP Room

# HOST EVENTS WITH US



## OUR CLIENTS



### SCAN THE QR TO SEND US AN EVENT INQUIRY

Our events team will be happy to help you find the perfect arrangements for celebrations, corporate luncheons and events of all sorts. Drop us a message and host your events with fresh seafood and fine wine in hand.



# CNY TAKEAWAYS 2024 ORDER SHEET

Name: \_\_\_\_\_

Collection Date & Time: \_\_\_\_\_

Contact: \_\_\_\_\_

Outlet: Bukit Timah / Quayside Isle (please circle)

## BUILD-YOUR-OWN YU SHENG - Step 1: Start with one of our standard sets

<b>Salmon Yu Sheng [4-6 Pax] ◆</b> 200g salmon sashimi atop traditional vegetables & condiments. Includes chef-owner Alan's homemade calamansi plum sauce for balanced sweetness, tartness & umaminess	98	
<b>Year of the Dragon Speciality Yu Sheng [4-6 Pax] NEW ◆</b> 2 whole cooked Boston lobsters (de-shelled), sakura ebi & scallop floss atop traditional vegetables & condiments. Includes chef-owner Alan's homemade calamansi plum sauce for balanced sweetness, tartness & umaminess	188	

## ADD ON OPTIONS FOR YU SHENG - Step 2: Choose your favourite ingredients

<b>Boston Lobster [cooked]</b> Meat from a 500g lobster	45		<b>Kanpachi Sashimi</b> 200g thinly sliced	29	
<b>Cold Smoked Salmon</b> 200g slices	23		<b>Hokkaido Scallop Sashimi</b> 200g sliced meat	48	
<b>Salmon Sashimi</b> 200g thinly sliced	18		<b>Bluefin Akame Sashimi</b> 100g thinly sliced	22	
<b>Salmon Belly Sashimi</b> 200g thinly sliced	22		<b>Bluefin Chutoro Sashimi</b> 100g thinly sliced	28	
<b>Swordfish Belly Sashimi</b> 200g thinly sliced	22		<b>Bluefin Otoro Sashimi</b> 100g thinly sliced	38	

## CNY SPECIALS - Limited edition showstoppers available just for the holidays

<b>Homemade Wellington [1kg, 4-6 pax] 1 DAY LEAD TIME ◆</b> Your choice of salmon or beef wrapped with mushroom duxelles, spinach & crepes in a rich butter pastry.	<b>"Nian Nian You Yu" Salmon</b>	Ready to eat	119	
		Uncooked	119	
	<b>Prosperity Beef</b>	Ready to eat	168	
		Uncooked	168	
<b>Homemade Smoked Salmon Tarte Tartin [400g] NEW ◆</b> Our latest creation - slices of homemade applewood cold smoked salmon layered on caramelised onions with lime crème & balsamic pearls			42	
<b>Sticky Date &amp; Coconut Log [600g]</b> A moist, fluffy cake that's big on flavour. Drizzle on some caramel to tie it together			38	
<b>Apple Crumble Log [800g] ◆</b> Traditional Granny Smith apple filling topped with a crisp, buttery crumble. Heap on the caramel to complete this treat			38	

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

<b>Cold Seafood Platter [2-4 pax]</b> 1/2 Boston lobster (chilled), 4 portions sashimi-grade fish with marinade, 6pcs oysters, 6pcs mussels, 6pcs clams, 6pcs boiled prawns & 4 slices applewood cold smoked salmon	119	
<b>Seafood Combo [6-8 pax]</b> 2 Boston lobsters (chilled), 500g Alaskan snow crab legs, 12pcs oysters, 500g mussels, 500g clams, 500g boiled prawns & 300g applewood cold smoked salmon	399	
<b>Alan's Seafood Feast [8 Pax] 1 DAY LEAD TIME ◆</b> 1kg "Nian Nian You Yu" salmon wellington, 2 Boston lobsters (chilled), 12pcs oysters, 1kg boiled prawns, 500g applewood cold smoked salmon, 600g sticky date & coconut log & 800g apple crumble log	428	
<b>CNY Asian Platter [8 pax] 1 DAY LEAD TIME EXCLUSIVE TO QUAYSIDE ISLE ◆</b> 1 set salmon yu sheng, 1kg roast pork belly with crackling skin, 1kg southern rock lobster sashimi, 18pcs omakase sushi, 1kg snow crab legs, 1kg jumbo prawns, 500g whole baby octopus, 8pcs mary point oysters, XO abalone & asparagus, 1kg New Zealand orange roughy (Hong Kong steamed), 2 bottles GFM-exclusive riesling (Lucashof riesling sekt brut, Lanius-Knab oberweseler in der rheinhell riesling trocken)	1288 (U.P. 1318)	
<b>GFM's Ultimate Party Pack [15 pax] 1 DAY LEAD TIME. BEST VALUE ◆</b> 1 set salmon yu sheng, 1kg "Nian Nian You Yu" salmon wellington, 1kg Prosperity Beef wellington, 4pcs Boston lobsters (chilled), 1kg whole grilled loup de mer, 50 slices premium sashimi platter, 24pcs fine de claire oysters, 2kg cooked prawns, 1kg snow crab legs, 1kg mussels, 1kg clams, 500g homemade pastrami, 600g sticky date & coconut log, 800g apple crumble log, 2 bottles GFM-exclusive riesling (Lucashof riesling sekt brut, Lanius-Knab oberweseler in der rheinhell riesling trocken)	1388 (U.P. 1409)	



