

## FOR THE TABLE

- OYSTERS, *A la Hut, Classic* 9.75  
SALT FISH CROQUETTES, *Preserved Lemon* 11  
VENISON & CAVIAR, *Potato Pavé* 18ea  
POPCORN SHRIMP, *Kimchi Mayo* 15  
PORK BELLY BITES, *Char Sui Glaze* 13  
LOBSTER CRUMPET & CAVIAR 18ea  
FOCACCIA, *Tomato & Green Chilli Salsa* 9  
SEAFOOD SALPICON, *Octopus, Lobster, Prawns, Peppers* 16  
OSCIETRA CAVIAR, *Chips, Blinis, Sour Cream,*  
50g, 300 100g, 600



@thehuttlejumbby  
#feelinghut

## Starters

**SCALLOP + PORK**  
*Diver Scallop, Crispy Pork Belly,*  
*Spicy Miso Glaze, Mojo Verde*  
35

**FIRE ROASTED PRAWNS**  
*Saffron Aioli*  
33

**VENISON TARTARE**  
*Yuzu Kosho Aioli, Capers,*  
*Egg Yolk Jam, Croutes*  
28

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

**MAHI MAHI**  
*Aji Amarillo Dressing,*  
*Spring Onion, Radish*  
27

**CRAB SALAD**  
*Apples, Togarashi,*  
*Sauce Verte, Wasabi, Citrus Mayo*  
31

**SEARED TUNA**  
*Tomato Salsa, Green Chilli and*  
*Spring Onion*  
27

**IBERICO PLUMA**  
*Tare Glaze, Asian Slaw,*  
*Sesame*  
33

**TOMYUM GOONG**  
*Spicy Red Argentinian Shrimp Soup,*  
*Coriander, Lime*  
24

## Fish

**WHOLE SEABREAM**  
*Thai Squid & Crab*  
54

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

**MAHI MAHI**  
*Lobster & Saffron Bisque,*  
*Braised Fennel*  
44

**SPAGHETTIVONGOLE**  
*Local Clams, Parsley,*  
*Pangrattato*  
38

**LOBSTER**  
*Locally Caught Native Lobster, Green Seasoning*  
*Butter, Chilled or Grilled*  
78

**WAHOO**  
*Smoked Tomato Ponzu, Crispy*  
*Garlic & Onions, Bok Choi*  
40

## To Share

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

**FRUITS DE MER**  
*Chilled Lobster, Prawns, Scallop and*  
*Jalapeño, Pickled Local Clams, Potted*  
*Crab, Seafood Salpicon,*  
*Mahi Mahi Tartare,*  
285 for two,  
Add Caviar 50g 300 Supplement

**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.*  
160 per person

**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

## Plats

**KOREAN POUSSIN**  
*Pickled Cucumber, Red*  
*Onion, Spring Onion*  
39

**CHEESE BURGER**  
*Streaky Bacon, Tomato Relish,*  
*Burger Sauce, Lettuce, Gouda,*  
*Fries*  
31

**VEAL CHOP**  
*18oz Chop on-the-bone*  
130

**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  
RABZ RICE  
GREEN SALAD  
NEW POTATOES  
BBQ TENDERSTEMS

**SIDES FOR THE TABLE**  
*All at \$12*  
GREEK SALAD  
GREEN SALAD  
STREET CHICKS

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