

- SHARING PLATTERS
- WELLINGTONS
- SEAFOOD
- DESSERTS



**NEW
ITEMS**

FESTIVE TAKEAWAYS

ORDERS OPEN FOR 1 DEC - 15 JAN



PICKUP ✓ DELIVERY ✓ | SCAN FOR INFO

WHAT'S NEW



GFM is delighted to launch its Festive Takeaways, with the exciting debut of a Lobster Wellington, a new lineup of sharing platters, the highly regarded Faroe Island Salmon, caviar, and a new dessert to elevate your holiday gatherings.

- Lobster Wellington
- Cheese & Seafood Board
- Smoked Artisan Platter
- Faroe Island Salmon
- A Luxurious Caviar Selection
- Cheese Phyllo

LOOK OUT FOR THIS SYMBOL IN THE CATALOGUE! **NEW**

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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 (Daily, 12pm to 10pm)
Bukit Timah: 6467 4950 | Quayside Isle: 6262 0450

WAYS TO ORDER ONLINE

1. Oddle

Order via our online Festive Shop: www.greenwoodfishmarket.oddle.me
Delivery available during all festive days

2. Online Fish Market

For orders with retail seafood: shop.greenwoodfishmarket.com
No delivery between 23 to 26 December and 30 December to 2 January

IMPORTANT DATES

Ordering Dates: 6th November to 15th January

Festive Takeaways Availability: 1st December to 15th January

FESTIVE PICKUP/ DELIVERY HOURS

Regular Hours: Daily, 12pm to 9pm

21st December 2024 to 26th December 2024: 11am to 9pm

28th December 2024 to 1st January 2025: 11am to 9pm

FESTIVE SPECIALS



ALAN'S SEAFOOD FEAST

FROM \$428

Serves 8 persons

Your choice of 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 ♥

Serves 2-4 persons. Approx 1kg

Your choice of filling wrapped with mushroom duxelles, spinach & homemade crêpes in a rich butter pastry *1 day lead time*

Salmon	\$119
Beef	\$178
Lobster NEW	\$198

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



STICKY DATE & COCONUT LOG

\$38

Serves 2-4 persons. Approx 600g

A moist, fluffy cake with comforting notes of date & coconut

APPLE CRUMBLE LOG

\$38

Serves 2-4 persons. Approx 800g

Traditional Granny Smith apple filling topped with a crisp, buttery crumble

CHEESE PHYLLO **NEW**

\$48

Serves 2-4 persons. Approx 500g

A rich combination of French goat cheese, cream cheese, comté & cinnamon apple

OYSTER PLATTERS



FRANCE

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

\$59.4

♥ KYS Super Specials No. 1 - Award-winning, delicate & complex **GFM EXCLUSIVE**

\$155.4

♥ KYS Super Specials No. 3 - Award-winning, delicate & complex **GFM EXCLUSIVE**

\$107.4

CANADA

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

\$54

Effingham Large Beach 5" - Massive size with a soft texture. Slightly briny & musky

\$107

IRELAND

Castle Black No.4 - Savoury & sweet with a pleasant saltiness

\$83.4

JAPAN

NEW Hyogo "Harima Nada" XL - Full meat, briny & creamy

\$71.4

HOLLAND

"XO" - Firm meat with a full salty taste. Beautiful & robust

\$155.4

Umami - Savoury, sweet & creamy with pleasant saltiness

\$119.4

AUSTRALIA

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

\$71.4

HOW LONG CAN OYSTERS STAY FRESH?

CHEF/OWNER ALAN ANSWERS (He's our top seafood guru)

Shucked Oysters: 4 hours once opened

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



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 With salad & roasted vegetables	PRICE	CHOICE OF COOKING
Norway	Atlantic Salmon Approx 5kg	\$399/pc	<ul style="list-style-type: none"> • POACHED • HOT SMOKED • ROASTED
NEW Faroe Island	Premium Atlantic Salmon Approx 5kg	\$490/pc	
Australia	Ocean Trout Approx 4kg	\$348/pc	

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 LOBSTER

Regular Live 500-550g	\$48
Regular Cooked 500-550g	\$48
Jumbo Live 1-2kg	\$18/100g



