

Celebrating  
**21**  
YEARS  
of seafood



# HAPPY LUNAR NEW YEAR FROM GFM

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## WAYS TO ORDER

### 1. Direct

- Submit your order sheet to our outlets or email [info@greenwoodfishmarket.com](mailto:info@greenwoodfishmarket.com)
- Drop us a call during operating hours, daily 12pm to 10pm

Bukit Timah: 6467 4950

Quayside Isle: 6262 0450

### 2. Oddle

For orders with restaurant takeaways: [greenwoodfishmarket.oddle.me](https://greenwoodfishmarket.oddle.me)

### 3. Online Fish Market

For orders with retail seafood: [shop.greenwoodfishmarket.com](https://shop.greenwoodfishmarket.com)



## IMPORTANT DATES

**Ordering Dates:** 1 January to 16 February

**LNY Menu Availability:** 10 January to 16 February

## PICKUP/ DELIVERY HOURS

**Regular Hours:** Daily, 12pm to 9pm

**Peak Period (27 to 31 January):** 11am to 9pm

## STEP 1

Choose your base

# BUILD-YOUR-OWN YU SHENG



### SALMON YU SHENG

\$88

*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



*Photo is for illustrative purposes only*

### LOBSTER YU SHENG

\$188

*Serves 4 to 6 pax*

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

## STEP 2

Choose your add-ons

# YU SHENG ADD-ONS



### SASHIMI

Salmon 200g thinly sliced	\$18
Salmon Belly 200g thinly sliced	\$22
Swordfish Belly 200g thinly sliced	\$22
Kanpachi 200g thinly sliced	\$30
Hokkaido Scallop 200g slices	\$36
Bluefin Akame 100g thinly sliced	\$18
Bluefin Chutoro 100g thinly sliced	\$28
Bluefin Otoro 100g thinly sliced	\$38

### EXTRAS

Crackers	\$3
Calamansi Plum Sauce 250g	\$5.95

### OTHERS

Boston Lobster Cooked meat from a 500g lobster	\$48
Cold Smoked Salmon 200g slices	\$25

# LN Y SPECIALS



### 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\*

"Nian Nian You Yu" Salmon	\$119
Prosperity Beef	\$178
Lobster <b>NEW</b>	\$198

UNCOOKED  
WELLINGTONS AVAILABLE



### 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 apple filling topped with a crisp, buttery crumble

### CHEESE & APPLE PHYLLO **NEW**

\$48

*Serves 2-4 persons. Approx 500g*

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

# SEAFOOD SHARING PLATTERS



## COLD SEAFOOD PLATTER

\$119

*Serves 2-4 pax*

GFM's iconic platter. 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



## SEAFOOD COMBO

\$399

*Serves 6-8 pax*

The best pick for bigger parties with 2 steamed Boston lobsters (chilled), 500g Alaskan snow crab legs, 12pcs oysters, 500g mussels, 500g clams, 500g boiled prawns & 300g Applewood cold smoked salmon



## ALAN'S SEAFOOD FEAST

\$428

*Serves 8 pax*

1 kg "Nian Nian You Yu" salmon wellington, 2 Boston lobsters (chilled), 12pcs oysters, 1kg boiled prawns, 500g Applwood cold smoked salmon, 600g sticky date & coconut log & 800g apple crumble log

15  
PAX



## GFM'S ULTIMATE PARTY PACK

### 1 DAY LEAD TIME

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

- 1 set salmon yu sheng
- 1 kg "Nian Nian You Yu" salmon wellington
- 1 kg Prosperity Beef wellington
- 4pcs Boston lobsters (chilled)
- 1 kg whole grilled loup de mer
- 50 slices premium sashimi platter
- 24pcs fine de claire oysters
- 2kg cooked prawns
- 1 kg snow crab legs
- 1 kg mussels
- 1 kg 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



