

FOR THE TABLE

OYSTERS *A La Hut or Classic* 8

SALT FISH CROQUETAS, Preserved Lemon 11

POPCORN SHRIMP, Cajun Mayo 12

PORK BELLY, Miso Glaze, Mojo Verde 13

VENISON & CAVIAR, Potato Pavé 23

SEAFOOD SALPICON, Octopus, Lobster, Prawns, Peppers 16

OSCIETRA CAVIAR, Chips, Blinis, Sour Cream, 50g 340, 125g 840

FOCACCIA, Tomato & Green Chilli Salsa 8



@thehuttlelittlejumby
#feelinghut

APÉRITIF

JAPANESE SPRITZ 25

Soto Junmai Sake, Elderflower, Lime, Lychee, Champagne, Angostura Bitters

SUMMER SAMURAI 23

Japanese Single Malt Whisky, Sake, Crème de Coco, Cocktail Bitters

ROSE AND PEACH SOUR 19

Tito's Vodka, Lime Juice, Rose Syrup, Crème de Pêche, Egg White, Gomme

SPARKLING NEGRONI 25

Mermaid Gin, Campari, Sweet Vermouth, Orange Bitters, Prosecco

Starters

TOMYUM GOONG

Spicy Shrimp Soup, Coriander, Lime
22

MAHI MAHI

Peach, Pickled Radish, Yuzu Kosho
26

PRAWN CARPACCIO

Argentinian Red Prawn, Tomato, Shrimp Emulsion, Citrus
32

BANG BANG CONCH

Sautéed Conch, Mushroom, Asparagus and Peanut Dressing
28

VENISON TARTARE

Yuzu, Umeboshi, Parmesan, Croûtes
27

CRAB SALAD

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

SEARED TUNA

Tomato Salsa, Jalapeño Granita
27

IBERICO PLUMA

Tare Glaze, Asian Slaw, Sesame
32

SCALLOP + CHICKEN

Diver Scallop, Crispy Chicken Skin, Char Sui Glazed Chicken Oyster
34

Fish

WHOLE SEA BREAM

Thai Squid & Crab
54

GROUPER

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 Endive
58

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, 140, Serves 2-3

Wild Sea Bass, 230, Serves 3-4

Salt Baked Mahi Mahi, 170, Serves 4

FRUITS DE MER

Chilled Lobster, Prawns, Scallop and Jalapeño, Pickled Local Clams, Oysters, Mussels, Potted Crab, Seafood Salpicon, Mahi Mahi Tartare, 350 for two

Add Oscieta Caviar +340

Add 100g King Crab +115

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, Gouda, Fries
29

LAMB

Lamb Rump, Cutlet, Smoked Yoghurt, Verjus, Salted Cucumber
45

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, 115

Sides & Sauces

SIDES

All at \$8.50

FRIES

GREEN SALAD

NEW POTATOES

ZUCCHINI FRITTI

RABZ RICE

SIDES FOR THE TABLE

All at \$12

GREEK SALAD

WATERMELON AND SEAWEED SALAD

FREGULA VEGETABLE SALAD

TENDERSTEM, TEMPURA or BBQ WITH LEMON

AILOI

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.