FROM THE SMOKER - Homemade with chef/owner Alan's secret recipes. Preservative-free				
Hot Smoked Salmon	A La Carte Vacuum packed fillets	200g	22	
	Ready-to-Eat Platter With condiments	300g	42	
Cold Smoked Salmon	A La Carte Vacuum packed slices	200g	19	

OYSTER PLATTERS - 12 pieces of your favourite mollusks, freshly shucked & ready-to-eat				
France	KYS Specials No.3 Firm, sweet & balanced with a hazelnut aroma <b>GFM-EXCLUSIVE</b>		107.4	
	KYS Super Specials No.1 Delicate, complex, award-winning <b>GFM EXCLUSIVE</b>		155.4	
	Fine de Claire No.3 Delicate, briny. Reminiscent of soya & hazelnut		59.4	
Canada	Golden Mantle Plump & ivory. Sweet & mineral with a melon finish		59.4	
	Mary Point Massive size with a soft texture. Slightly briny & musky		59.4	
Ireland	Ostra Regal Iodine & mineral tastes leave a sweet algal flavour		107.4	
	Umami No.3 Intensely savoury & sweet with a creamy texture & pleasant saltiness		107.4	
Dutch	Amuse de Zelande Soft, creamy & distinctively salty. Approx 2"		71.4	
	Dutch XO Firm meat with a full salty taste. Beautiful & robust		119.4	
Australia	Coffin Bay Meaty with a petite shell. Crisp & briny with a sweet finish		71.4	
Portugal	Salgado Meaty & creamy with a balance of sweet & salty flavours		83.4	
	Aquanostra Well-filled shell. Creamy, mild, sweet flavour with a hint of salt		71.4	

CRUSTACEANS - Great additions to bulk up your feast				
Boston Lobster	Regular Live	500 - 550g	45	
	Regular Cooked	500 - 550g	45	
King Crab Leg	Single Portion Cooked, ready-to-eat	500g	88	
	Bulk Order Ready-to-eat <b>BEST VALUE</b>	2kg	328	
Snow Crab Leg	Single Portion Cooked, ready-to-eat	500g	78	
	Bulk Order Ready-to-eat <b>BEST VALUE</b>	2kg	220	
Cooked Prawns	Platter Cooked, half de-shelled, ready-to-eat	500g	42	
	Bulk Order Whole & unpeeled in box <b>BEST VALUE</b>	2kg	138	

SASHIMI - Ready-to-eat cuts of our freshest sashimi				
Mixed Party Platters	30 slices <b>BEST VALUE</b>		48	
	50 slices <b>BEST VALUE</b>		75	
À La Carte 100g (Approx 7-8 slices)	Salmon		9	
	Yellowfin Tuna		9	
	Swordfish Belly		11	
	Salmon Belly		11	
	Hokkaido Scallop		25	
	Kanpachi		15	
	Bluefin Akame		22	
	Bluefin Chutoro		28	
	Bluefin Otoro		38	

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2. **Physical Order Sheet** Submit your order sheet to any of our team members
3. **Call** Give us a ring during operational hours

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2. **CNY Oddle** For orders with restaurant takeaways: [greenwoodfishmarket-cny2024.oddle.me](https://greenwoodfishmarket-cny2024.oddle.me)



1. ORDER VIA GFM'S ONLINE FISH SHOP



2. ORDER VIA OUR CNY ODDLE SHOP

### OUTLET DETAILS

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34 Greenwood Ave, S289236  
Tel: 6467 4950

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

Usual Pickup:  
Daily, 12pm to 9pm

Festive Pickup:  
8 to 12 Feb 2024: 11am to 9pm