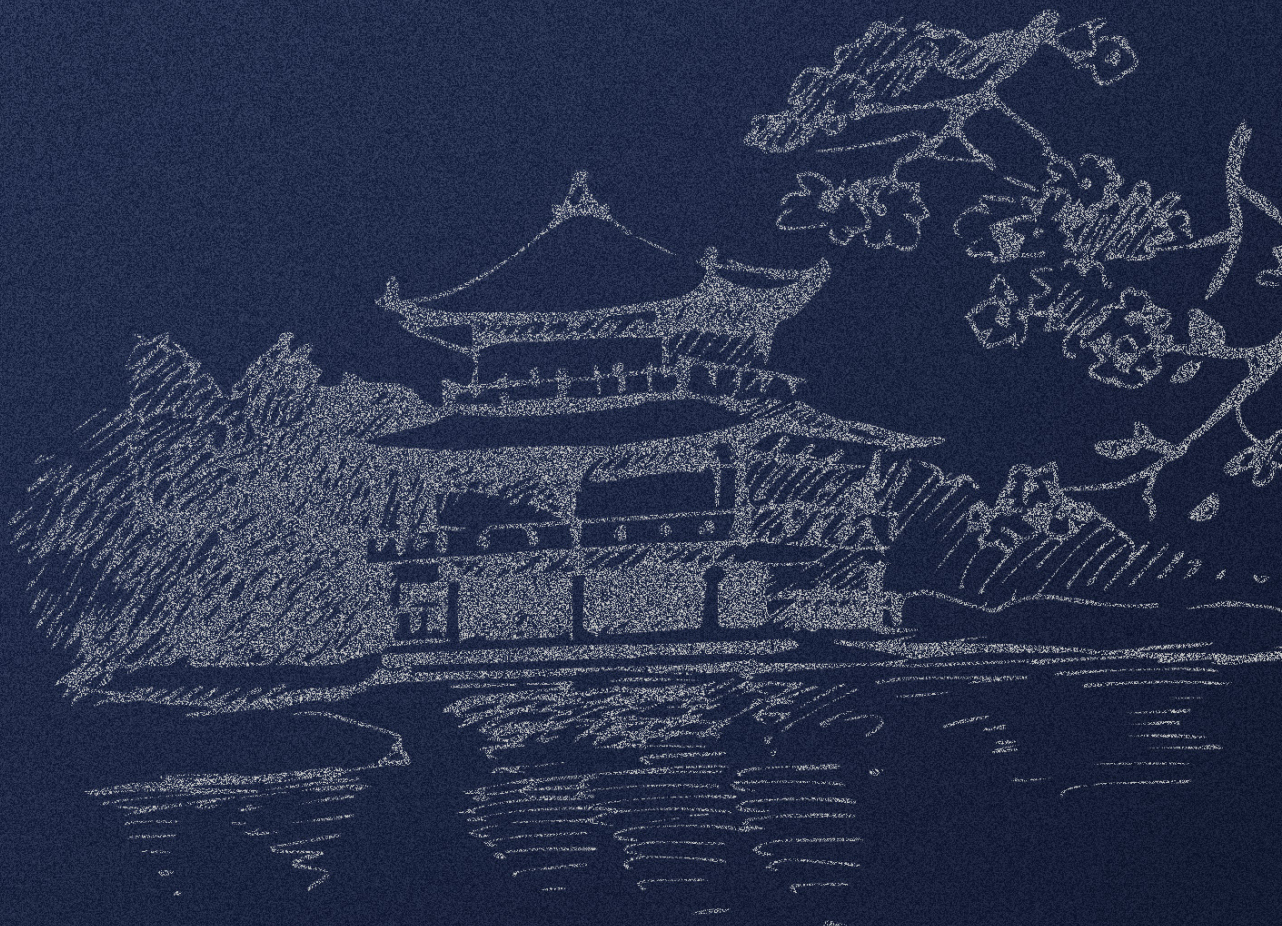


As the sun dips below the horizon, Eauzone transforms into a mystical oasis where culinary artistry meets the serenity of the sea.

