



SEAFOOD

AT AMUSE

BY KEVIN DALGLEISH

Langoustines

mayonnaise or grilled with garlic butter 5ea

Amuse Dressed Crab

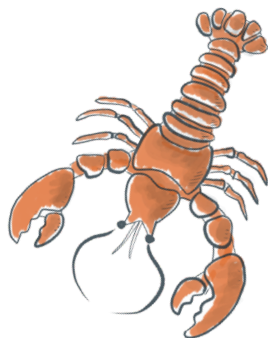
classic garnish 18

Mussels Masala

lime - pomegranate - coriander 17

Lobster Bisque

lemon - basil 12



Plateau de Fruits de Mer, over ice, for 2 45pp

6 oysters - 2 king scallops - 12 mussels - 2 langoustines - 4 crevettes - dressed crab

Add ½ lobster 25 / Add whole lobster 49

Amuse Hot Seafood Platter with Garlic and Parsley Butter

6 crispy oysters - 2 king scallops - 12 mussels - 2 langoustines - 4 crevettes - 2 crab claws

Add ½ lobster 25 / Add whole lobster 50

Grilled Whole Lobster

garlic - lemon - chilli or Thermador 50

All main shellfish comes with Koffmann fries and Amuse leafy salad

A discretionary 12.5% service charge will be added to your final bill.

All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements.