SNOW CRAB LEGS 4L SIZE

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

KING CRAB LEGS XL SIZE

Single Portion 300g	\$88
Bulk Order 2kg	\$328



COOKED PRAWNS

Platter 500g	\$45
Head on & de-shelled, ready-to-eat	
Bulk Order 2kg	\$158
Whole & unpeeled in a box	

CAVIAR & CHEESE

NEW



Russian

Siberian Sturgeon

Classic black caviar. Briny & creamy finish with a firmer presence

10g	37
30g	99
50g	165
100g	299

NEW



Majestic

Amur Sturgeon

The finest Kaluga breed. Larger sized roe with superb flavour

10g	39
30g	112
50g	185
100g	340

NEW



Tradition

Siberian Sturgeon

Modern-style. Light & delicate with complex flavour & a long finish

10g	37
30g	99
50g	165
100g	299

NEW



Savory

Russian Sturgeon Oscietra

A rare breed with larger roe. Complex flavours

10g	41
30g	118
50g	198
100g	360

NEW

FLIGHT TASTING SET INCLUDES 10G TINS OF ALL 4 FLAVOURS & ACCOMPANYING CONDIMENTS \$180

NEW

ADD-ON CONDIMENT BOARD

CUCUMBER, SWEET ONIONS, BREAD & RICE CRACKERS, WHIPPED TRUFFLE EGG & BACON JAM \$29

CHEESE & SEAFOOD BOARD **NEW***Serves 4-6 persons*

For an easy yet elegant centrepiece, this platter features an assortment of fine cheeses airflown from France

\$148

- 125g 24 Months French comté
- 125g Stuffed brie With white truffle tapenade
- 125g Buche de Chevre Goat cheese
- 125g Smoked gouda
- 150g Cold smoked salmon
- 150g Pastrami
- Bacon jam
- Smoked almonds
- Assorted fruits

FROM THE SMOKER



HOT SMOKED SALMON

À La Carte

\$22

200g. Ready-to-eat vacuum packed fillets



COLD SMOKED SALMON

Platter

\$42

300g. Ready-to-eat with condiments



COLD SMOKED SALMON

À La Carte

\$25

200g. Ready-to-eat vacuum packed slices



HOMEMADE WITH LOVE. All of our smoked items are proudly preservative-free without nitrates or nitrites! Each is smoked with Applewood and marinated in a special brine for 5 days.

FROM THE SMOKER



HOMEMADE PASTRAMI USDA CHOICE BRISKET

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

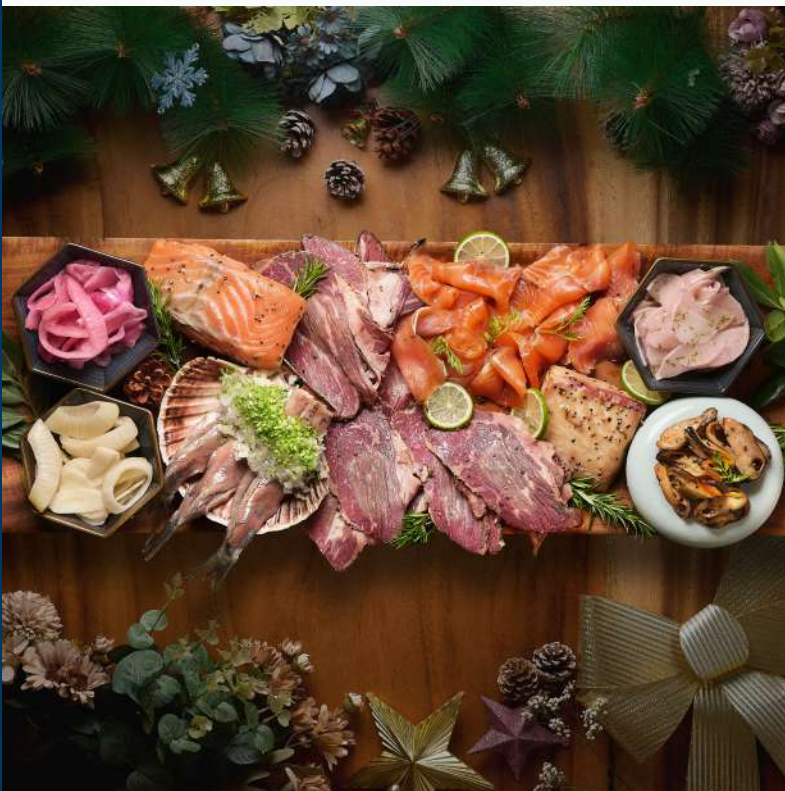
Ready-to-Eat

500g Slices \$58

Heat-up-Required

500g Slab \$58

1kg Slab \$108



SMOKED ARTISAN PLATTER **NEW**

The perfect centrepiece for a wide variety of smoked seafood and meats \$148

- 200g Hot smoked mackerel
- 200g Hot smoked salmon
- 200g Cold smoked salmon
- 500g Pastrami slices
- 100g Smoked mussels
- 150g Herring & onions
- Homemade pickles

