



eimmar



SPECIALS

***Please ask our staff for availability**

RAW BAR

Live Sea Urchin 330.-/ 100g

Wild Scallops Uni Carpaccio 1,350.-
Hokkaido Wild Scallops/ Sea Urchin/ Truffle Vinaigrette

Josper Grilled

Gindara Japanese Black Cod 720.-
Miso/ Charred Vegetables

Josper Grilled Turbot 360.-/100g
Pan Sauce: Lemon/ Capers

Apple Wood Chips Smoked Bacon 320.-
Mustard

Ebony Black Angus TOMAHAWK 600.-/100g

HOT STARTERS

Fried Seafood Platter 850.-

Escargots Bourguignone 590.-

SALAD

Charred Roasted Vegetables Salad 350.-
Brocolini/ Leek/ Peppers

Warm Rocket Salad 350.-
Crispy Parma Ham/ Bacon/ Balsamic Reduction

Charred Baby Corn 320.-
Feta Cheese/ Smoked Paprika

PAELLA for 2-3 (* 30 mins)

Seafood 780.-
Pacific White Prawns/ Calamari/ Clams

Linguistine 1,350.-
Linguistines Pacific White Prawns

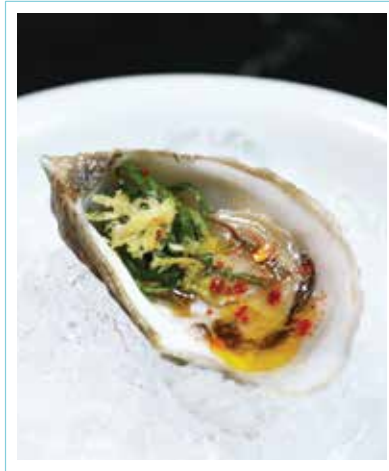
Wagyu Beef 1,650.-
Charred Maiitake Mushrooms

OYSTERS

Dressed Oysters

Kochi Yuzu 200.-
sake / nori / fuikake

Bafun Uni Oysters 380.-
togarashi chili / shiso / zest



Grilled & Warm Oysters

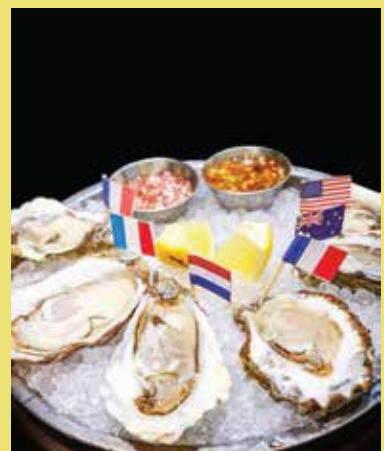
White Miso 220.-
scallion / butter / bonito

Chorizo 220.-
parsley / paprika / sherry

Chilled Seasonal Oysters

(PRICE PER PIECE / HALF DOZEN / 1 DOZEN)

Barron point, WA, USA	160.- / 900.- / 1,750.-
Pickering passage, WA, USA	160.- / 900.- / 1,750.-
Tsarskaya, Normandy, FR	160.- / 900.- / 1,750.-
Fin De Claire, Normandy, FR	155.- / 780.- / 1,520.-
Kushi, WA, USA	185.- / 1,050.- / 2,050.-
Gilardeau, Normandy, FR	255.- / 1,480.- / 2,920.-
Umami, WA, USA	255.- / 1,480.- / 2,920.-
Pink, Normandy, FR	290.- / 1,680.- / 3,220.-



MENU PRICES ARE SUBJECT TO VOLATILE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.

elmar®

CAVIAR

CAVIAR SANDO



CLASSIC BLINI CAVIAR



FRIED OYSTER CAVIAR



CAVIAR HOUSE OF BANGKOK SELECTIONS

(Price per 15g./ 30g./ 50g.)

Oscietra

Russian Traditional

1,570.- / 3,140.- / 4,710.-

Royal Oscietra

Hybrid Beluga / Sturgeon

2,600.- / 5,200.- / 7,800.-

Beluga

Huso Huso / China / RUS

3,428.- / 6,857.- / 10,285.-

Accompanying garnish assortments

Traditional Blini OR Grilled Baguette

CAVIAR BITES

Classic Blini

Egg / Creme Fraiche / Parsley

600.-

Fried Oyster Caviar

Tartar Sauce / Chive / Lime

650.-

Caviar Sando

Dill Cream Cheese / Fried Caper / Lemon Confit

600.-

e'mar[®]

Price are subject to 10% Service Charge & 7% Government Tax

MUSSELS & CLAMS

White Wine OR Fresh Tomato Sauce

- Bouchot/ Black Mussels 580.-
- Manila Clams 680.-
- Razor Clams Chorizo & Sundried Tomatoes 580.-

Manila Clams
White wine sauce
680.-



Steamed Blue Mussels
Tomato sauce
580.-

Steamed razor clams Chorizo
and sundried tomatoes
580.-



Steamed Blue mussels
White wine sauce
580.-

CHILLED Seafood PLATTERS

Chilled Seafood Platter (Small) 2,980.-

- Fresh Imported Oysters
- Manila Clams / Live Blue Mussels
- Alaskan Crab
- Hokkaido wild scallops sashimi & Fresh Prawns

