



EVENT KIT
2025/26

OUTLET LOCATIONS



BUKIT TIMAH

34 GREENWOOD AVE, S289236

- Centrally located
- Cuisine available: Western



QUAYSIDE ISLE

31 OCEAN WAY #01-02/05, S098375

- Waterfront view
- 3 Cuisines available: Western, Japanese & Asian



@QUAYSIDE ISLE

31 OCEAN WAY #01-02/05

SINGAPORE 098375

COME EMBRACE OUR SEA-TO-TABLE EXPERIENCE WITH THIS SEASIDE GEM THAT'S A PRIME DESTINATION FOR LOCALS AND TOURISTS ALIKE.

SPEND YOUR AFTERNOON OVERLOOKING BEAUTIFUL YACHTS, SIPPING CRISP WINE AND CHASING SUNSETS.

MENU OFFERINGS:
WESTERN,
ASIAN AND
JAPANESE CUISINE



QUAYSIDE ISLE



THE INTERIOR

OUR MULTI-CONCEPT RESTAURANT OFFERS A VARIETY OF UNIQUE SPACES — FROM OUR LIVELY CLIPPER BAR AND LIVE-SHUCKING OYSTER BAR TO A VIP PRIVATE ROOM, PLUS INDOOR AND ALFRESCO SEATING WITH SWEEPING WATERFRONT VIEWS.



ALFRESCO SPACE

SET AGAINST THE SERENE BACKDROP OF ONE°15 MARINA, OUR SPACE OFFERS A CHARMING ESCAPE FROM THE CITY'S BUSTLE. WITH VIEWS OF DOCKED YACHTS AND GLISTENING WATERS, IT'S EASY TO FORGET YOU'RE STILL IN SINGAPORE.

WESTERN SET MENU
\$68++/PAX 3 COURSES
1 WEEK LEAD TIME
LUNCH ONLY

STARTERS

HEIRLOOM TOMATO & BURRATINI V

Pomegranate vinaigrette & onions

or

TUNA CARPACCIO

Ikura, watercress, parmigiano, pide cracker

MAINS

BATTERED ATLANTIC COD

House salad & chips

or

HOMEMADE BEEF PASTRAMI SANDWICH

Gherkins, caper aioli & chips

or

TRUFFLE SPAGHETTI V

White truffle tapenade cream, porcini & king mushrooms

DESSERTS

GRANNY SMITH APPLE CRUMBLE V

Wild berries & vanilla ice cream

or

STICKY DATE PUDDING V

Wild berries & vanilla ice cream



V: Vegetarian

WESTERN SET MENU
\$88++/PAX 4 COURSES
1 WEEK LEAD TIME
LUNCH ONLY

STARTERS

FATTOUSH SALAD

Anchovies, feta & pide crackers

or

LANGOUSTINE BISQUE

Dash of brandy, torched crabmeat & cheese croutons

MAINS I

GRILLED OCTOPUS

With salsa verde

or

SCALLOP CARPACCIO

Ikura, watercress, onion crisps & truffle yuzu

MAINS II

CHARGRILLED CATCH OF THE DAY

Pommes purée & sautéed summer vegetables

or

ANGUS PORTOBELLO BURGER

Gherkins, caper aioli, cheddar & chips

or

SEAFOOD MARINARA

Fresh semolina riccia pasta, spicy tomato

DESSERTS

GRANNY SMITH APPLE CRUMBLE V

Wild berries & vanilla ice cream

or

RHUBARB MERINGUE TART



V: Vegetarian

WESTERN SET MENU
\$98++/PAX 4 COURSES
1 WEEK LEAD TIME

SHARING

COLD SEAFOOD PLATTER

An array of chilled seafood. NZ green lipped mussels, manilla clams, boiled tiger prawns, in-house cold smoked salmon, yellowfin tuna tartare & fresh oysters

STARTERS

FATTOUSH SALAD

Anchovies, feta & pide crackers

or

LANGOUSTINE BISQUE

Dash of brandy, torched crabmeat & cheese croutons

MAINS

CHARGRILLED CATCH OF THE DAY

Pommes purée & sautéed summer vegetables

or

ANGUS BEEF TENDERLOIN

Burnt broccoli & truffle fries

or

SAFFRON SEAFOOD RISOTTO

Argentinian prawns, Spanish octopus & Hokkaido scallops

DESSERTS

GRANNY SMITH APPLE CRUMBLE V

Wild berries & vanilla ice cream

or

RHUBARB MERINGUE TART



V: Vegetarian

WESTERN SET MENU
\$128++/PAX 5 COURSES
1 WEEK LEAD TIME

SHARING

COLD SEAFOOD PLATTER

An array of chilled seafood. NZ green lipped mussels, manilla clams, boiled tiger prawns, in-house cold smoked salmon, yellowfin tuna tartare & fresh oysters

