

FISHMONGER SPECIALS



SEASONAL MENU

TO START

- 🍷 **Homemade Focaccia** 9.95
With tomato burnt butter
- 🍷🍷 **Homemade Pan de Cristal** 9.95
With sakura butter
- 🍷 **Prawns with Bread Soup** 22.95
Pan de Cristal soaked in seafood broth, with brie & aged gouda

SMALL BITES

- Farroe Salmon Poke** 21.95
7 days aged. Ginger & leek relish with soya sauce reduction
- Bluefin Tartare** 32.95
Egg yolk, gam tae seaweed & soya reduction
- 🍷 **Fried Matjes Herring** 15.95
Herbed-crumbed with whipped truffle egg
- Red King Crab Cake** 32.95
Caper aioli & pesto crumble
- Cold Smoked Salmon** 25.95
Sweet onions, capers & whipped egg
- Seafood Tomato Stew** 42.95
With octopus, fish, mussel meat, prawns & grilled bread
- 🍷 **Poached Tofino Gindara** 32.95
In coriander ginger tszyu, red onions & coriander salad
- Grilled King Crab** 88.95
Sakura burnt butter
- Fish Crackers** 18.95
Ponzu radish & lime zest
- Octopus, Spinach & Onion Malfadine** 18.95
With 36 months aged gouda
- 🍷 **Cheese Platter** 44.95
 - Brillat Savarin - Paired with cold smoked salmon & lime zest
 - Brie - Stuffed with white truffle tapenade
 - Buche de Cherve - Paired with bacon jam
 - 36 Months-Aged Gouda - Paired with roast ham

BIG BITES

- 🍷 **Double Beef Deluxe Burger** 32.95
USDA Choice patty, slow cooked pastrami bacon, caramelised onions, bacon jam, fried caper aioli, pickles & tomato
- Grilled Seafood Salad** 25.95
Bay scallops, prawns, calamari & spicy onion vinaigrette

FAMILY STYLE SHARING

Order your choice of 3 or more mains and get them in a huge sharing platter at no extra cost



🍷 SPICY 🍷 VEGETARIAN 🍷 CHEF ALAN'S RECOMMENDATIONS

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ENTRÉES

- 🍷 **Mushroom Soup** With white truffle oil 12.95
- 🍷 **Mixed Greens** Pistachio, sultanas, tomatoes & calamansi vinaigrette 15.95
- 🍷 **Italian Burrata & French Tomatoes** Balsamic pearls 24.95
- Hot Smoked Salmon Caesar Salad** Anchovy aioli & parmesan 23.95
- Seared Hokkaido Scallops** 3pcs in-shell, kohlrabi & fennel purée 32.95
- Chargrilled Spanish Octopus** With ariabiatta & fennel confit 32.95

CARBS

PASTA

- 🍷 **Wild Prawn Aglio Olio** Clam reduction & chilli padi 29.95
- 🍷 **Seafood Marinara Linguine** In spicy tomato sauce 29.95
- Scallop Rigatoni** With uni, burnt butter & wild rocket 29.95
- 🍷 **Clam & Crabmeat Vongole** White wine garlic & chilli padi 29.95

RISOTTO

- Lobster Risotto** Lobster meat & black truffle tapenade 49.95

ANGUS BURGERS on homemade brioche buns

- 🍷 **Portobello** Caramelised onions, fried caper aioli & gherkins 25.95
- Cheese** Cheddar, fried caper aioli & gherkins 26.95

PIZZAS on Turkish soya pide

- 🍷 **Pulled Pork** With BBQ aioli 41.95
- Four Cheese** Burrata, mozzarella, cheddar & parmesan 41.95
- GFM Cold Smoked Salmon** Mozzarella & parmesan 41.95
- Seafood Margherita** Octopus, prawns, clams & mussels 49.95

GRILLED STEAKS

- USDA Choice Ribeye** 300g Angus, grain-fed 48.95
- Tenderloin** 250g Angus, grass-fed 49.95
- Australian Wagyu Picanha** 200g, MB 8/9 69.95

30-45 DAYS DRY-AGED

- USDA Choice OP Ribs** 1-1.1kg, grain-fed 19/100g
- Australian Wagyu Tomahawk** 1-1.4kg, grain-fed, MB 4/5 19/100g

SIDES

- Fries** 6.95
- Pommes Purée** 6.95
- Sweet Potato Mash** 6.95
- Mushy Peas** 6.95
- Beet Slaw** 6.95
- Grilled Vegetables** 12.95

FRIED FAVOURITES

- Truffle Fries** With parmesan & capers 14.95
- Calamari** Fried in our special biscuit batter 16.95
- Fish & Chips**
 - House selection 24.95
 - Barramundi, snapper or blue catfish (sustainable) 29.95
 - John dory 36.95
- 🍷 **Seafood Basket NEW** 44.95
Crumbed sardines, octopus & mussels, calamari, battered barramundi fish & chips

