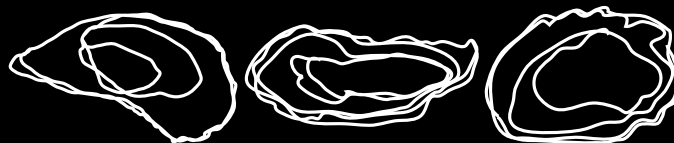


# SHUCKED

OYSTER & SEAFOOD BAR




*“Why, then, the world's mine oyster, Which I with sword will open.”*  
*Pistol in The Merry Wives of Windsor, William Shakespeare*

## FRESH OYSTERS

All our oysters are live, flown in weekly direct from growers in six different countries around the World for our SHUCKED counters and Malaysia's top restaurants and hotels.

<b>Tragheanna Bay, Ireland</b> <i>Sweet and satisfying with a good meat to shell ratio. Juicy, plump with cucumber and lettuce.</i>	<sup>3pcs/Dozen</sup> <b>30/100</b>
<b>Irish Premium, Ireland</b> <i>Great texture with a lovely sweet finish. Some parsley, woody. Juicy plump and firm.</i>	<b>38/130</b>
<b>Irish Premium No. 1, Ireland</b> <i>Plump and meaty with creamy sweet flavor. Juicy, plump with cream and melon.</i>	<b>50/178</b>
<b>Gallagher Special, Ireland</b> <i>5 years age of smooth, mellow and distinctive flavor. Lingering sweetness with hint of minerals.</i>	<b>65/230</b>
<b>Fine de Claire, France</b> <i>Green-gilled slender oysters that are less meaty and more juicy. Woody and herby reminiscent. Juicy and slender, not fleshy.</i>	<b>48/160</b>
<b>Sydney Rock, Australia</b> <i>Small but packs a HUGE punch! Rich, minerals, complex finish.</i>	<b>55/198</b>
<b>Tasmanian Prime, Australia</b> <i>Salty and Briny masterpiece. Proceed with caution! Strong taste of the sea, briny and pungent.</i>	<b>45/150</b>
<b>Dutch Creuses, Holland</b> <i>Lightly fruity with a deliciously fresh, briny accent and sophisticated bite.</i>	<b>48/160</b>
<b>Dutch Native, Holland</b> <i>Unique &amp; complex taste for the true oyster-lover and connoisseur. Creamy, powerful with a long-lasting aftertaste.</i>	<b>45/150</b>



Jimmy Gallagher & team from our main supplier Irish Premium Oysters tending the oysters in the beautiful remote Tragheanna Bay, Donegal.





## OYSTER TASTERS

<b>Starter Trio of Oysters</b> <i>Irish Premium, Coffin Bay, Tragheanna Bay</i>	40
<b>Trio of Irish Oysters</b> <i>Tragheanna Bay, Irish Premium, Gallagher Special</i>	48
<b>Connoisseur Trio of Oysters</b> <i>*Gallagher Special, Sydney Rock, Fine de Claire</i>	66
<b>Oyster Shooter (1pcs or 6pcs)</b> <i>Freshly shucked oyster on top of a Bloody Mary shot</i>	15/75

## COOKED OYSTERS

<b>Oysters Florentine</b> <i>Spinach &amp; Parmesan</i>	40
<b>Baked Oysters</b> <i>Parmesan, Breadcrumbs, Worcester sauce</i>	40
<b>Oriental Oysters</b> <i>Soya sauce, Chilli padi, Ginger</i>	40
<b>Cooked Oyster Trio</b> <i>Combination of Florentine, Baked and Oriental</i>	45

## AROUND THE WORLD OYSTERS 188

Two each of our finest six oysters from around the World  
*Dutch Creuses - Holland, Tragheanna Bay - Ireland, Irish Premium - Ireland,  
 Gallagher Special - Ireland, Fine de Claire - France, Sydney Rock - Australia*



*Jimmy drinks from the fresh water stream coming from the peat bog that feeds Tragheanna bay. The water bears the distinctive smokey flavour like malt whisky, evident in the wonderful Gallagher Specials carefully positioned to reach maturity where the stream joins the bay.*





Traditionally, the term caviar refers only to roe from wild sturgeon in the Caspian Sea and Black Sea (Beluga, Osetra and Sevruga caviars) with a recorded history of over 1000 years reaching the tables of aristocratic and noble Greeks in the 10th century. As well as Iranian Beluga we are happy to serve Malaysia's very own T'lur caviar, grown in Tanjong Malim as well as Imperial Cristal from Fujian which now accounts for 85% of the world's production.



