

CATFISH

A LA CARTE MENU

SOMMELIER SPECIALS

RED WINE	20
CABERNET SAUVIGNON, SYRAH, CASTELAO, TOURIGA NACIONAL JOYA LEVE CASA SANTOS LIMA 2019 LISBON, PORTUGAL	
WHITE WINE	20
ARINTO, FERNAO PIRES, MOSCATEL JOYA LEVE CASA SANTOS LIMA 2019 LISBON, PORTUGAL	
BUBBLIES	24
UVA DI TROIA, ZIBIBBO, NERO D'AVOLA PET-NAT ROSE FIELD BLEND RICCA TERRA 2021 RIVERLAND, AUSTRALIA	
IPA	15
HAZY JANE IPA LONDON, ENGLAND	

RAW BAR

IRISH OYSTERS	42 / 6 pcs
YELLOW TAIL & SESAME	24
SCALLOP & APPLE	28

*CHOICE OF CATFISH HOT SAUCE / SALSA VERDE / CITRUS DRESSING

TABLE SNACKS

CRISPY FISH SKIN	8
WARM BREAD, SEAWEED BUTTER	8
PRAWN & SCALLOP TOAST	14 / 2 pcs

STARTERS

MIXED GRILLED FISH & SHELLFISH SOUP, AIOLI & TOAST	24
CURED NORWEGIAN SALMON, HORSERADISH & CAPER	26
CRAYFISH COCKTAIL, PRAWN CRACKERS & AVOCADO	32
BURRATA CHEESE, HEIRLOOM TOMATO & BASIL	28

MAINS

FISH & CHIPS, MUSHY PEAS & TARTARE SAUCE	38
CATFISH CLASSIC FISH PIE & MINTED PEAS	38
SALMON, LAKSA TOSSED PEANUT & NOODLE SALAD	38
SNAPPER, GREEN CURRY & COCONUT RICE	42
PEPPER CRUSTED TUNA NICOISE	38
STEAK SHORT RIB AU POIVRE (200G) & FRITES	52

SIDES

BBQ CELERIAC, OYSTER MUSHROOM, PEAS, HERBS	14
ROASTED CAULIFLOWER, GINGER & MIXED NUTS	12
SEAWEED FRIES	10

DESSERTS

ETON MESS, RASPBERRY, VANILLA	16
CHOCOLATE MOUSSE, CHERRY COMPOTE, MINT ICE CREAM	16