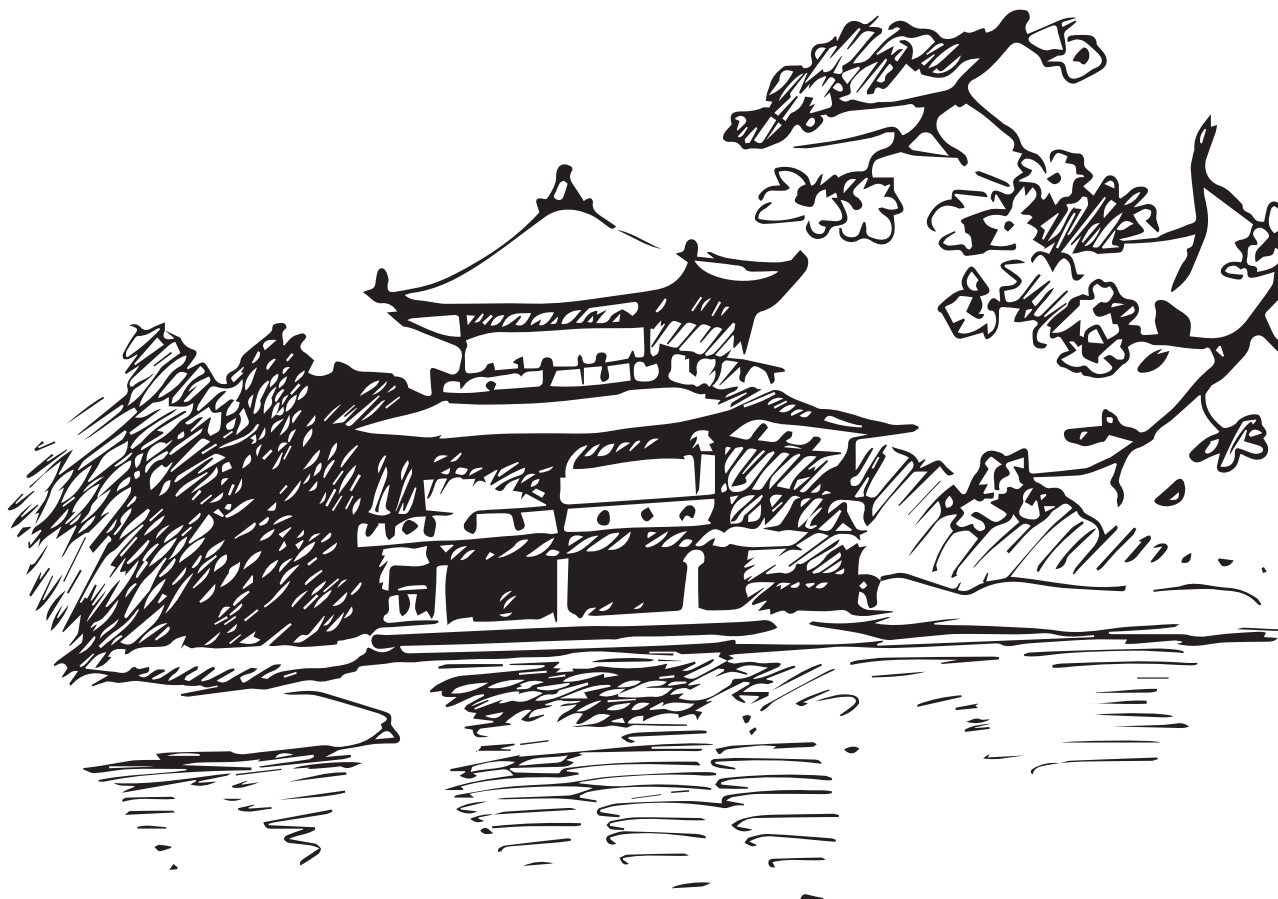


As the sun dips below the horizon, Eauzone transforms into a mystical oasis where culinary artistry meets the serenity of the sea.