Each dish, crafted with precision and passion, is a journey through the exotic flavors of Asia where bold spices, delicate herbs, and the freshest ingredients come together in perfect harmony.

Set against the backdrop of rippling water and twilight skies, dining at Eauzone feels like an escape into a world of discovery, where every bite uncovers a new layer of taste and mystery. Indulge in the unexpected and let your senses lead the way.



LIGHT BITES

EDAMAME

Boiled Soybeans

SALTY (S)(V)(VG)
Maldon Sea Salt

30

JALAPEÑO 🌶️(S)(V)(VG)
Stir-Fried Soybean, Jalapeño Dressing, Onion, Jalapeño

45

CHARCOAL GRILL BABY CORN, SPICY PEANUT 🌶️(G)(P)(S)(V)(SE)(VG)
Baby Corn, Spiced Chili Garlic Peanut Sauce, Shichimi Powder

35

PIMIENTOS DE PADRON (S)(V)(VG)
Blistered Padron Pepper, Mint Miso, Fresh Mint, Maldon Salt

50

FURIKAKE CRISPY CALAMARI (E)(F)(G)(MO)(SE)(SF)(S)
Deep Fried Calamari, Aji Amarillo Aioli, Coriander, Onion

65

ASIAN TACOS

(2 Pieces) - Mini Fried Corn Tortilla

SPICY SALMON AVOCADO 🌶️(F)(G)(R)(SE)(S) 🌱
Fresh Salmon, Avocado, Spicy Miso Sauce, Blue Flower

55

ATLANTIC LOBSTER 🌶️(C)(E)(SF)(S)
Steamed Live Lobster, Coriander Leaves, Wasabi Pickled, Cocktail Sauce

70

BLUEFIN TUNA (E)(F)(R)
Fresh Tuna Loin, Jalapeno Aioli, Sliced Jalapeno, Coriander, Yuzu Juice




55

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| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN |
VG-VEGAN | A-ALCOHOL | 🌱 SUSTAINABLY SOURCED | 🌶️ SPICY


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STARTERS, SALADS & CEVICHE

BABY SPINACH SALAD & GRILLED PRAWNS (D)(S)(SF)(TN) Black Tiger Prawns, Baby Spinach, Miso, Yuzu Juice, Pistachio Oil, Parmesan Cheese, Dried Tofu Skin	85
ASIAN MIXED SALAD GOMA, CRISPY SHIITAKE (SE)(S)(V)(VG) Lettuce Mix, White Sesame Truffle Dressing, Sesame Seeds, Crispy Shiitake	80
SEABASS & COCONUT MILK CEVICHE (F)(R)(S)  Seabass, Cherry Tomato, Mango, Coriander Leaves, Red Onions, Cucumber, Sweet & Sour Ceviche Sauce, Coconut Milk	85
SHRIMPS FRIED TOAST (D)(E)(G)(S)(SE)(SF) Black Tiger Shrimps Tartare, Sesame Seeds, Garlic, Ginger, Coriander Leaves, Thai Basil Leaves, Fried Nori, Spring Onion, Spicy Mayonnaise	85
ROCK SHRIMPS TEMPURA  (E)(G)(SE)(SF)(S)  Deep Fried Rock Shrimps, Tempura Batter, Mixed Lettuce, Chives, Spicy Mayonnaise, Yuzu Dressing	115

SOUPS



MISO SOUP (F)(S) Miso Based Clear Soup, Sliced Tofu, Spring Onion, Wakame	55
THAI COCONUT CHICKEN SOUP  (C)(F)(G)(S) Chicken Breast, Chicken Stock, Coconut Milk, Red Chili, Coriander, Asian Mushroom, Galangal, Lemongrass, Lime, Fish Sauce	55

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HOSO MAKI


Served with Wasabi (M), Pickled Ginger, and Soya Sauce (S)(G).