STARTERS

COLD PASTA AMA EBI

Capellini, Russian caviar & truffle yuzu

or

SCALLOP CARPACCIO

Ikura, watercress, onion crisps & truffle yuzu

MAINS I

GRILLED OCTOPUS

With salsa verde

or

GRILLED CAESAR

Smoked salmon, Comte cheese, crisp onions, duqqa & lemon yoghurt

MAINS II

CHARGRILLED CATCH OF THE DAY

Pommes purée & sautéed summer vegetables

or

ANGUS BEEF TENDERLOIN

Burnt broccoli & truffle fries

or

SAFFRON SEAFOOD RISOTTO

Argentinian prawns, Spanish octopus & Hokkaido scallops

DESSERTS

RHUBARB MERINGUE TART

or

VALRHONA CHOCOLATE FONDANT V

Wild berries & vanilla ice cream

V: Vegetarian



ASIAN SET MENU
\$98++/PAX 4 COURSES
1 WEEK LEAD TIME

APPETISERS

ASIAN SALMON CARPACCIO

Ginger, chilli, shoyu & sesame oil

or

SALT & PEPPER SOFT SHELL CRAB

STARTERS

GARLIC-STEAMED SEA TIGER PRAWNS

With glass noodles

or

SAMBAL WILD BABY SQUID

Lady finger & eggplant

MAINS

HONG KONG STEAMED SEA BASS

With vegetables

or

CRISPY SZECHUAN MALA CHICKEN

With rice

DESSERTS

HOMEMADE ORH NEE V

Wild ginkgo nut

or

LEMONGRASS JELLY V

With chia seeds



V: Vegetarian

ASIAN SET MENU
\$128++/PAX 5 COURSES
1 WEEK LEAD TIME

APPETISERS

GARLIC STEAMED OYSTERS

2pcs

or

CRISPY WHITE BAIT

Chilli & pepper

STARTERS

SALT & PEPPER SOFT SHELL CRAB

or

SAMBAL WILD BABY SQUID

Lady finger & eggplant

SHARING

ASIAN GRILLED PLATTER

Sea tiger prawns, snow crab legs, Boston lobster & vegetables

MAINS

HONG KONG STEAMED BLACK COD

With vegetables

or

JUMBO CRAB MEAT FRIED RICE

With crab roe

or

MOONLIGHT BEEF HORFUN

DESSERTS

HOMEMADE ORH NEE V

Wild ginkgo nut

or

LEMONGRASS JELLY V

With chia seeds



V: Vegetarian

JAPANESE / ASIAN SET MENU
\$118++/PAX 5 COURSES
1 WEEK LEAD TIME

APPETISERS

MORIAWASE SASHIMI

Chef's selection

or

CRISPY WHITE BAIT

Chilli & pepper

STARTERS

GARLIC STEAMED OYSTER

2pcs

or

SAMBAL WILD BABY SQUID

Lady finger & eggplant

SHARING

OMAKASE SUSHI & MAKI PLATTER

Chef's selection

MAINS

HONG KONG STEAMED BLACK COD

With vegetables

or

JUMBO CRAB MEAT FRIED RICE

With crab roe

or

KL HOKKIEN MEE

Clams, prawns, pork & sliced fishcake

DESSERTS

HOMEMADE ORH NEE V

Wild ginkgo nut

or

LEMONGRASS JELLY V

With chia seeds



V: Vegetarian

JAPANESE / ASIAN SET MENU
\$138++/PAX 5 COURSES
1 WEEK LEAD TIME

APPETISERS

PREMIUM SASHIMI

Chef's best selection

or

EBI TEMPURA

SHARING

ASIAN GRILLED PLATTER

Sea tiger prawns, snow crab legs, Boston lobster, bay scallops & wild baby squid

OMAKASE SUSHI & MAKI PLATTER

Chef's best selection

MAINS

HONG KONG STEAMED BLACK COD

With vegetables

or

UNAGI DON

Teriyaki sauce

or

MOONLIGHT BEEF HORFUN

DESSERTS

HOMEMADE ORH NEE V

Wild ginkgo nut

or

LEMONGRASS JELLY V

With chia seeds



V: Vegetarian

STARTERS

LOBSTER BISQUE

Dash of brandy, torched crabmeat & cheese croutons

SHARING STARTER PLATTER

COLD PASTA AMA EBI

Capellini, Russian caviar & truffle yuzu

CRAB CAKE

Poached free-range egg, Russian caviar & uni cream

GRILLED OCTOPUS

Caper aioli, wild mushrooms & royal chives

MAINS

BOSTON LOBSTER

Choice of cooking method: steamed, chargrilled, thermidor. Served with garden greens