## 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 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**

### JAPAN

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

**\$71.4**

## CRUSTACEANS



### BOSTON LOBSTER

**Regular Live** \$48  
500-550g

**Regular Cooked** \$48  
500-550g

**Jumbo Live** \$18/100g  
1-2kg



### 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

**CAVIAR FLIGHT TASTING SET**

INCLUDES 10G TINS OF ALL 4 FLAVOURS & ACCOMPANYING CONDIMENTS

\$180

**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

- 125g 24 Months aged 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

\$148



# FROM THE SMOKER

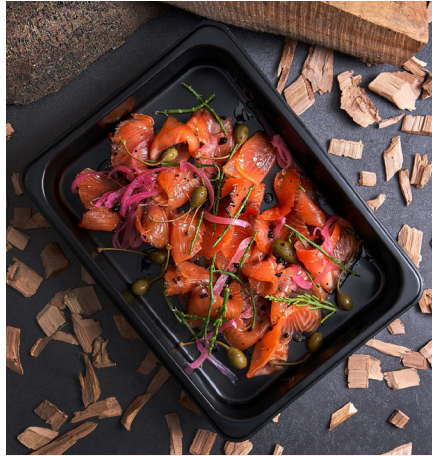


## HOT SMOKED SALMON

**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 PASTRAMI USDA CHOICE BRISKET

Made with 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

1000g Slab

\$108



## SMOKED ARTISAN PLATTER **NEW**

The perfect centrepiece for a variety of smoked seafood and meats

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

\$148



**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.

# 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



Harvesting grape berries by hand

Visiting the Knab family at Weingut Lanius-Knab



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.

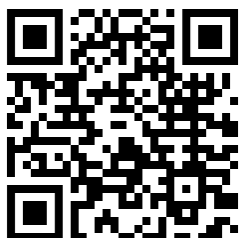
Luís, António



# 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.



# PROUDLY LOCAL & FAMILY-RUN

## HERE'S OUR STORY

### “IT ALL STARTED WITH ONE FISH”

...as founder David Lee says. Particularly, a barramundi in his Honda Civic about 20 or so years ago.

Starting out as a seafood wholesaler, Mr Lee drove from client to client in search of buyers. After many barramundis and even more car fresheners, Greenwood Fish Market began in 2003.

Now a family-run seafood restaurant and fish market, we specialise in cold water seafood with a range that's a tad different from the local scene. From giant halibuts to elusive monkfish, we even carry a collection of over 25 oysters. Our supply spans Canada, Holland, America, New Zealand, Australia and South Korea. Mostly, from friends-turned-suppliers:

Tommy from Korea was our Jeju tour guide before he started sending us seafood. The Wong family in Alaska had been our B&B hosts. Now, they send us hand-caught salmon every season. The list goes on.

So, thanks for being a part of our fishy family. We're a crazy bunch of fishermen – nothing gets us more excited than sharing about our love for the sea. Stay kick-bass awesome.

We hope to see you reel soon.





# LUNAR NEW YEAR TAKEAWAYS 2025 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 & umami-ness	88
<b>Lobster Yu Sheng [4-6 Pax] ♦</b> 2 whole cooked Boston lobsters (de-shelled), plus sakura ebi atop traditional vegetables & condiments. Includes chef-owner Alan's homemade calamansi plum sauce for balanced sweetness, tartness & umami-ness	188

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

Extra Crackers	3	Extra Calamansi Plum Sauce 250g	5.95
Boston Lobster Cooked meat from a 500g lobster	48	Kanpachi Sashimi 200g thinly sliced	30
Cold Smoked Salmon 200g slices	25	Hokkaido Scallop Sashimi 200g slices	36
Salmon Sashimi 200g thinly sliced	18	Bluefin Akame Sashimi 100g thinly sliced	18
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	38

## LNY 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, lobster or beef wrapped with mushroom duxelles, spinach & crepes in a rich butter pastry	"Nian Nian You Yu" Salmon	Ready-to-eat	119
		Uncooked	119
	Prosperity Beef	Ready-to-eat	178
		Uncooked	178
	Lobster	Ready-to-eat	198
		Uncooked	198
Sticky Date & Coconut Log [600g] A moist, fluffy cake that's big on flavour. Drizzle on some caramel to tie it together			38
Apple Crumble Log [800g] Traditional Granny Smith apple filling topped with a crisp, buttery crumble ♦			38
Cheese & Apple Phyllo [500g] A rich combination of French goats cheese, cream cheese & comté <b>NEW</b> ♦			48

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

<b>Cold Seafood Platter [2-4 pax]</b> GFM's iconic platter. 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> The best pick for bigger parties with 2 steamed 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>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 <b>U.P. 1409</b>

## FROM THE SMOKER - Smoked in-house with Applewood. Proudly homemade & 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
<b>Smoked Artisan Platter NEW ♦</b> 200g hot smoked mackerel, 200g hot smoked salmon, 200g cold smoked salmon, 500g pastrami slices, 100g smoked mussels, 150g herring with onions & homemade pickles	148		