SAKE (F)(R)(SE) 	65
Fresh Salmon, Sushi Rice, Sesame Seeds, Nori Sheet	
AKAMI (F)(R)(SE) 	65
Tuna Lean, Sushi Rice, Sesame Seeds, Nori Sheet	
UNAGI (F)(G)(S)(SE)	55
Fresh Water Eel, Sushi Rice, Sesame Seeds, Nori Sheet, Kabayaki Sauce	
AVOCADO (V)(SE)(VG)	40
Avocado, Sushi Rice, Sesame Seeds, Nori Sheet	
KAPPA (V)(SE)(VG)	35
Cucumber, Sushi Rice, Sesame Seeds, Nori Sheet	

NIGIRI OR SASHIMI 1 piece

Served with Wasabi (M), Pickled Ginger, and Soya Sauce (S)(G).

PLATTER OF NIGIRI OR SASHIMI (6 pieces) (F)(R)(MO)(SF)	175
Selection of Nigiri or Sashimi	
NORWEGIAN SALMON (F)(R) 	35
BLUEFIN TUNA (F)(R)	45
LINE CAUGHT SEABASS (F)(R)	35
HOKKAIDO SCALLOP (MO)(R)(SF)	45
U15 TIGER PRAWN (SF)	35
JAPANESE YELLOWTAIL (F)(R)	35

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EAUZONE SIGNATURE ROLL

Eauzone Signature Rolls are served with Wasabi (M), Pickled Ginger, and Soya Sauce (S)(G).

WAGYU BEEF AND PRAWNS TEMPURA YUZU TRUFFLE ROLL (E)(G)(SE)(SF)(S) Australian Wagyu Beef, Shrimp Tempura, Avocado, Micro Greens, Sweet Citrus Truffle Dressing	145
SEAWEED AND GOMA DRESSING ROLL (G)(SE)(S)(V)(VE) Japanese Seaweed (Wakame), Hijiki Seaweed, Sesame Seeds, Togarashi, Sesame Dressing, Blue Flower	70
SPICY TUNA ROLL 🍣(F)(G)(R)(SE)(S) Tuna Lean, Fish Roe, Sesame Seeds, Rocotto Chilli, Avocado, Spring Onion	100
SOFT SHELL CRAB ROLL 🍣(E)(F)(G)(R)(SE)(SF)(S) Soft Shell Crab Tempura, Volcano Sauce, Salmon Roe, Spring Onion, Sesame Seeds	125
CALIFORNIA ROLL 🍣(E)(F)(G)(R)(SE)(SF)(S) Crab Meat, Mango, Fish Roe, Avocado, Cucumber, Sesame Seeds, Creamy Spicy Mayo	125
TIGER PRAWNS TEMPURA ROLL (E)(G)(M)(SE)(SF) Black Tiger Shrimps, Aparagus, Tempura Crumbs, Sesame Seeds, Wasabi Mayo	100
SALMON AVOCADO ROLL (F)(M)(R)(SE)(S)🌱 Fresh Salmon, Avocado, Sesame Seeds, Mustard Miso	100
GARDEN ROLL (SE)(S)(VG) Romain Lettuce, Asparagus, Cucumber, Avocado, Sesame Seed, Baby Spinach, Dry Seaweeds, Yuzu Juice	60
AKAMI AND PRAWN TEMPURA ROLL (E)(F)(G)(R)(SE)(SF)(S)🌱 Fresh Tuna, Prawn Tempura, Avocado, Furikake, Yuzu Pearl, Tobiko, Sesame Seeds, Japanese Mayonaise	100

