



FISHERMAN'S

village

FROM THE COLD BAR

FRESHLY SHUCKED 'LONG ISLAND' OYSTER

*Mignonette Vinaigrette, Tabasco, Pumpernickel
Finger Lime & Cucumber Relish*

Each 10 | Half Dozen 36 | Dozen 62

CHILLED SEAFOOD PLATTER FOR TWO 120

*Poached Shrimp, Lump Crab Salad, Mussels,
Clams, Marinated Scallops, Yellow Fin Tuna,
Salmon Gravlox, Tender Octopus, Crab*

*Thousand Island Dressing, Horseradish Cream,
Spiced Tomato Salsa, Lemon Wrap
& Selection of Artisan Bread*

*Add Poached Lobster
Half 20 | Full 35*

FISHERMAN'S VILLAGE CAVIAR MP

*Served with Blinis, Chopped Eggs,
Sour Cream, Lemon & Pumpernickel*

All prices are in US Dollars and subject to 12% tax and 10% service charge.

APPETIZERS

TUNA *Tartar, Sour Marinated Leek & Crispy Dark Rye 19*

SALMON *Ceviche, Pickled Beetroot, Green Apple & Celeriac Relish 19*

OCTOPUS *Spiced Rum Glaze, Sunchoke Puree, Fried Taro, Sofrito 19*

LUMP CRAB *Sweet Pea Panna Cotta, Mango & Dashi Sorbet, Sesame Toast 22*

PRAWN *Tortellini, Tomato Fondue, Anise Spiced Pumpkin 22*

CLAMS *À La Marinière, Black Eye Beans, Lemon Tempura 20*

SCALLOP *Macadamia Crust, Cauliflower Puree,
Prosciutto, Sauce Vierge 22*

SALADS

GRAIN & GREENS 17

*Kale, Romaine, Barley, Quinoa, Red Onion, Lemon Vinaigrette
Roasted Pecan, Spinach & Orange*

Add Tiger Prawn 10 | Lobster Tail 20 | Lump Crab 15 | Seared Tuna 10

ORGANIC CHICKEN 19

Chipotle Marinated, Sesame Dressing, Charred Sweet Potato, Garden Cress

HEIRLOOM TOMATO 20

Burrata, Pesto, Aged Balsamic, Smoked Eggplant Relish & Arugula

ENTRÉE

SEAFOOD MEDLEY 42

*A La Cioppino, Clams, Mussels, Prawns, Scallops, Fish of the Day,
Gremolata, Garlic Aioli, Focaccia*

MAHI MAHI 38

*Sambal Marinated, Aromatic Pilaf Rice,
Pickled Vegetable Salad*

YELLOW FIN TUNA 38

Parsnip Mousseline, Fried Capers, Black Garlic & Lemon Butter Sauce, Parsley

KING PRAWN 40

Coconut Tempered Curry, Caribbean Roti, Papadum, Chili Pickle

RISOTTO 38

Milanese Style, Mixed Seafood, Peas, Aged Vincotto, Chives

PASTA 38

*Tagliatelle, Spiced Rum & Tomato Braised Lobster Meat, Scotch Bonnet,
Basil & Hazelnut Piccada*

VEGETABLE 32

Escalivada, Portabello & Stracciatella Fritter, Arugula

SOUPS

CRUSTACEAN 19

*Bisque, Lobster & Crab Vol-Au-Vent,
Pernod*

SALTED COD 20

*Chilled Vichyssoise, Cod Mousse,
Seared Scallops, Crème Fraîche*

SOUP DU JOUR 19

Chef's Inspiration of Accompaniments

DESSERTS

BERRIES 18

*Mixed Berry & Vanilla Custard Tart,
Ginger Sorbet, Raspberry Coulis*

MANGO 18

*Passionfruit Cheesecake, Coconut Sorbet,
Spiced Mango & Mint*

CHOCOLATE 20

*Bailey's Cookies & Cream Parfait,
Dark Chocolate Ganache*

CITRUS 18

*Lemon & Strawberry Posset, Lime Jelly,
Macerated Melon, Tropical Fruit Sorbet*

COFFEE 18

Espresso Crème Brûlée, Almond Biscotti

TROPICAL FRUIT 18

*Compressed Seasonal Fruits
With Greek Yogurt Sorbet*