**T'lur Amor  
Kaluga Caviar (30g)  
RM360**



**Imperial Cristal  
Osetra Caviar (10g/30g)  
RM138/RM368**



**Caspiran Sea  
Imperial Beluga Caviar (30g)  
RM688**



**Salmon Roe (80g)  
RM148**



**Avruga Herring Roe (80g)  
RM98**



**Trout Roe (80g)  
RM120**



**Lumfish Roe (Red, Wasabi, Black, Orange)  
RM78**



## STARTERS

- Bouillabaisse** 28  
*Hot seafood soup from SRS Kitchen served with crusty bread*
- Cullen Skink** 28  
*Smoked Haddock Chowder served with crusty bread*
- Clams Chowder** 32  
*Cloudy By Clams with tomato broth & crusty bread*
- Prawn Cocktail** 25  
*Shrimps mixed in Marie Rose sauce served with green salad*
- Momotaro Tomato with Marinated Anchovies** 30
- Smoked Salmon or Mackerel Paté** 30  
*125g Jar served with toast*
- Fresh Herring Matjes** 28  
*Toasted bread and chopped onions*
- Salmon Fish Cake** 28  
*Freshly baked Salmon Cake with Pea Pureé*



## SHELLFISH

- Steamed Live Mussels and Bread** 48/88  
*Cooked with cream, garlic & herbs or legendary laksa or tomato borth*
- Cloudy Bay Clams** 60  
*Steamed NZ clams with shallots, fresh herbs and cherry tomatoes on white wine or cream*
- Grilled Tiger Prawns** 32  
*Fresh prawns grilled with chopped garlic, lemon and rock salt, served with garden mixed salad*

## SHARING PLATTER

- Fruits De Mer Seafood Platter** 150  
*Oysters, Clams, Mussels, Smoked Salmon, Prawns and Sashimi*
- Smoked Fish Tasting Board** 78  
*Smoked Salmon, Mackerel, Herring served with Goat's Cheese, Salad and Toast Bread*







## SEAFOOD SALAD

- Crab Salad** 28  
*Fresh white Crab Meat, Celery and Toast*
- Tiger Prawns & Mango Salad** 32  
*Freshly steamed Prawns with Mango, Wantan Mee, Edamame & Spinach*
- Smoked Salmon Bread & Salad** 34  
*with Scrambled Egg or Salad*
- Smoked Ocean Trout with Marinated Goat's Cheese** 36  
*Salad & Bread*
- Smoked Mackerel or Herring Salad** 28  
*Pan seared with butter. Served with mix salad & Sourdough Bread*

## PAELLA & PASTAS

- Seafood Paella** 36  
*Spanish Rice with Fish, Prawns & Mussels*
- Seafood Linguine** 34  
*Salmon, Prawns, Mussels with Aglio Olio or Marinara style*
- Pasta Mussels Laksa** 34  
*Freshly Steamed Mussels on Local Curry Laksa and Pasta*
- Prawns Aglio Olio** 30  
*Freshly Grilled Prawns with Garlic and Chilli Flakes*
- Creamy Salmon Pasta** 30  
*Smoked Salmon on Creamy Pasta*
- Salmon Marinara Linguine** 30  
*Freshly Baked Salmon on Tomato based Linguine*

## KIDS MENU

- Creamy Salmon Pasta** 18  
*Smoked Salmon on Creamy Pasta*
- Salmon Marinara Linguine** 18  
*Freshly Baked Salmon on Tomato based Linguine*







## CATCH OF THE DAY

Pick your fillet at the counter & we prepare!  
Sashimi or Grilled (Price by weight +10)

### WHOLE FISH

Lemon Sole <i>With Vegetables &amp; Lemon Butter Sauce</i>	48
Rainbow Trout <i>With Vegetables &amp; Pesto</i>	58
Seabass <i>With Vegetables &amp; Pesto</i>	58

### FILLET FISH

Barramundi <i>With Vegetables, Salad &amp; Pesto</i>	36
Salmon <i>With Vegetables, Salad &amp; Pesto</i>	38
Ocean Trout <i>With Vegetables, Salad &amp; Pesto</i>	40

### SIDE DISHES

Bread Basket, Green Salad, Sautéed Vegetables, Herby Mash Potatoes.	12
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All prices subjected to 6% SST and 10% service charge





## OYSTERS & CHAMPAGNE

*Between the sea and the bubbles there is a complicity that becomes an exciting exercise of taste. Certain chemicals in champagne and oysters pair well to spark an umami synergy that greatly enhances the taste.*

