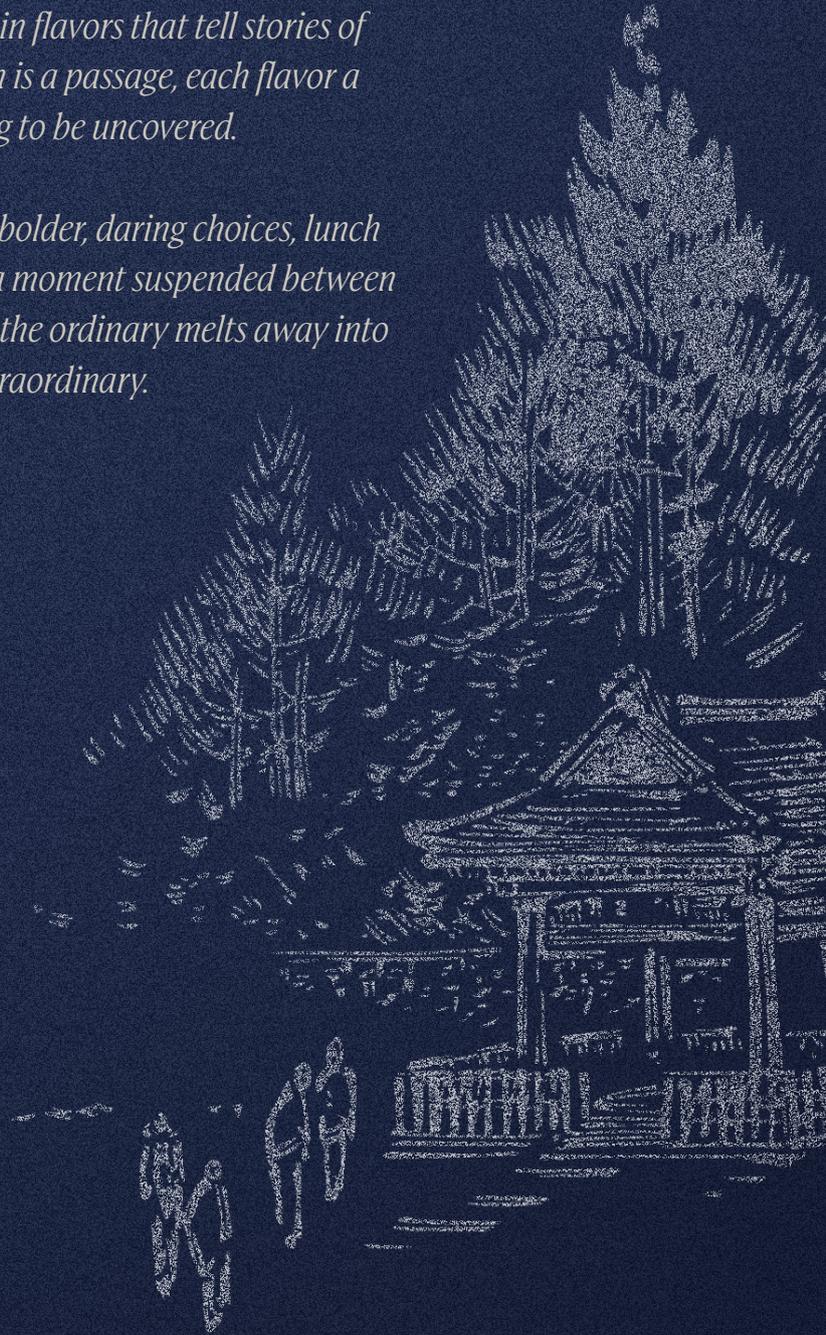


# EAU ZONE

*As the sun reaches its zenith, Eauzone transforms into a serene escape, where the air is filled with whispers of exotic spices and distant shores.*

*The midday light dances across the azure waters, inviting you to indulge in flavors that tell stories of far-off lands. Each dish is a passage, each flavor a secret, waiting to be uncovered.*

*From refreshing bites to bolder, daring choices, lunch at Eauzone is a journey a moment suspended between light and shadow, where the ordinary melts away into the extraordinary.*



