

FOR THE TABLE

- OYSTERS, A la Hut, Classic 9.25
- PORK BELLY BITES 13
- SALT FISH CROQUETAS, Preserved Lemon 11
- POPCORN SHRIMP, Kimchi Mayo 14
- VENISON & CAVIAR, Potato Pavé 18ea
- SEAFOOD SALPICON, Octopus, Lobster, Prawns, Peppers 16
- FOCACCIA, Tomato & Green Chilli Salsa 8
- OSCIETRA CAVIAR, Chips, Blinis, Sour Cream, 50g 300, 125g, 700 250g 1400



@thehuttittlejumby  
#feelinghut

Starters

TOM YUM GOONG  
Spicy Red Argentinan Shrimp Soup,  
Coriander, Lime  
22

MAHI MAHI  
Aji Amarillo Dressing, Radish, Spring  
Onion  
26

FIRE ROASTED PRAWN  
Saffron Aioli  
32

BANG BANG CONCH  
Sautéed Conch, Mushroom,  
Asparagus and Peanut Dressing  
28

VENISON TARTARE  
Yuzu, Umeboshi, Comté, Croûtes  
27

LOBSTER SALAD  
Avocado, Togarashi,  
Sauce Verte, Wasabi, Citrus Mayo  
29

SEARED TUNA  
Tomato Salsa, Green Chilli and  
Spring Onion  
27

IBERICO PLUMA  
Tare Glaze, Asian Slaw,  
Sesame  
32

SCALLOP + PORK  
Diver Scallop, Crispy Pork Belly,  
Spicy Miso Glaze, Mojo Verde  
34

Fish

WHOLE SEABREAM  
Thai Squid & Crab  
54

GROUPE  
Smoked Tomato Ponzu, Crispy Garlic & Onions,  
Bok Choi  
39

SEABASS  
Cannellini and Chorizo Stew,  
Clam Foam, Tomato Jam  
45

MAHI MAHI  
Lobster & Saffron Bisque,  
Braised Fennel  
42

LOBSTER  
Locally Caught Native Lobster, Green Seasoning  
Butter, Chilled or Grilled  
75

SPAGHETTI VONGOLE  
Local Clams, Parsley,  
Pangrattato  
35

To Share

BIG FISH  
Little Jumby Sea Purslane, Beurre Blanc  
Capers, Sauce Vierge, Green Salad, New  
Potatoes  
Turbot, 320, Serves 2  
Red Snapper, 180, Serves 2-3  
Wild Sea Bass, 230, Serves 2-3  
Salt Baked Mahi Mahi, 210, Serves 4

FRUITS DE MER  
Chilled Lobster, Prawns, Scallop and Jalapeño,  
Pickled Local Clams, Potted Crab, Seafood  
Salpicon, Mahi Mahi Tartare,  
350 for two

SURF N' TURF  
28 Days Dry Aged Tomahawk Steak,  
Whole Local Lobster, Greek Salad,  
Fries,  
Chimichurri | Green Seasoning Butter |  
Aioli  
300 for Two to share

TASTING MENU  
A vibrant showcase of sharing and  
individual plates, thoughtfully curated  
to let guests sample a variety of  
dishes from both on and off the menu.  
Must be ordered for the whole table.  
195 per person

Plats

CHEESE BURGER  
Streaky Bacon, Tomato Relish,  
Burger Sauce, Lettuce, Comté,  
Fries  
29

VEAL CHOP  
18oz Chop on-the-bone,  
French Fries  
130

KOREAN POUSSIN  
Pickled Cucumber, Red  
Onion, Spring Onion  
38

STEAKS  
Macken Brothers' Dry Aged Beef  
Ribeye 12oz, 95  
Tomahawk 26oz (for two), 210  
Fillet 10oz, 115

Sides & Sauces

- SIDES  
All at \$8.50
- FRIES
- GREEN SALAD
- NEW POTATOES
- ZUCCHINI FRITTI
- RABZ RICE
- BBQ TENDERSTEM

- SIDES FOR THE TABLE  
All at \$12
- GREEK SALAD
- WATERMELON AND SEAWEED SALAD
- STREET CHICKS
- SAUTEÉD SWISS CHARD

- SAUCES  
All at \$4.50
- CHIMICHURRI
- KIMCHI MAYO
- PEPPERCORN
- SAFFRON AIOLI

Vegan & Vegetarian Menu and Children's menu available on request.  
All Prices are in US dollars inclusive of ABST. A 12.5% service charge will be added to your bill.  
PEANUTS and Tree Nuts are used in our kitchen.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.