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) 45
Maldon Sea Salt
- **JALAPENO** 🌶️ (S)(V)(VG) 60
Jalapeno Dressing

CHARCOAL GRILL BABY CORN, SPICY PEANUT 🌶️ (G)(P)(SE)(S)(V)(VG) 55 Baby Corn, Spiced Chili Garlic Peanut Sauce, Shichimi Powder

PIMIENTOS DE PADRON (S)(V)(VG) 65 Blistered Padron Pepper, Mint Miso, Fresh Mint, Maldon Salt

FURIKAKE CRISPY CALAMARI (E)(F)(G)(S)(MO)(SE)(SF) 🌊 75 Deep Fried Calamari, Aji Amarillo Aioli, Coriander, Onion

ASIAN TACOS (2 pieces) – Mini Fried Corn Tortilla

SPICY SALMON AVOCADO 🌶️ (F)(G)(R)(S)(SE) 🌊 55 Fresh Salmon, Avocado, Spicy Miso Sauce, Blue Flower

ATLANTIC LOBSTER 🌶️ (C)(E)(S)(SF) 70 Steamed Live Lobster, Coriander Leaves, Wasabi Pickled, Cocktail Sauce

BLUEFIN TUNA 🌶️ (E)(F)(R) 55 Fresh Tuna Loin, Jalapeno Aioli, Sliced Jalapeno, Coriander, Yuzu Juice

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STARTERS, SALADS & CEVICHE

BABY SPINACH SALAD & GRILLED PRAWNS (D)(S)(SF)(TN)	100
Black Tiger Prawns, Baby Spinach, Miso, Yuzu Juice, Pistachio Oil, Parmesan Cheese, Dried Tofu Skin	
ASIAN MIXED SALAD GOMA, CRISPY SHITAKE (S)(V)(SE)(VG)	85
Lettuce Mix, White Sesame Truffle Dressing, Sesame Seeds, Crispy Shitake	
HAMACHI SASHIMI CORIANDER SALAD (F)(G)(R)(S)	130
Thin Sliced Yellowtail Fish, Cucumber, Carrots, Jalapeño, Garlic, Yuzu Soya Sauce	
SEABASS & COCONUT MILK CEVICHE (F)(S)(R) 	95
Seabass, Cherry Tomato, Mango, Coriander Leaves, Red Onions, Cucumber, Sweet & Sour Ceviche Sauce, Coconut Milk	
SHRIMPS FRIED TOAST (D)(E)(G)(S)(SE)(SF)	100
Black Tiger Shrimps Tartare, Sesame Seeds, Garlic, Ginger, Coriander Leaves, Thai Basil Leaves, Fried Nori, Spring Onion, Spicy Mayonnaise	
SALMON GOCHUJANG  (F)(G)(R)(S)(SE)(TN) 	100
Thin Sliced Fresh Salmon, Gochujang Aioli, Spring Onion, Kalamansi, Toasted Almond, Sakura Cress, Shichimi Powder, Thai Basil Oil	
ROCK SHRIMPS TEMPURA  (E)(G)(S)(SE)(SF)	125
Deep Fried Rock Shrimps, Tempura Batter, Mixed Lettuce, Chives, Spicy Mayonnaise, Yuzu Dressing	

SOUP

MISO SOUP (F)(S)	60
Miso Based Clear Soup, Sliced Tofu, Spring Onion, Wakame	
THAI COCONUT CHICKEN SOUP  (C)(F)(G)(S)	60
Chicken Breast, Chicken Stock, Coconut Milk, Red Chili, Coriander, Asian Mushroom, Galangal, Lemongrass, Lime, Fish Sauce	


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HOSO MAKI

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)	70
Fresh Water Eel, Sushi Rice, Sesame Seeds, Nori Sheet, Kabayaki Sauce	
AVOCADO (V)(SE)(VG)	60
Avocado, Sushi Rice, Sesame Seeds, Nori Sheet	
KAPPA (V)(SE)(VG)	55
Cucumber, Sushi Rice, Sesame Seeds, Nori Sheet	

NIGIRI OR SASHIMI (1 piece)