# LIGHT BITES

## EDAMAME

35

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

- JALAPEÑO 🌶️ (S)(V)(VG)  
Jalapeño Dressing

45

## CORN RIB 🌶️ (S)(D)(SE)

55

Corn Rib, Gojuchang, Lime Zest, Ricotta

## ATLANTIC LOBSTER TACOS (C)(E)(SF)(S)

70

Canadian Lobster, Coriander Leaves, Wasabi Pickled, Cocktail Sauce

## CRISPY RICE WITH SPICY SALMON 🌶️ (F)(G)(R)(SE)(S)

60

Fresh Salmon, Avocado, Spicy Miso Sauce

All dishes marked with C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | 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

<b>ASIAN BLACK GARLIC MIXED SALAD</b> (SE)(G)(S)	<b>70</b>
Lettuce Mix, Black Garlic Dressing, Sesame Seeds, Crispy Rice, Cucumber, Spring Onion, Avocado, Red Radish	
<b>CHARRED BABY GEM</b> (SE)(E)(G)	<b>75</b>
Charred Baby Gem, White Sesame Truffle Dressing, Egg, Crouton, Parmesan Crisp, Asparagus	
Add Grilled Prawn	<b>35</b>
Add Grilled Chicken	<b>25</b>
<b>SEABASS &amp; COCONUT MILK CEVICHE</b> (F)(R)(S)	<b>100</b>
Seabass, Cherry Tomato, Mango, Coriander Leaves, Red Onions, Cucumber, Sweet & Sour Sauce, Coconut Milk, Crispy Corn	
<b>THAI NOODLES BEEF SALAD</b> (F)	<b>110</b>
Charred Beef, Glass Noodles, Nam Jin Sauce, Cilantro, Onion, Black Fungus, Kaffir Lime Leaves	
<b>DUCK CROQUETTES</b> (S)(E)(G)	<b>120</b>
Honey Soy, Chives Aioli, Cucumber, Ginger Floss, Red Cabbage, Black Garlic, Fried Shallot	
<b>CHICKEN SATAY</b> 🌱 (P)(S)(SE)(G)	<b>95</b>
Marinated Chicken Skewer, Peanut Sauce, Chicken Floss, Pickled Cucumber, Crispy Noodles	

## SOUPS

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

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## HOSO MAKI

<b>SAKE</b>  (F)(R)(SE)	<b>65</b>
Fresh Salmon, Sushi Rice, Sesame Seeds, Nori	
<b>AKAMI</b>  (F)(R)(SE)	<b>65</b>
Tuna Lean, Sushi Rice, Sesame Seeds, Nori	
<b>AVOCADO</b> (SE)(V)(VG)	<b>40</b>
Avocado, Sushi Rice, Sesame Seeds, Nori	
<b>KAPPA</b> (SE)(V)(VG)	<b>35</b>
Cucumber, Sushi Rice, Sesame Seeds, Nori	

## NIGIRI & SASHIMI

<b>PLATTER OF NIGIRI OR SASHIMI</b> (F)(R)(MO)(SF)	<b>180</b>
6 Pieces	
<b>NIGIRI SELECTION</b>	
2 Pieces	
<b>SAKE NIGIRI</b>  (F)(R)	<b>65</b>
<b>AKAMI NIGIRI</b>  (F)(R)	<b>75</b>
<b>HAMACHI NIGIRI</b> (F)(R)	<b>60</b>
<b>EBI NIGIRI</b> (SF)(R)	<b>60</b>
<b>SASHIMI SELECTION</b>	
2 pieces	
<b>NORWEGIAN SALMON</b>  (F)(R)	<b>65</b>
<b>BLUEFIN TUNA</b> (F)(R)	<b>75</b>
<b>U15 TIGER PRAWN</b> (SF)	<b>60</b>
<b>JAPANESE YELLOWTAIL</b> (F)(R)	<b>60</b>
<b>UMI NO MEGUMI PLATTER (SHARING)</b> (E)(F)(G)(R)(SE)(SF)(S)	<b>500</b>
Sake Nigiri, Akami Nigiri, Hamachi Nigiri, Sake Sashimi, Akami Sashimi, Hamachi Sashimi, Tiger Prawn Roll, California Roll	