METHODS TO WARM UP PASTRAMI

1. **STEAM** Microwave your pastrami in a covered container for 1 minute at medium or high settings
2. **GRILL/ BAKE** Wrap your pastrami in foil. Grill or bake in a 180 to 200°C preheated oven for 5 to 10 minutes

SASHIMI



50 slices mixed party platter

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	\$28
Bluefin Otoro	\$38

MIXED PARTY PLATTERS

30 Slices \$52

An assorted selection of our freshest cuts

50 Slices \$78

Our most popular platter with a greater variety of premium sashimi

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 Rheinschiefer Trocken 2022 - Riesling **\$44.95**
VDP Ortswein. Juicy and harmonious with mineral elegance. Its fine aroma combines the fruity notes of apricots with a slate minerality.

GFM04 Spätlese Fruchtig 2019 - Riesling **\$51.95**
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 Trocken 2019 - Riesling **\$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 Trocken 2020 - Riesling **\$113.95**
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



Visiting the Knab family at Weingut Lanius-Knab in Oberwesel

Harvesting grape berries by hand



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



Traversing the steep slopes along the Rhine

LUCASHOF GERMANY

HPPG Graubugunder Trocken 2021 - Pinot Gris \$41.95

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 \$42.95

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 \$43.95

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 \$51.95

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 \$38.95

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

GFM02 Adamado - Vinho Verde \$38.95

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 \$42.95

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 2024 ORDER SHEET

Name: _____

Collection Date & Time: _____

Contact: _____

Outlet: Bukit Timah / Quayside Isle (please circle)

FESTIVE SPECIALS - Limited edition showstoppers available just for the holidays

Homemade Wellington [1kg, 2-4 pax] 1 DAY LEAD TIME ⬆ Your choice of filling wrapped with portobello mushroom confit, spinach & homemade crêpes in a rich butter pastry	Salmon	119	
	Beef	178	
	Lobster NEW	198	
Alan's Seafood Feast [8 Pax] 1 DAY LEAD TIME ⬆ Your choice of wellington, 2 cooked Boston lobsters (chilled), 12 pcs oysters, 1kg boiled live prawns, 500g cold smoked salmon, 800g apple crumble log & 600g sticky date & coconut log	Salmon	428	
	Beef	488	
	Lobster NEW	508	
Sticky Date Log [600g, 2-4 pax] A moist, fluffy cake with comforting notes of date & coconut		38	
Apple Crumble Log [800g, 2-4 pax] Traditional Granny Smith apple filling topped with a crisp, buttery crumble		38	
Cheese Phyllo [500g, 2-4 pax] NEW ⬆ A rich combination of French goats cheese, cream cheese, comté & cinnamon apple		48	

OYSTER PLATTERS - 12 pieces of your favourite molluscs freshly shucked & ready-to-eat

France	Fine de Claire No. 3 Delicate & briny. Reminiscent of soya & hazelnut	59.4	
	KYS Super Specials No. 1 Award-winning, delicate & complex GFM EXCLUSIVE ⬆	155.4	
	KYS Super Specials No. 3 Award-winning, delicate & complex GFM EXCLUSIVE ⬆	107.4	
Canada	Golden Mantle Plump & ivory. Sweet & mineral with a melon finish	54	
	Effingham Large Beach 5" Massive size with a soft texture. Slightly briny & musky	107	
Irish	Castle Black N.4 Savoury & sweet with a pleasant saltiness	83.4	
Japan	Hyogo "Harima Nada" XL Full meat, briny & creamy NEW	71.4	
Holland	"XO" Firm meat with a full salty taste. Beautiful & robust	155.4	
	Umami Savoury, sweet & creamy with pleasant saltiness	119.4	
Australia	Coffin Bay Meaty with a petite shell. Crisp & briny with a sweet finish	71.4	

