THE OMATERFRONT

TO START WITH

CEVICHE CLASICO

(LOCALLY SOURCED SUSTAINABLE)

Catch of the Day "Leche de Tiger", Onion, Coriander, Chili, Glazed Sweet Potato & Sweet Corn (3)

ROCK SHRIMP

Shrimp tempura, Spicy Mayo, Leafy Green, Seeds, Negi & Vermicelli Rice Noodles

ATLANTIC SALMON CRUDO

Hand Cut Salmon, Avacado Salsa, Pink Radish & Jalapeno Sauce

 (\mathbb{R})

OCTOPUS POKE BOWL

Wakame, Edamame, Radish, Takuwan, Cucumber & Ginger Soy (\mathbf{S})

TUNA TIRADITO

(LOCALLY SOURCED SUSTAINABLE)

Hand Cut Yellow Fin Tuna, Dry Miso, Chives, 50% Yuzu, 50% Lemon, Golden Garlic & Aji Amarillo (\mathbb{R})

CHICKEN NIKKEI SALAD

Crispy Fried Chicken, Coleslaw Mix, Leafy Green, Almond, Honey Mustard & Sesame

VEGETABLE GYOZA

Seasonal Vegetable, Mushroom, Green Onion, Sesame & Spicy Ponzu

ROAST CHICKEN K'LAVA

Phyllo Pastry, Pepper and Walnut

SEA MUSTARD SALAD

Chuka Wakame, Cucumber, Takuwan, Green Onion, Radish & Ginger Ponzu

(%) @)

IFURU HEALTHY GARDEN GREEN

Quinoa, Broccoli, Cucumber, Cherry Tomato, Pumpkin, Chia Seed, Beet Root & Goma Ponzu

🛞 vegetarian 😡 vegan 🙀 alcohol 🗇 dairy 🏨 gluten 🛞 nuts 💭 pork 👼 seafood 🔅 sesame 🖉 soy 🦪 spicy

SOUP & TEMPURA

SWEET ONION TEMPURA

PRAWNS TEMPURA

Sri Lankan Prawns, Watermelon, Cilantro & Berry Infused Kombucha Ponzu () ()

MISO SOUP

Tofu, Wakame, Shitake & Green Onion

SEAFOOD MISO SOUP

Shrimps, Reef Fish, Tofu, Wakame & Green Onion

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CHICKEN NANBAN SOUP

Haricot Beans, Sous Vide Egg, Bok Choy, Wakame & Negi

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MAINS COURSE

GRILLED JUMBO PRAWNS

Lemongrass, Basil Tempura & Aka Miso Bisque

IFURU REEF SEA WATER POACHED FLAKEY FISH

Freshly Caught White Fish, Sesame Spinach & Seaweed Beurre Blanc

BLACK ANGUS BEEF STRIPLOIN

Tender Braised Striploin, Celeriac Furikake, Balsamic Teriyaki Glazed Beetroot & Wasabi Pepper Sauce

SLOW COOKED PORK BELLY

Cooked with Aromatic Asian Herbs, Celeriac Furikake & Teriyaki Glazed Apple



CHICKEN KATSU

Panko Breaded Chicken, Japanese Steam Rice, Tonkatsu & Fresh Herbs

LOCAL BONITO FRIED RICE

Carrot, Cabbage, Negi, Japanese Sticky Rice & Garlic Chips

SEAFOOD UDON

Assorted Vegetable, Prawns & Soya Butter

NASU DENGAKU

Farm Tofu, Bell Pepper, Tempura Edamame & Orange Miso

ARROZ CON MARISCOS

Peruvian Spicy Rice with Prawn, Octopus, Squid & Parmesan Cheese

OVEN ROASTED DUCK

Sliced Roasted Duck served with Orange Glaze and Braised Fennel

PORK & PRAWN FRIED RICE

Rice Tossed in Garlic Prawn and Crispy Pork Belly

🛞 vegetarian 😡 vegan 🙀 alcohol 👘 dairy 🏨 gluten 🛞 nuts 💭 pork 👼 seafood 🔅 sesame 🖉 soy 🧭 spicy



COCONUT PANNA COTTA

Mango Granita & Raspberry Sauce

PASTEL DE TRES LECHES

Burnt Milk Gelato

HAZELNUT PRALINE BASQUE BURNT CHEESECAKE

Salted Caramel & Hazelnut Nougat Gelato

CHOCOLATE LAVA CAKE

Warm Valrhona Guanaja Chocolate & Vanilla Bean Ice Cream

ICE CREAM AND SORBET SINGLE SCOOP SELECTED DAILY

Ice creams that may contain nuts will be announced to you

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(a) vegetarian (b) vegan (c) alcohol (c) dairy (c) gluten (c) nuts (c) pork (c) seafood (c) sesame (c) soy (c) spicy

THE ()/ATERFRONT



TAKE A SNEAK PEEK IF YOU FEEL LIKE SPOILING YOURSELF

GYOZA | 18

Wagyu Beef & Duck Foie Gras with Balsamic Teriyaki

MISO BLACK COD | 90

Haricot Beans, Pickled Ginger & Vanilla Miso

LOCALLY SOURCED LOBSTER | 110

Oven Roasted Lobster Tail, Citrus Den Miso & Coriander Amazu

SEAFOOD BOARD | 124

Half Tail of Lobster, Catch of the Day, Scallops, Octopus, Jumbo Prawn, Celeric Furikake, Garden Green Salad & Tobiko Beurre Blanc

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GRILLED WAGYU M4-5 TENDERLOIN FILLET STEAK 200G | 115

Wasabi Mashed Potato, Asparagus, Crispy Enoki Mushroom & Soya Garlic Butter

GRILLED WAGYU MB4-5 RIBEYE 200G | 110

Wasabi Mashed Potato, Asparagus, Crispy enoki Mushroom & Soya Garlic Butter