Chilled Seafood Platter (Large) 5,680.-

- Fresh Imported Oysters
- Manila Clams / Live Blue Mussels
- Alaskan Crab
- Hokkaido wild scallops sashimi
- Fresh Prawns & Whole Maine Lobster



Hamachi Tartare



Wagyu Tartare



HOT STARTERS

SOUP & SALAD

Lobster Bisque 350.-

Manila Clams Chowder 380.-

Bacon / Potato / Herbs Oil

Fried Soft Shell Crab Salad 350.-

Charred Romaine / Caesar Aioli / White Anchovy

Manila Clams Chowder



RAW

Hamachi Tartare 450.-

Nori / Yuzu / Chives blossom

Wagyu Tartare 800.-

Caper / Red Onion / Ciabatta

HOT FRIED

Fried Oysters 520.-

Kaki – Kirishima Oysters / Tartar Sauce / Pickles

el'mar's Famous Fish n' Chips 380.-

Wild caught Seabass / Tartar & Special House Dips

Fried Calamari 320.-

Sage / Lemon / Pepper Aioli

Fried Oysters



el'mar's Famous Fish n' Chips



SARDINES

Grilled Sardine Toast 280.-

Chilli / Lemon / Parsley

Sardines 320.-

- Grilled: Salsa Verde / lemon OR

- Fried: Tartar / lemon

Fried Calamari



Hamachi Tostada



TACOS

Hamachi Tostada 420.-

Crispy tacos / salsa/ Lime

Lobster Tostada 1,280.-

Crispy tacos/ salsa/ Lime

ROLLS.RICE & NOODLES

Bafun Uni Onigiri
860.-



Fried Oyster Po'Boy
450.-



Lobster Roll
1,280.-



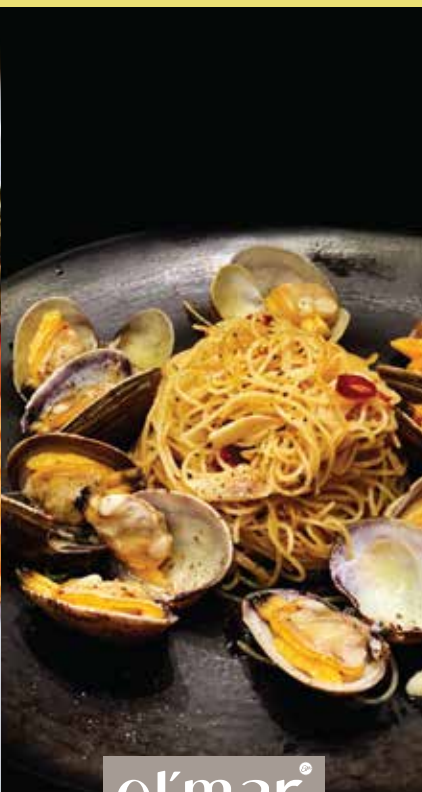
WAGYU Beef PAELLA
1,650.-



Hanger Steak Pot Rice
620.-



Manilla Clams Pot Rice
720.-



Angel Hair Mentaiko 580.-
Seared Hokkaido Wild Scallops / Nori

Angel Hair Vongole' 720.-
Clams / White Wine

Price are subject to 10%
Service Charge & 7% Government Tax

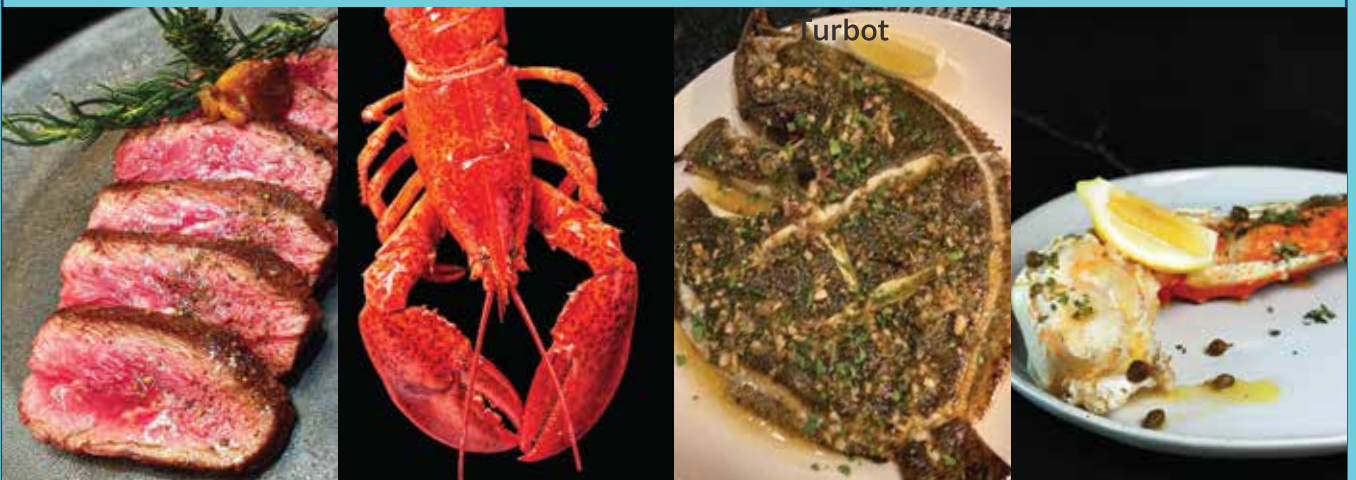
Josper Grilled Seafood & Meat

Whole Maine Lobster*	100g. / 360.-
Alaskan King Crab Cluster	100g. / 550.-
Grilled Turbot	100g. / 360.-
Akita A4 Wagyu Striploin	100g. / 1,200.-
Akita A5 Wagyu Striploin	100g. / 1,600.-
Rangers Valley 360 Day Rib Eye	100g. / 780.-
Rangers Valley 360 Day Tenderloin	100g. / 700.-
Black Onyx 270 Day Hanger Steak	750.-
Ebony Black Angus TOMAHAWK	100g / 600.-

Sauces

Chimmichurriv | Chardonnay Burre Blanc | Roasted Garlic Butter | Thai Jaew | Thai Spicy Seafood

Menu prices are subject to volatile due to seasonality and product availability.



SIDES

Charred Leak & Brown Butter	95.-
Herbs & Parmesan Fries	145.-
Baby Cos Salad	120.-
Charred Maitake Mushrooms	165.-

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BEVERAGES

COCKTAILS

Aperol Spritz	330.-
Bloody Mary (with Fresh Oyster)	330.-