DESSERTS

RHUBARB MERINGUE TART

LOBSTER DINNER MENU
\$138++/PAX 4 COURSES
1 WEEK LEAD TIME, MIN 2 PAX



V: Vegetarian

CORPORATE MENU
\$168++/PAX 5 COURSES
1 WEEK LEAD TIME

SHARING

COLD SEAFOOD PLATTER

An array of chilled seafood. NZ green lipped mussels, manilla clams, boiled tiger prawns, in-house cold smoked salmon, yellowfin tuna tartare & fresh oysters

SHARING

JAPANESE OMAKASE PLATTER

Chef's best selection of sashimi, sushi & maki

SHARING

ASIAN PLATTER

Snow crab legs, crispy white bait, garlic steamed prawns, onion & ginger Manilla clams, salt & pepper soft shell crab & sambal wild baby squid

MAINS

HONG KONG STEAMED BLACK COD

With vegetables

or

ANGUS BEEF TENDERLOIN

Burnt broccoli & truffle fries

or

LOBSTER WHITE BEE HOON

Spiny rock lobster

DESSERTS

SHARING PLATTER

Valrhona chocolate fondant, Granny Smith apple crumble, sticky date pudding, rhubarb meringue tart & assorted ice cream



V: Vegetarian



@BUKIT TIMAH

34 GREENWOOD AVENUE
SINGAPORE 289236

ESTABLISHED IN 2003, OUR HUMBLE ABODE IS NESTLED IN THE COSY NEIGHBOURHOOD OF BUKIT TIMAH.

AS THE HANGOUT OF MANY REGULARS, THIS IS THE CENTRAL, CONVENIENT DESTINATION FOR WHENEVER YOU NEED A SEAFOOD FIX.

MENU OFFERINGS:
WESTERN CUISINE





THE INTERIOR

A CASUAL, NO-FRILLS DINING DESTINATION FOR INTIMATE GATHERINGS WITH FRIENDS AND FAMILY. OUR RESTAURANT OCCUPIES TWO UNITS - THE FIRST WHICH COMPRISES OF OUR RESTAURANT AND THE SECOND, WHICH HOUSES OUR RETAIL FISH MARKET.



ALFRESCO SPACE

SOAK IN THE RELAXING VIBES OF GREENWOOD AVENUE FROM OUR BREEZY, OPEN AIR ALFRESCO. NESTLED AMONG GREENERY, TAKE A BREATH AND ADMIRE THE TRANQUIL NEIGHBOURHOOD IN ITS EBB AND FLOW.

\$78++/PAX 5 COURSES

SHARING

HOMEMADE DOUGH FRITTERS

With hummus

COLD SEAFOOD PLATTER

An array of chilled seafood. NZ green lipped mussels, manilla clams, boiled tiger prawns, in-house cold smoked salmon, swordfish with furikake & fresh oysters

STARTER

LOBSTER BISQUE

With crab meat and brandy

or

GASA PRAWN & SCALLOP TART

or

BURRATA TOMATO SALAD

With pomegranate balsamic

MAINS

HOMEMADE BEEF PASTRAMI

With pomme puree and summer vegetables

or

PAN SEARED MAHI MAHI

Grilled vegetables and sweet mash

or

BURNT TOMATO BUTTER RISOTTO

With Spanish octopus

DESSERTS

SHARING PLATTER

An assortment of our chef's specialties

V: Vegetarian





GALLERY

DISCLAIMER: KINDLY NOTE THAT SAMPLE MENUS ARE SUBJECT TO CHANGES WITHOUT PRIOR NOTICE.
IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY.