## OYSTER PLATTERS - 12 pieces of your favourite mollusks, freshly shucked & ready-to-eat

France	<b>Fine de Claire No. 3</b> Delicate & briny. Reminiscent of soya & hazelnut	59.4	
	<b>KYS Super Specials No. 1</b> Award-winning, delicate & complex <b>GFM EXCLUSIVE</b> ♦	155.4	
	<b>KYS Super Specials No. 3</b> Award-winning, delicate & complex <b>GFM EXCLUSIVE</b> ♦	107.4	
Canada	<b>Golden Mantle</b> Plump & ivory. Sweet & mineral with a melon finish	54	
	<b>Effingham Large Beach 5"</b> Massive size with a soft texture. Slightly briny & musky	107	
Japan	<b>Hyogo "Harima Nada" XL</b> Full meat, briny & creamy <b>NEW</b>	71.4	

## CRUSTACEANS - Great additions to bulk up your feast

Boston Lobster	<b>Regular Live</b>	500 - 550g	48	
	<b>Regular Cooked</b>	500 - 550g	48	
	<b>Jumbo Live</b>	1 - 2kg	18/100g	
Snow Crab Leg 4L Size	<b>Single Portion</b> Cracked & ready-to-eat	500g	78	
	<b>Bulk Order</b> Cracked & ready-to-eat <b>BEST VALUE</b>	2kg	220 <b>U.P. 312</b>	
King Crab Leg XL Size	<b>Single Portion</b> Cracked & ready-to-eat	300g	88	
	<b>Bulk Order</b> Cracked & ready-to-eat <b>BEST VALUE</b>	2kg	328 <b>U.P. 586</b>	
Cooked Prawns	<b>Platter</b> Half deshelled & ready-to-eat	500g	45	
	<b>Bulk Order</b> Whole & unpeeled in box <b>BEST VALUE</b>	2kg	158 <b>U.P. 180</b>	


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

À La Carte 100g (Approx 7-8 slices)	<b>Salmon</b>	9		<b>Kanpachi</b>	15	
	<b>Yellowfin Tuna</b>	9		<b>Bluefin Tuna Akame</b>	18	
	<b>Swordfish Belly</b>	11		<b>Bluefin Tuna Chutoro</b>	28	
	<b>Salmon Belly</b>	11		<b>Bluefin Tuna Otoro</b>	38	
	<b>Japanese Scallop</b>	25				
Mixed Platters	<b>30 slices</b> An assorted selection of our freshest cuts. . Approx 3-4 varieties				52	
	<b>50 slices</b> Our most popular platter with a greater variety of premium sashimi. Approx 4-5 varieties ♦				78	

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

À La Carte Caviar	<b>Russian Siberian Sturgeon</b> Classic black caviar. Briny & creamy finish with a firmer presence (blue)	10g	37		50g	165	
		30g	99		100g	299	
	<b>Tradition Siberian Sturgeon</b> Modern-style. Light & delicate with complex flavour & a long finish (black)	10g	37		50g	165	
		30g	99		100g	299	
	<b>Majestic Amur Sturgeon</b> The finest Kaluga breed. Larger sized roe with superb flavour (green)	10g	39		50g	185	
		30g	112		100g	340	
<b>Savory Russian Sturgeon Oscietra</b> A rare breed with larger roe. Complex & full-flavoured (yellow)	10g	41		50g	198		
	30g	118		100g	360		
<b>Caviar Bundle</b>	<b>Caviar Flight Tasting Set NEW</b> Includes 10g tins of all 4 flavours & accompanying condiments				180		
<b>Add-On</b>	<b>Condiment Board NEW</b> Cucumber, sweet onions, rice & bread crackers, whipped truffle egg & bacon jam				29		
<b>Cheese &amp; Seafood Board [4-6 pax] NEW</b> ♦ 125g 24 months aged 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		

## HOW TO ORDER

<b>1. Direct</b> - Submit your order sheet to our outlets  - Email <a href="mailto:info@greenwoodfishmarket.com">info@greenwoodfishmarket.com</a>  - Drop us a call during operating hours, daily 12 to 10pm Bukit Timah: 6467 4950 Quayside Isle: 6262 0450	<b>2. Oddle</b> For orders with restaurant takeaways   <a href="https://greenwoodfishmarket.oddle.me">greenwoodfishmarket.oddle.me</a>	<b>3. Online Fish Market</b> For orders with retail seafood   <a href="https://shop.greenwoodfishmarket.com">shop.greenwoodfishmarket.com</a>
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<b>Pick Up &amp; Delivery</b>	<b>Regular Hours</b>	<b>Peak Hours</b> 27 to 31 January
	Daily, 12pm to 9pm	11am to 9pm

<b>Ordering Dates</b>	1 Jan to 16 Feb 2025
<b>Festive Menu Availability</b>	10 Jan to 16 Feb 2025

CORPORATE RATES FOR BULK BUYS AVAILABLE. EMAIL [info@greenwoodfishmarket.com](mailto:info@greenwoodfishmarket.com) FOR MORE INFO!