*Eauzone hoso maki, nigiri and sashimi are served with wasabi (M), pickled ginger, and soy sauce (S)(G)*

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## EAUZONE SIGNATURE ROLL

<b>WAGYU BEEF &amp; PRAWNS TEMPURA YUZU TRUFFLE ROLL</b> (E)(G)(SE)(SF)(S) Australian Wagyu Beef, Shrimp Tempura, Avocado, Micro Greens, Sweet Citrus Truffle Dressing	<b>145</b>
<b>SEAWEED AND GOMA DRESSING ROLL</b> (G)(SE)(S)(V)(VE) Japanese Seaweed (Wakame), Hijiki Seaweed, Sesame Seeds, Togarashi, Sesame Dressing, Blue Flower	<b>70</b>
<b>SPICY TUNA ROLL</b> 🌱 🌶️ (F)(G)(R)(S)(SE) Tuna Lean, Fish Roe, Sesame Seeds, Rocoto chilli, Avocado, Spring Onion	<b>100</b>
<b>SOFT SHELL CRAB ROLL</b> 🌱 (E)(F)(G)(R)(SE)(SF)(S) Soft Shell Crab Tempura, Tobanjan Sauce, Salmon Roe, Spring Onion, Sesame Seeds	<b>125</b>
<b>CALIFORNIA ROLL</b> 🌱 (E)(F)(G)(R)(SE)(SF)(S) Crab Meat, Mango, Fish Roe, Avocado, Cucumber, Sesame Seeds, Creamy Spicy Mayo	<b>125</b>
<b>TIGER PRAWNS TEMPURA ROLL</b> (E)(G)(M)(SE)(SF) Black Tiger Shrimps, Aparagus, Tempura Crumbs, Sesame Seeds, Wasabi Mayo	<b>100</b>
<b>GARDEN ROLL</b> (SE)(S)(VG) Romain Lettuce, Asparagus, Cucumber, Avocado, Sesame Seed, Baby Spinach, Dry Seaweeds, Yuzu Juice	<b>60</b>
<b>SALMON CREAM CHEESE ROLL</b> 🌱 (E)(D)(F)(G)(R)(SE)(SF) Fresh Salmon, Tiger Shrimps, Lime Zest, Tare Cream, Cream Cheese, Tobiko	<b>110</b>

*Eauzone signature rolls are served with wasabi (M), pickled ginger, and soy sauce (S)(G)*

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## MAINS SEAFOOD

- GRILLED TIGER PRAWNS** 🌱 🌶️ (TN)(SF)(F)(SD) **185**  
Jumbo Tiger Prawns, Spicy Tomato Cashew, Pickled Onion, Coriander Oil, Charred Chilli, Cashew Crackling, Crispy Ginger
- CURRIED CHILEAN SEABASS** (F)(MO) **300**  
Chilean Seabass, Creamy Curry, Coconut Cream, Mussels Ragout, Ikura Pearl
- GLAZED MISO SALMON** 🌱 (S)(F) **175**  
Fresh Salmon Fillet, Miso Glazed, Pumpkin Puree, Sauteed Spinach
- XO SAUCE LOBSTER** (SF)(MO)(G)(E)(D) **310**  
Canadian Lobster, Yee Mee, Crispy Shallot, Chives, Snow Peas, Dry Scallop Sauce
- CHARCOAL GRILLED WHOLE SEABASS 1KG** (F)(SF)(G)(SE) **288**  
Seabass, Seafood Sauce, Smoked Tamarind Chilli Sauce, Asian Slaw, Charred Lime