Hendricks & Tonic	330.-

BEER

Draught Estrella Barcellona	185.-/320.-
Singha	130.-
Heineken	130.-

NON ALCOHOLIC

Mineral Water, Soda Water	50.-
Coke, Diet Coke, Tomato Juice	90.-
Evian Mineral Water	500ml 90.- / 750ml 150.-
Perrier Water	500ml 120.- / 750ml 170.-

Wine & Champagne

CHAMPAGNE

Larmandier Bernier

Latitude Blancs de Blancs Latitude Extra Brut NV, France 3,980.-

Ful bodied and structured. Smoke, lemon, crushed rocks, menthol, charmomile nuances infuse this virile Champagne.

SPARKLING

Collina del Sole Prosecco, NV, Italy

390.- / 1875.-

Fresh and Youthful. Pairs well with seafood and cured meat.

WHITE

Comtesse de Malet Roquefort, Bordeaux Blanc, France 2019

380.-/1,790.-

Blend of Sauvignon Blanc and Semillon. Bright, citrusy aromas with a crisp edge framed in a fresh minerally structure.

Patrick Piuze Chablis, Terroir de Courgis, France 2020

2,500.-

Notions of green apples, white flowers, clear honey and iodine. Fresh and rich on the palate with an herbal finish.

RED

Silver Bell St. Emilion Grand Cru, France 2014

3,600.-

Growing in in Hubert de Bouard at Chateau Angelus, one of the "Flying Wine Maker in France".

Refined texture with great acidity Full & complex.

Long finish with polished tannins. Black fruit berries with a hint of licorice.



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Spirits

Aperitifs & Liquors	Glass/Blt.
Martini Extra Dry	280.-
Martini Bianco	280.-
Grand Manier	250.-
Campari	280.-
Midori	250.-
Drambuie	250
Cointreau	250.-
Vodka	
Smirnoff	220.-/1,700.-
Greygoose	320.-/3,500.-
COMB distilled from Honey	5,100.-
Gin	
Bombay Sapphire	280.-/2,200.-
Hendrick's	350.-/3,200.-
Tangqueray	280.-/2,500.-
Cognac	
Hennessy VSOP	320.-
Martall VSOP	350.-
Remy Martin VSOP	320.-
Whisky	
Jameson	220.-/2,200.-
Monkey Shoulder	280.-/2,850.-
JW Gold Label Reserve	280.-/3,200.-
JW Swing	280.-/3,200.-
Chivas Regal	250.-/2,600.-
JW Blue Label	12,000.-
Tequila	
Patron Silver	320.-/3,900.-
Patron Anejo	380.-/4,700.-
Bourbon Whiskey	
Jack Daniel's Gentleman	280.-
Jack Daniel's Honey	220.-
Woodford Reserve	280.-
Maker's Mark	240.-/2800.-
Single Malt	
Grant's The Fam Reserve	220.-/2,200.-
Glenmorangie 12 Yrs.	320.-/4,050.-
Glenfiddich 12 Yrs.	320.-/3,200.-
Glenfiddich 18 Yrs.	420.-/5,500.-
Talisker 10 Yrs.	420.-/4,900.-
Glenlivet 12 Yrs.	350.-/4,200.-
Singleton 12 Yrs.	320.-/3,200.-