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

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

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Eauzone Signature Roll

WAGYU BEEF & PRAWNS TEMPURA YUZU TRUFFLE ROLL (E)(G)(SE)(SF)(S)	145
Australian Wagyu Beef, Shrimp Tempura, Avocado, Micro Greens, Sweet Citrus Truffle Dressing	
SEAWEED AND GOMA DRESSING ROLL (G)(S)(V)(SE)(VE)	95
Japanese Seaweed (Wakame), Hijiki Seaweed, Sesame Seeds, Togarashi, Sesame Dressing, Blue Flower	
SPICY TUNA ROLL (F)(G)(R)(S)(SE)	100
Tuna Lean, Fish Roe, Sesame Seeds, Rocotto Chilli, Avocado, Spring Onion	
SOFT SHELL CRAB ROLL (E)(F)(G)(R)(S)(SE)(SF)	125
Soft Shell Crab Tempura, Volcano Sauce, Salmon Roe, Spring Onion, Sesame Seeds	
CALIFORNIA ROLL (E)(F)(G)(R)(S)(SE)(SF)	125
Crab Meat, Mango, Fish Roe, Avocado, Cucumber, Sesame Seeds, Creamy Spicy Mayo	
TIGER PRAWNS TEMPURA ROLL (E)(G)(M)(SE)(SF)	100
Black Tiger Shrimps, Aparagus, Tempura Crumbs, Sesame Seeds, Wasabi Mayo	
SALMON AVOCADO ROLL (F)(M)(R)(S)(SE)	100
Fresh Salmon, Avocado, Sesame Seeds, Mustard Miso	
GARDEN ROLL (S)(SE)(VG)	85
Romain Lettuce, Asparagus, Cucumber, Avocado, Sesame Seed, Baby Spinach, Dry Seaweeds, Yuzu Juice	
CRISPY SALMON AND SHISO CREAM CHEESE ROLL (E)(D)(F)(G)(R)(SE)(SF)	100
Fresh Salmon, Cucumber, Shiso Leaves, Cream Cheese, Tanuki, Tobiko	
AKAMI AND PRAWN TEMPURA ROLL (E)(F)(G)(R)(S)(SE)(SF)	100
Fresh Tuna, Prawn Tempura, Avocado, Furikake, Yuzu Pearl, Tobiko, Sesame Seeds, Japanese Mayonnaise	

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MAINS

LOCAL SEABREAM TEMPURA PONZU SAUCE (E)(F)(G)(S)(SE) 	185
Seabream Tempura, Red Onions, Sesame Seed, Coriander Leaves, Sweet Ponzu Sauce, Watermelon, Jalapeno	
CHILEAN SEA BASS, POMEGRANATE MISO (F)(S)(SE)	300
Chilean Seabass, Pomegranate Sweet Sauce, Pomegranate Salsa, Sesame Seeds, Fried Baby Spinach	
GLAZED SALMON, HONEY GARLIC (F)(G)(S)(SE) 	175
Fresh Salmon Fillet, Honey & Garlic Glazed, Spring Onion, Sesame Seeds, Asparagus, Coconut Pumpkin Puree, Steamed Rice	
STIR FRIED LOBSTER (C)(G)(S)(SF)(SE)	300
Canadian Lobster, Lemongrass Sweet And Sour Sauce, Pakchoy, Shitake Mushroom, Spring Onion, Sesame Seeds, Hijiki Seaweed	
ROASTED DUCK BREAST (F)(S)	175
Oven Roasted Duck Breast, Orange Citrus Miso Sauce, Orange Segments, Carrot Puree	
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)(S)(SE)(SF)	115
Skewer Of Grilled Thai Marinated Chicken, Pickled Cucumber, Peanut Dipping Sauce, Egg Fried Rice	
BLACK PEPPER STIR FRIED BEEF TENDERLOIN  (D)(G)(S)(MO)(SE)	195
Angus Beef Tenderloin, Black Pepper Sauce, Capsicum, Snow Peas, Asian Mushroom, Spring Onion	
ROBATA LAMB CHOP (M)(S)(SE)	180
Australian Lamb Rack, Mustard Miso Sauce, Smoked Eggplant Puree, Grilled Vegetables	
BABY CHICKEN PERCIK  (C)(G)(S)	170
Cornfed Baby Chicken, Coconut Milk, Turmeric, Percik Sauce, Coriander Leaves, Lime Segment, Toasted Coconut Powder	
WAGYU BEEF CRYING TIGER  (G)(S)(MO)(SE)	345
Australian Wagyu Beef Ribeye, Crying Tiger Sauce, Lettuce, Pickled Vegetables	

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WOK STIR PAK CHOI AND SHITAKE (G)(P)(S)(V)(SE)(VG)	100
Pak Choi, Shitake 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)(S)(SE)	110
PRAWNS 🍤(G)(SE)(SF)(S)	120
VEGETABLES 🥬(G)(S)(V)(SE)(VG)	100

DESSERTS

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

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