



FISHSTERIA CAVIAR SELECTION

Our caviar is selected with brands that signifies best quality and represents sustainable suppliers around the world.

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LA MAISON NORDIQUE, CAVIAR SHADI	50gr	\$1300
French Caviar, Firm, Mineral-driven Flavour with Perfect Balance of Salt		

CALVISIUS, OSCIETRA ROYAL	50gr	\$1050
Italian Caviar from Russian Sturgeon. Subtle Sweetness with Nutty Flavour		

ARISTOCRAT, RIVER BELUGA	50gr	\$1600
Caviar from China, Light Grey and Green Color with Mineral-driven Flavour		

CALVISIUS, CLASSIC SIBERIAN	50gr	\$900
Italian Caviar, a Classic Siberian from Baikal Lake. Firm, Delicate on the Palate with Color from Grey to Amber		

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All Caviar is served with Freshly Chopped Chives and Shallot,
Hard Boiled Egg, Sour Cream, Victoria Smoked Salmon, Burrata and Blinis

*Please Advise the Server on Any Allergies.
All prices in Hong Kong Dollar and are subject to 10% service charge*



RAW / CRUDO

OYSTER

We do our best to bring you the freshest oysters from the best waters. Please check our daily oyster menu and ask our team for today's offerings.

SHARING SEAFOOD PLATTER

RAW

THE SMALL \$288

- 3 pcs Seasonal Freshly Shucked Oysters,
- 2 pcs of Blue Shrimps and 1 Scampi with a Scallop

THE MEDIUM  \$588

- 4 pcs Seasonal Freshly Shucked Oysters,
- 2 Pcs of Cherry Stone Clams, 1 Red Shrimp,
1 King Crab Leg, 2 Blue Shrimps, 2 langoustines

COOKED AND SERVED COLD

THE SMALL \$288

- 6 pcs Whelk, 2 pcs of Langoustine,
- Blue Shrimps and Giant Clams and a Crab Leg

THE MEDIUM  \$588

- 8 pcs Whelk, 200 gr Mussels, 4 pcs of Langoustine,
- 4 Small Sea Snails and 4 Blue Shrimps with 2 Crab Claws

EXTRA PORTION

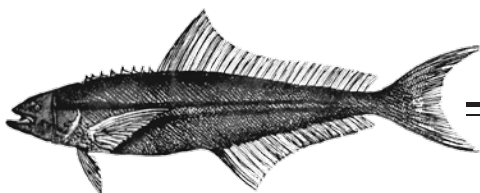
Red Prawns / Langoustine / Scallops / Blue Shrimp Market Price /Person

GRILLED

Lightly Breaded and Grilled Assortment of Scampi, Calamari, \$588
Fish of the day, Scallops & Prawns

 Vegetarian  Signature  Suitable for sharing

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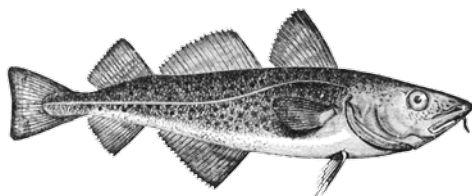


APPETISER AND SALAD



HOKKAIDO SCALLOP CARPACCIO with Nuts, Lime Zest, Espelette Pepper, Green Apple & Vanilla Dressing	\$208
TUNA CEVICHE Ponzu Dressing with Italian Burrata Foam	\$198
FISHSTERIA CAPRESE  Burrata, Cherry Tomatoes, Basil, Balsamic, Anchovies, Sardine & Bottarga	\$178
THE SEA URCHIN PARMENTIER Raw Sea Urchin, Italian Slow Cooked Egg, Creamy Mashed Potato & Rocket Leaves Coulis	\$218
GRILLED OCTOPUS with Goat Cheese, Fried Padron Peppers & Hummus	\$208
FISHSTERIA SEAFOOD SALAD  Green leaves with mixed Smoked Fish, Prawns, Octopus, Crabmeat Delicately Seasoned & Italian Olive Oil	\$208
DEEP FRIED BABY CALAMARI  Served with Vegetable Crisps & Aioli	\$188
CLAMS AND MUSSELS  Mixed Mussels and New Zealand Clams Sautéed with Ginger, Garlic, Lemongrass - In White Wine OR Creamy Bacon Sauce	\$258 (500gr) \$498 (1kg)
FRITTO MISTO   Golden-Fried Mixed Seasonal Fish, Calamari, Prawns, Sardines, Oysters & Vegetables served with Homemade Aioli	\$488
WHOLE LOBSTER CATALANE   Pan-Fried Lobster served with a Mix of Raw Vegetables & Assortment of Sauces (Chives Mayonnaise, Anchovies, Tomato, Aioli)	\$688

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SOUP

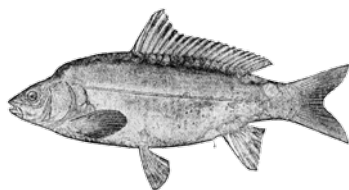
BOUILLABAISSE	\$238
Mediterranean Fish Soup with Pan-fried Prawn, Scallop, Squid and Shellfish (<i>Suitable as light main course</i>)	
CLAM CHOWDER	\$118
Celery Velouté served with Clams and Parsley Coulis	
CIOPPINO  	\$458
Italian Seafood Stew with Prawns, Mussels, Clams, Fish Slowly Cooked in Tomato & Seafood Broth	

SIDES


CAESAR SALAD	
FRENCH FRIES	\$98
ROASTED POTATOES	\$88
STEAMED VEGETABLES	\$88
GREEN SALAD	\$78
	\$78

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MAIN



- LOBSTER WHOLE  \$688
Approximately 800gr, Served With Shell
- The Thermidor Way
 - Grilled

FISH AND SEAFOOD

WHOLE FISH AND CRUSTACEANS

Served with Seasonal Vegetables - Cooked the Way You Like!


- Sea Bass (approximately 550g)
Grilled or Salt-Baked or Aquapazza  \$358
- Dover Sole "Qwehli" (approximately 600gr)
Meuniere or Grilled  \$368
- Carabiniero XXL (approximately 120gr)
Salt-Baked or Grilled  \$238

- LOBSTER MACARONI   \$688
Our Famous Lobster Macaroni cooked with Brandy,
White Wine and Italian Cherry Tomatoes

- CRISPY FISH AND CHIPS  \$288
Fillet Fish of the Day with Parmesan Cheese, Lemon Zest, Bread Crumb
Parsley served with French Fries and Homemade Tartare Sauce

PASTA AND RISOTTO

- MUSHROOM RISOTTO  \$198
Mixed mushrooms with Fontina Cheese

- SEA URCHIN TAGLIOLINI  \$308
Homemade Tagliolini "Aglie e Olio" with Raw Japanese
Sea Urchin and Chili

- SPAGHETTI VONGOLE \$218
Spaghetti with New Zealand Clams Cooked in White Wine Sauce

- CRAB MEAT AND PRAWN FREGOLA \$278
Sardinian Pasta Cooked with Saffron

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