



## Fish Bar Sustainable Set Menu

### Fish Bar Tasting Platter



Organic Water Farm Green Salad  
7-year Balsamic Vinegar



Seared French Scallop  
Green Pea Purée, Sprout Salad



French Blue Prawn Cocktail  
New Caledonia Blue Prawns, Marie Rose Dip



Sea Salt Seared King Salmon  
Spanish Chilli



### Barramundi

Pan-seared or Grilled with Mashed Potato, Seasonal Vegetables,  
Fish Bar Tartar Sauce

or



### Lobster Fettuccine

Half Boston Lobster, Lobster Sauce, Morel Mushroom  
+HKD 50 to change to daily homemade Fish Bone Fettuccine  
(Fish Bone Fettuccine is subject to limited daily orders)

or



### Plant-based Steak 8oz

Broccolini, Baby Carrot, Asparagus, Vegan Cheese,  
Carrot Miso Purée, Roasted Garlic

or



### Clam Risotto

New Zealand Clams, Ikura, Seaweed, Crispy Rice, Perilla Oil



### Basil Strawberry

Basil White Chocolate Ganache, Grand Marnier Strawberry Compote,  
Strawberry Basil Gel, Vanilla Almond Biscuit

or



### Rosemary Pineapple

Pan-fried Rosemary Pineapple, Blood Orange Gel,  
Malibu Coconut Mousse, Pine Nut Milk Chocolate Crunch

**HKD 828 Per Person**

Price is inclusive of one  Roseberry Punch Mocktail



Sustainable Seafood



Vegan (Plant-based)



Ingredient From JW Garden

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
All prices are subject to a 10% service charge.