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MAINS

LOCAL SEABREAM TEMPURA, PONZU SAUCE (E)(F)(G)(SE)(S)🌱	185
Seabream Tempura, Red Onions, Watermelon, Jalapeno, Sesame Seed, Coriander Leaves, Sweet Ponzu Sauce	
CHILEAN SEA BASS, POMEGRANATE MISO (F)(SE)(S)	300
Chilean Seabass, Pomegranate Sweet Sauce, Pomegranate Salsa, Sesame Seeds, Fried Baby Spinach	
GLAZED SALMON, HONEY GARLIC (F)(G)(SE)(S)🌱	175
Fresh Salmon Fillet, Honey & Garlic Glazed, Spring Onion, Sesame Seeds, Asparagus, Coconut Pumpkin Purée, Steamed Rice	
STIR FRIED LOBSTER (C)(G)(SF)(SE)(S)	300
Canadian Lobster, Lemongrass Sweet and Sour Sauce, Pak Choi, Shiitake Mushroom, Spring Onion, Sesame Seeds, Hijiki Seaweed	
ROASTED DUCK BREAST (F)(S)	175
Oven Roasted Duck Breast, Orange Citrus Miso Sauce, Orange Segments, Carrot Purée	
GRILLED TIGER PRAWNS (C)(SF)(SD)(TN)	185
Jumbo Tiger Prawns, Light Red Curry Sauce, Mango Chutney, Roasted Almond, Toasted Coconut, Coriander Leaves	
CHICKEN SATAY (C)(E)(F)(G)(P)(SE)(SF)(S)	95
Skewer Of Grilled Thai Marinated Chicken, Pickled Cucumber, Peanut Dipping Sauce, Egg Fried Rice	
BLACK PEPPER STIR FRIED BEEF TENDERLOIN (C)(E)(G)(MO)(SE)(S)	195
Angus Beef Tenderloin, Black Pepper Sauce, Capsicum, Snow Peas, Asian Mushroom, Spring Onion	
ROBATA LAMB CHOP (F)(M)(SE)(S)	180
Australian Lamb Rack, Mustard Miso Sauce, Smoked Eggplant Purée, Grilled Vegetables	
BABY CHICKEN PERCIK 🍴(C)(E)(G)(S)(TN)	170
Cornfed Baby Chicken, Coconut Milk, Turmeric, Percik Sauce, Coriander Leaves, Lime Segment, Toasted Coconut	
WAGYU BEEF CRYING TIGER 🍴(G)(SE)(S)	345
Australian Wagyu Beef Ribeye, Crying Tiger Sauce, Lettuce, Pickled Vegetables	
WOK STIR FRIED PAK CHOI AND SHIITAKE (G)(P)(SE)(S)(V)(VG)	100
Baby Pak Choi, Shiitake Mushroom, Peanuts, Sesame Oil, Garlic Infused Light Soya Sauce	
STONE BOWL RICE	
Sizzling Stone Pot Rice, Carrots, Tofu, Potato, Baby Corn, Spring Onion, Edamame Bean, Hijiki, Chili Garlic Sauce, Soya Sauce	
Chicken 🍴(G)(SE)(S)	95
Prawns 🍴(G)(SE)(SF)(S)	100
Vegetables 🍴(G)(SE)(S)(V)(VG)	85

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DESSERTS

VANILLA CAPPUCCINO (D)(E)(G)(TN) Layers of Coffee Ganache, Chocolate Crumble, Pecan Nuts, Vanilla Ice Cream, and Milk Emulsion	65
CHOCOLATE MOUSSE, ROCCOTO CHILI 🌶️ (D)(E)(G)(SE) Spicy Chocolate Mousse, Sesame Tuille, Chocolate Crumble Red Fruit Sauce, Chocolate Cream Sauce	65
MANGO CRÈME BRULÉE (D)(E) Yuzu Gel, Coconut Ice Cream, Roasted Mango	65
UBE STICKY RICE WITH MANGO (E)(V) Ube Infused Glutinous Rice, Fresh Mangoes, Coconut Meringue, Mango Coulis, Coconut Vanilla Sauce	60
MOCHI ICE CREAM (3 Pieces) (D)(E)(S)(TN) Sweet Rice Flour Dough filled with Ice Cream	60
FRESH SEASONAL FRUITS (V)(VG) Selection of Seasonal Fruits and Berries	60
BUKO PANDAN SAGO (D)(E) Tapioca Pearls, Pandan Mousse, Shredded Coconut, Pandan Jelly	60

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