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

Cold Seafood Platter [2-4 pax] ⬆ 1/2 steamed Boston lobster, sashimi-grade fish with marinade, oysters, mussels, clams, boiled prawns & in-house Applewood cold smoked salmon	119	
Seafood Combo [6-8 pax] ⬆ 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 With salad & roasted vegetables	Poached	Hot Smoked	Roasted
Norway	Atlantic Salmon Approx 5 kg	399/pc		
Faroe Island	Premium Atlantic Salmon Approx 5 kg NEW ⬆	490/pc		
Australia	Ocean Trout Approx 4 kg	348/pc		

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

Boston Lobster	Regular Live	500 - 550g	48	
	Regular Cooked	500 - 550g	48	
	Jumbo Live	1 - 2kg	18/100g	
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 XL Size	Single Portion Cracked & ready-to-eat	300g	88	
	Bulk Order Cracked & ready-to-eat BEST VALUE	2kg	328	
Cooked Prawns	Platter Half deshelled & ready-to-eat	500g	45	
	Bulk Order Whole & unpeeled in box BEST VALUE	2kg	158	

CAVIAR & CHEESE - The perfect add-ons to elevate any festive feast

À La Carte Caviar	Russian NEW Siberian Sturgeon - BLUE Classic black caviar. Briny & creamy finish with a firmer presence	10g	37	
		30g	99	
		50g	165	
		100g	299	
	Tradition NEW Siberian Sturgeon - BLACK Modern-style. Light & delicate with complex flavour & a long finish	10g	37	
		30g	99	
		50g	165	
		100g	299	
	Majestic NEW Amur Sturgeon - GREEN The finest Kaluga breed. Larger sized roe with superb flavour & a slight seaweed finish	10g	39	
		30g	112	
		50g	185	
		100g	340	
	Savory NEW Russian Sturgeon Oscietra - YELLOW A rare breed with larger roe. Complex & full-flavoured	10g	41	
		30g	118	
		50g	198	
		100g	360	
Bundle Caviar	Flight Tasting Set NEW Includes 10g tins of all 4 flavours & accompanying condiments		180	
Add-On	Condiment Board NEW Cucumber, sweet onions, rice & bread crackers, whipped truffle egg & bacon jam		29	
Cheese & Seafood Board [4-6 pax] NEW ♦ 125g 24 months French comté, 125g brie stuffed with white truffle tapenade, 125g Buche de Chevre (goat cheese), 125g smoked gouda, 150g cold smoked salmon, 150g pastrami, bacon jam, smoked almonds & fruits			148	

FROM THE SMOKER - Smoked in-house with Applewood. Preservative-free

Cold Smoked Salmon	Platter Ready-to-eat with condiments	300g	42	
	À La Carte Ready-to-eat vacuum packed slices	200g	25	
Hot Smoked Salmon	À La Carte Ready-to-eat vacuum packed fillets	200g	22	
Homemade Pastrami	Ready-to-Eat Slices with homemade pickled onions & fennel	500g	58	
	Heat-Up Required Whole pieces, unsliced with homemade pickled onions & fennel	500g	58	
		1000g	108	
Smoked Artisan Platter NEW! ♦ 200g hot smoked mackerel, 200g hot smoked salmon, 200g cold smoked salmon, 500g pastrami slices, 100g smoked mussels, 150g herring & onions & homemade pickles			148	

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

À La Carte 100g (Approx 7-8 slices)	Salmon	9		Kanpachi	15	
	Yellowfin Tuna	9		Bluefin Akame	18	
	Swordfish Belly	11		Bluefin Chutoro	28	
	Salmon Belly	11		Bluefin Otoro	38	
	Japanese Scallop	25				
Mixed Platters	30 slices An assorted selection of our freshest cuts				52	
	50 slices Our most popular platter with a greater variety of premium sashimi ♦				78	

HOW TO ORDER

Pick Up	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
Delivery	1. Oddle For orders with restaurant takeaways www.greenwoodfishmarket.oddle.me
	2. Online Fish Market For orders with retail seafood shop.greenwoodfishmarket.com

Festive Pick Up & Delivery	Regular Hours	21 to 26 December	28 December to 1 January
	Daily, 12pm to 9pm	11am to 9pm	11am to 9pm