# THE PERFECT PAIRINGS

## OYSTERS & GUINNESS

*The perfect pairing: Rich stout and briny oysters. This combination is simply divine. The briny, salty taste of oysters with the slightly bitter taste of stout creates a harmonious balance of flavours.*





## CHAMPAGNE & SPARKLING WINE

Laurent Robert, Champagne, <i>France</i>	318
Victorie Brut Pristage, <i>France</i>	318
Deutz Brut Classic NV, <i>France</i>	350
Moët and Chandon, Champagne, <i>France</i>	488
Mini Moët 200ml, Champagne, <i>France</i>	138
Voga Prosecco, <i>Italy</i>	178

## SAUVIGNON BLANC

	<i>Gls/Btl</i>
Hole In The Water, <i>New Zealand</i>	24/110
Cloudy Bay, <i>New Zealand</i>	48/238
Saint Clair Marlborough, <i>New Zealand</i>	168
*Touraine Oisly, <i>Organic, France</i>	148

## CHARDONNAY

	<i>Gls/Btl</i>
Alkoomi Black Label, <i>Australia</i>	32/148
*St Veran, <i>Organic, France</i>	188
Cloudy Bay, <i>New Zealand</i>	298
J. Moreau Chablis, <i>France</i>	288
Pouilly Fuisse La Croix, <i>France</i>	258

## OTHER WHITES & ROSÉ

	<i>Gls/Btl</i>
Saint Clair Vicar's Choice <i>Riesling, New Zealand</i>	30/138
KWV Classic, <i>Chenin Blanc, South Africa</i>	118
*Le Vin des Globes, Bonne Esperance <i>Marsanne Sauvignon, France</i>	28/130
E. Guigal Côtes du Rhône <i>Rosé France</i>	130
*Organic certified wine or in process	

## RED WINE

	<i>Gls/Btl</i>
*Château Tourril – Côtes de Minervois <i>Carignan, Syrah, Cinsault, Grenache, France</i>	28/130
Saint Clair Vicar's Choice <i>Pinot Noir, New Zealand</i>	30/138
Saint Clair Pioneer Block 14 <i>Marlborough, New Zealand</i>	228
Cloudy Bay <i>Pinot Noir, New Zealand</i>	318
I Muri, Primitivo <i>Italy</i>	158



## BEER, CIDER & VODKA

Beerfarm IPL Indian Pale Lager, <i>Australia</i>	28
Beerfarm Asam Boi Gose, <i>Australia</i>	30
Brew Dog Lost Lager, <i>Scotland</i>	26
Guinness Stout, <i>Ireland</i>	22
Heineken, <i>Holland</i>	24
Heineken Zero, <i>Holland</i>	15
Tiger, <i>Malaysia</i>	18
Absolut Vodka, <i>Sweden</i>	12/388
Beluga Vodka, <i>Russia</i>	18/588

## DRAUGHT BEER

	<i>Half/Full pint</i>
Guinness Stout, <i>Ireland</i>	24/36

## WATER & SOFT DRINK

	<i>Gls/Btl</i>
Hildon Sparkling	10/18
Hildon Still	10/18
Eaux de St Géron	48
Coke	6
Coke Light	6
Sprite	6
Ginger Ale	6
Soda Water	6
Mountain Fresh Orange Juice	12
Mountain Fresh Apple Juice	12

## DESSERTS

We are proud to support the amazing bakers at Bake with Dignity, a Social Enterprise by:



Salted Caramel Fudge Brownie	18
Jersey Jack Gellato	12

## OYSTERS ARE GOOD FOR YOU!

- Oysters are the most concentrated natural source of Zinc essential to maintaining a **strong immune system**.
- Oysters help maintain collagen and elastin fibers that **prevents skin from sagging**.
- Oysters have high level of Tyrosine, which is used by the brain **to make you happy and relieve stress**.
- Oysters are rich in iron, Calcium and vitamins, low in fat, calories and cholestrol.
- THE RARE AMINO ACIDS IN OYSTERS TRIGGER INCREASED LEVELS OF **SEX HORMONES** AND ZINC AIDS IN THE PRODUCTION OF **TESTOSTERONE**



Get SHUCKED @ The Gardens Mall, Publika, BSC, KLCC, IPC, OUG, Linc, MCity, Pavilion Bukit Jalil, Tropicana Garden Mall, Datum Jelatek.

# FUEL FOR LOVE



*Jimmy Gallagher and his team at the Irish Premium Oyster beds, Tragheanna Bay, Donegal, Ireland.*