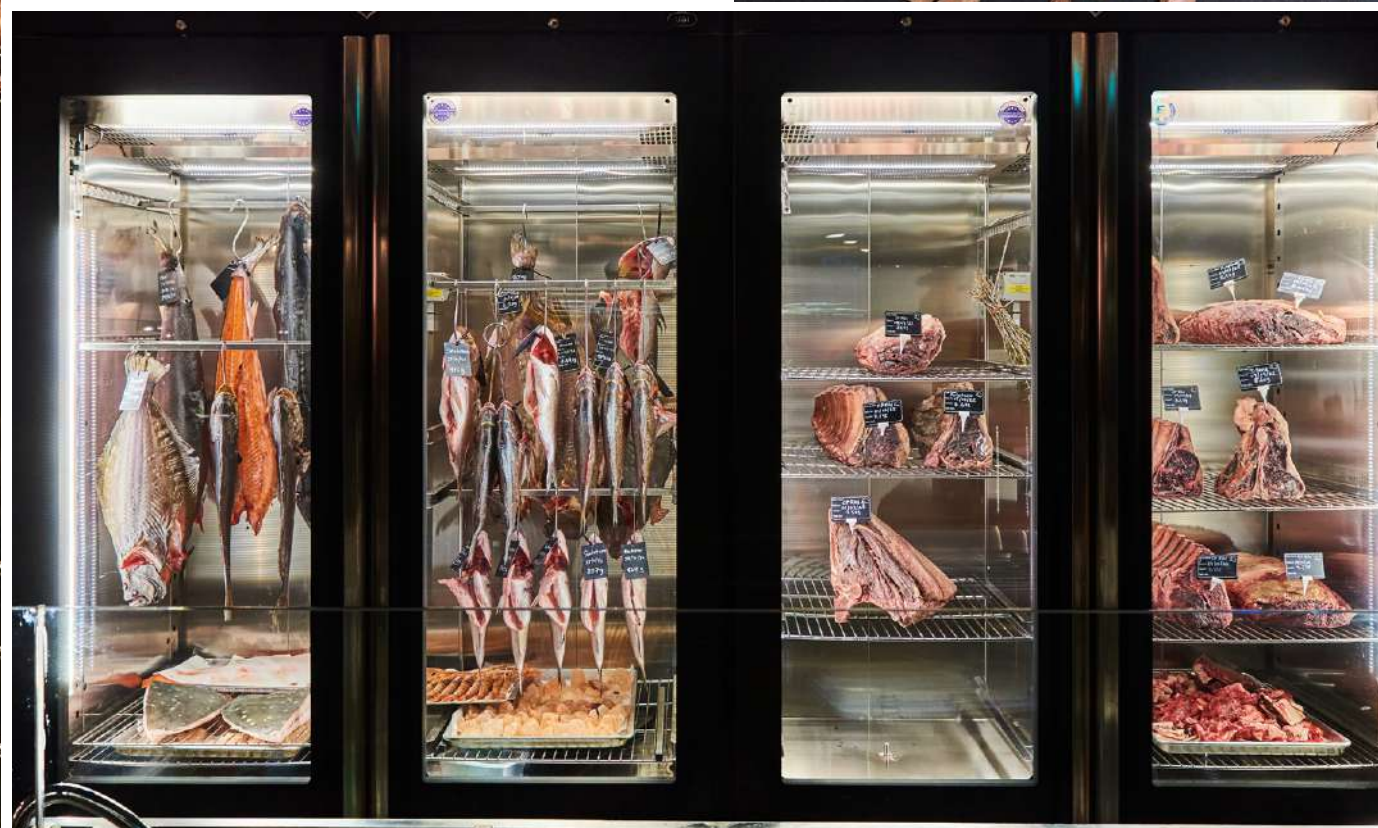














OUR CLIENTS



DELECTABLE DINING
WITH BREATHTAKING VIEWS
- EPICURE



FRESH SEA-TO-TABLE
SEAFOOD
- 8 DAYS



FISHY BUSINESS IS
GOOD BUSINESS
- WONG AH YOKE



THE 10 BEST SEAFOOD
RESTAURANTS IN SINGAPORE
- CNA LIFESTYLE



CHARTING A
SEAFOOD LEGACY
- SIM

THE STRAITS TIMES

THE SMART LOCAL
SINGAPORE



WEEKENDER
Discover Weekend Happiness

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THE
PEAK



Sassy Mama^{SG}

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SETHLUI.COM

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FOOD TRAVEL LIFESTYLE

epicure
life's refinements

AS FEATURED ON

Wine&Dine



SINGAPORE'S
TOP RESTAURANTS

2018/19

2019/20

2020/21

ACCOLADES



For inquiries, kindly contact us at
events@greenwoodfishmarket.com

  [greenwoodfishmarket](https://www.instagram.com/greenwoodfishmarket)
www.greenwoodfishmarket.com