

HAPPY HOUR OYSTERS

MON-THU | 5PM - 6:30PM

FRESHLY SHUCKED OYSTERS

Hyogo JAPAN

Sakoshi Bay JAPAN

Murotsu Bay JAPAN

Fine Istrenn FRANCE

Okayama Emperor JAPAN

Dames De Bretagne FRANCE

Jerome Miet Speciale No.3 FRANCE

La 1930 Cancale Belon FRANCE

Tsarskaya No.3 FRANCE

CHEF'S DAILY OCEAN OYSTER SELECTION (16pcs) 90

<i>Creamy, plump & briny-sweet</i>	4.0/pc
<i>Creamy, umami</i>	5.0/pc
<i>Succulent, creamy, sweet & fruity finish</i>	5.0/pc
<i>Plump, subtle mineral undertone, sweet & briny</i>	5.5/pc
<i>Creamy, sweet, with delicate umami</i>	5.5/pc
<i>Silky, firm & briny flesh with hazelnut notes</i>	6.0/pc
<i>Fleshy, salty-sweet</i>	6.5/pc
<i>Rich, earthy, slightly briny, mineral finish</i>	7.0/pc
<i>Fleshy, sweet, roasted seaweed</i>	7.5/pc

** Minimum of any 3 pieces per order.

SEASONAL SPECIALS

ROASTED BONE MARROW WITH PARMESAN HERB CRUST <i>Caramelized Onion Jus, Passionfruit Pulp</i>	15
GRILLED SCALLOPS ON THE HALF SHELL (4PCS)	16
NORTH COAST AUSTRALIAN GRASS-FED RIBEYE ROAST <i>Premium Grass-fed Australian Beef, Served with Peppercorn and Bone Marrow Borderlaise</i>	14.5/100g
CONRAD DUCK BREAST <i>Quinoa, Citrus Red Wine Reduction</i>	28
COLDWATER LOBSTER ORZO <i>Grilled Boston Lobster Tail, Truffled Lobster Bisque Orzo</i>	64
ADELAIDE LAMB RACK <i>160g Grass-fed South Australia Lamb Rack, Broccolini, Potato Pavé, Peppercorn Sauce</i>	68
CHARCOAL GRILLED DOVER SOLE <i>Bernaise, Chimichurri, Shaved Horseradish, Charred Lemon</i>	68

HAPPY HOUR OYSTER LINE UP

January 1 st - 31 st	Hyogo	2.5/pc (U.P. 4.0/pc)
December 23 rd - 26 th	Sakoshi Bay	3.0/pc (U.P. 5.0/pc)
Dec 30 th - Jan 2 nd	Okayama Emperor	3.0/pc (U.P. 5.5/pc)
January 6 th - 9 th	Fine Istrenn	3.0/pc (U.P. 5.5/pc)
January 13 th - 16 th	Murotsu Bay	3.0/pc (U.P. 5.0/pc)

***Subject to change & availability.**

Minimum 6 pieces per oyster type & limited one dozen at a time.
Happy Hour Oysters are not applicable on PH eve & PH. While stocks last.