KIDS MENU

- Fish & Chips** Catfish, mixed greens 13.95
- Grilled Fish & Chips** Snapper or barramundi, mixed greens 14.95
- Pomodoro Spaghetti** Battered fish on the side 13.95
- Beef Bolognese Spaghetti** 13.95

BUKIT TIMAH
34 GREENWOOD AVENUE, S289236

**GREENWOOD
FISH MARKET**

COLD BAR

OYSTERS MIN 2PCS PER TYPE

FRANCE	
Fine de Claire No. 3 Soyu & delicate hazelnut	4.95
↵ KYS Specials No. 3 Sweet & fleshy. GFM-Exclusive	8.95
↵ KYS Super Special No. 1 Sweet, briny & nutty. GFM-Exclusive	12.95
CANADA	
Mary Point Softly textured, low on salt & musky	4.50
Golden Mantle Sweet, mineral & a melon finish	4.50
USA	
Barron Points Massive with a soft texture. Sweet, salty & musky	8.95
Dam Wilds Clean, briny & a hint of seagrass	7.95
Katama Bay Briny & sweet with smooth creaminess	6.95
AUSTRALIA	
Coffin Bay Clean, crisp, briny & sweet	5.95
IRELAND	
Ostra Regal Sweet, algal & mineral	8.95

CAVIAR TOP UP 10G TIN

Russian Siberian Sturgeon	49
Tradition Siberian Sturgeon	49
Majestic Amur Sturgeon	59
Savory Russian Sturgeon Oscietra	69

SHELLFISH

CHOICE OF COOKING: WHITE WINE GARLIC OR SPICY TOMATO	
+ SIDE OF FRIES	6.95
Green Lipped Mussels New Zealand	28.95
Black Mussels France	34.95
Surf/ Oriental Clams Korea	26.95
Manila Clams Canada	34.95

CRUSTACEANS

CHOICE OF COOKING: STEAMED, CHARGRILLED OR THERMIDOR	
Alaskan King Crab Legs 300g center cut	88.95
Live Boston Lobster	
- Regular 500g - 550g	74.95
- Jumbo 900g - 1.8kg	14.95/100g

FISH FILLETS

CHOICE OF COOKING: CHARGRILLED, PAN SEARED, BATTERED, CRUMBED, STEAMED OR BAKED	
Fresh Fillets Red snapper, Atlantic salmon, barramundi, sole, yellowfin tuna, New Zealand pink snapper, tusk fish "parrot fish", Spanish mackerel, escolar, haddock	32.95
Trawler Catches John dory, Atlantic halibut, black cod, hapuku, Australian ocean trout, New Zealand swordfish, blue nose, lingcod, Atlantic cod, red coral trout, yellowtail kingfish, blue cod	39.95

WHOLE FISHES

CHOICE OF COOKING: CHARGRILLED OR PAPILOTE	
Sea Bream, Pink Snapper, John Dory, Loup de Mer, Orange Roughy, Japanese Snapper, Arctic Char, Idaho Trout, Mackerel, Rockfish	12/100g
Flounder, Monkfish Tail, Dover Sole, Lemon Sole, Plaice, Turbot	14/100g

THE SEAFOOD ON THIS PAGE ARE OUR MARKET LIST - VARIETIES DEPEND ON AIR SHIPMENTS. CHECK FOR THE FRESHEST CATCH WITH OUR TEAM OR VISIT OUR MARKET

SEAFOOD CLASSICS

Boiled Live Prawns 300g, cocktail dip	27.95
Carpaccio	
- Swordfish Belly Soba glaze & rocket	18.95
- Salmon Ginger, sesame oil & chilli	19.95

CRAVING A SPECIAL CATCH? WE CAN FLY IN PREORDER REQUESTS: LIVE KING CRAB, AUSTRALIAN ROCK LOBSTER, ETC

COLD PLATTERS



Cold Seafood Platter	109.95
Half Boston lobster, oysters, clams, mussels, prawns, GFM cold smoked salmon & swordfish with furikage. 2-4 pax	



GFM Signature Cold Seafood Platter	349.95
↵ Whole Boston lobster, snow crab legs, langoustines, oysters, clams, mussels, prawns, GFM cold smoked salmon, scallop carpaccio, crab slaw, octopus antipasto & burrata tomato salad. 4-6 pax	

ADD-ON DEALS

Half Boston Lobster 250g - 275g	32.95 (U.P. 37.95)
Full Boston Lobster 500g - 550g	59.95 (U.P. 74.95)
Alaskan King Crab Legs 300g	78.95 (U.P. 88.95)