## MAINS MEAT & POULTRY

- HOI SIN DUCK** (S)(D) **175**  
Grilled Duck Breast, Hoi Sin Orange Glazed, Broccolini
- BLACK PEPPER STIR FRIED BEEF TENDERLOIN** (G)(S)(D)(MO) **195**  
Angus Beef Tenderloin, Black Pepper Sauce, Capsicum, Snow Peas, Spring Onion, Crispy Glass Noodles
- ROBATA LAMB CHOP** (F)(M)(S)(SE) **180**  
Australian Lamb Rack, Mustard Miso Sauce, Smoked Eggplant Puree, Grilled Vegetables
- BABY CHICKEN PERCIK** (D) **170**  
Cornfed Baby Chicken, Coconut Milk, Turmeric, Percik Sauce, Coriander Leaves, Lime
- SZECHUAN WAGYU BEEF** (S)(SE) **345**  
Rib Eye, Char Roasted Tomato Mash, Fresh Asian Herbs, Garlic Chips, Szechuan Sauce, Broccolini

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## MAINS RICE & NOODLES

<b>BEEF CHAO FAN</b> (E)(G)(MO)(SE)(S)	<b>135</b>
Angus Beef Tenderloin with Jasmine Rice, Seasonal Vegetables, Oyster Sauce, Sesame Oil	
<b>KOLO MEE</b> (S)(SE)(SF)(E)(G)(C)	<b>125</b>
Wantan Noodle, Minced Chicken, Mushroom, Boiled Chicken, Fried Onion, Prawns, Bok Choy	
<b>PAD THAI (VEG, CHICKEN OR PRAWN)</b> (P)(G)(F)(SF)(S)(E)	<b>95/110/125</b>
Stir Fried Rice Noodles, Egg, Bean Sprouts, Fish Sauce, Pad Thai Sauce, Roasted Peanuts, Tofu	
<b>STONE BOWL RICE</b>	
Sizzling Stone Pot Rice, Carrots, Tofu, Potato, Baby Corn, Spring Onion, Edamame Bean, Hijiki, Chili Garlic Sauce, Soy Sauce	
<b>CHICKEN</b> 🍴 (G)(SE)(S)	<b>110</b>
<b>PRAWNS</b> 🍴 (G)(SE)(SF)(S)	<b>120</b>
<b>VEGETABLES</b> 🍴 (G)(SE)(S)(V)(VG)	<b>100</b>

## SIDES

<b>WOK BOK CHOY</b> (MO)(S)(SE)(G)	<b>45</b>
Bok Choy, Oyster Sauce, Crispy Shallot	
<b>GRILLED ASPARAGUS</b> (MO)(SF)(F)	<b>58</b>
Asparagus, Xo Sauce	
<b>GARLIC BROCCOLINI</b> (G)(S)(SE)(V)	<b>55</b>
Broccolini, Soy Sauce, Crispy Garlic	
<b>EGG FRIED RICE</b> (E)(SE)(V)	<b>20</b>
Jasmine Rice, Egg, Carrot, Spring Onion, Sesame Oil	
<b>STEAMED RICE</b>	<b>15</b>

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## DESSERTS

<b>VANILLA CAPPUCINO</b> (D)(E)(G)(TN)	<b>65</b>
Layers Of Coffee Ganache, Chocolate Crumble, Pecan Nuts, Vanilla Ice Cream, And Milk Emulsion	
<b>CHILLI CHOCOLATE MOUSSE</b>  (D)(E)(G)(SE)	<b>65</b>
Spicy Chocolate Mousse, Sesame Tuille, Chocolate Crumble, Red Fruit Sauce, Chocolate Cream Sauce	
<b>COCONUT PANDAN CREPE BRULEE</b> (E)(D)(G)	<b>65</b>
Pandan Crepe, Pandan Custard, Vanilla Ice Cream, Coconut Jelly	
<b>MANGO STICKY RICE</b> (D)(G)(E)	<b>70</b>
Glutinous Rice, Fresh Mangoes, Mango Coulis, Coconut Vanilla Sauce	
<b>MOCHI ICE CREAM</b> (D) (E)(S)(TN)	<b>60</b>
<i>3 Pieces</i> Sweet Rice Flour Dough Filled With Ice Cream	
<b>FRESH SEASONAL FRUITS</b> (V)(VG)	<b>60</b>
Selection Of Seasonal Fruits And Berries	

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