HOT PLATTERS

Hot Seafood Platter	129.95
Grilled half Boston lobster, baked oysters, Mediterranean squid, mussels & clams in white wine garlic, battered prawns, herb-crumbed barramundi, grilled squid salad & chips. 2-4 pax	
Premium Hot Platter	249.95
Grilled whole Boston lobster, grilled whole fish (600-800g), grilled oysters, octopus, mussels & clams in white wine garlic, salad & chips. 4-6 pax	

SASHIMI

Salmon Sake	18.95	Sashimi Platter	49.95
Salmon Belly Sake Toro	19.95	18 slices	
Yellowfin Tuna Maguro	19.95	Premium Sashimi Platter	69.95
Swordfish Belly Mekajiki	19.95	25 slices	
Snapper Iki Tai	26.95	San-Tien-Mori Platter	88.95
Yellow Tail Kanpachi	26.95	5 slices each of bluefin akame, chutoro & otoro	
Scallop Hotate	19.95		
Lean Bluefin Akame	24.95		
Fatty Bluefin Chutoro	28.95		
Bluefin Belly Otoro	39.95		

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RUSSIAN CAVIAR

CAVIAR PLATTER CONDIMENTS WILL BE SERVED WITH EVERY ORDER OF 30G, 50G OR FLIGHT TASTINGS!



RUSSIAN SIBERIAN STURGEON

Classic black caviar with a briny and creamy finish. Firmer presence

30g - 149
50g - 199

TRADITION SIBERIAN STURGEON

Modern-style with complex flavours and a long finish. Lighter and more delicate

30g - 149
50g - 199

MAJESTIC AMUR STURGEON

The finest Kaluga breed. Large roe with superb flavour and a slight seaweed finish

30g - 165
50g - 225

SAVORY RUSSIAN OSCIETRA STURGEON

A rare breed. Large roe with complex and full flavours

30g - 185
50g - 245

FLIGHT TASTING Enjoy all four caviar varieties in individual 10g tins - 245

DESSERTS

Sticky Date Pudding Caramel & vanilla ice cream	11.95	Ice Cream Vanilla, chocolate or coconut. Single/double	4.95/ 7.95
Granny Smith Apple Crumble Almond crumb & vanilla ice cream	13.95	64% Valrhona Manjari Fondant, berries & vanilla ice cream	14.95
		<i>Estimated 20 minutes wait time</i>	

BEVERAGES

COLD DRINKS

Sodas Pepsi Coke 7-UP Ginger Ale Soda Water Tonic	4.95
Italian Soda Passion Fruit Mojito Apple Nutmeg Apricot	5.95
Juices Apple Lime Orange Mango Cranberry Pineapple	5.95
1L Water Aqua Panna San Pellegrino	11.95
Iced Lemon Tea	4.95
Iced Cappucino	5.95

HOT DRINKS

FROM THE BEANS		FROM THE LEAVES	
Coffee	4.95	Hot Tea	5.95
Espresso	4.95	Premium Tea	6.95
Double Espresso	6.45	English Breakfast, Earl Grey,	
Cappuccino	6.95	Lemon Ginger, Golden Chamomile,	
Latte	6.95	Southern, Mint, Organic Green Tea	
Decaffeinated	6.95		

BEERS & CIDERS

BOTTLED

Heineken	12.95
Corona	12.95
Paulaner Lager	14.95
Paulaner Weissbier	15.95
Paulaner Dunkel	16.95



ALCOHOL-FREE

Paulaner	9.95	DRAUGHT Erdinger Weisse	
		½ Pint	15.95
		1 Pint	17.95

HOUSE POURS

	45ML SHOT	BOTTLE
GIN Suntory Sui	12	129.95
VODKA Absolut	12	129.95
RUM Bacardi Light	12	119.95
TEQUILA Jose Cuervo	12	129.95
BOURBON Jim Beam	12	120.95
WHISKY Black Label	14	149.95
JAPANESE WHISKY HIGHBALL Suntory	12	119.95

VODKA	45ML SHOT	BOTTLE
Grey Goose	15.95	177.95
RUM		
Malibu	12.95	129.95
Captain Morgan Spiced Gold	12.95	149.95
TEQUILA		
Patron Silver	15.95	227.95
BRANDY/ COGNAC		
Remy Martin VSOP	16.95	228.95
BOURBON		
Jack Daniel's	14.95	188.95
WHISKY		
John Jameson	14.95	113.95
Monkey Shoulder	14.95	133.95
Balvenie Doublewood 12 Years	18.95	199.95
Macallan Sherry Oak 12 Years	19.95	250.95
Glenfiddich 18 Years	24.95	276.95
The Glenlivet 18 Years	25.95	370.95

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