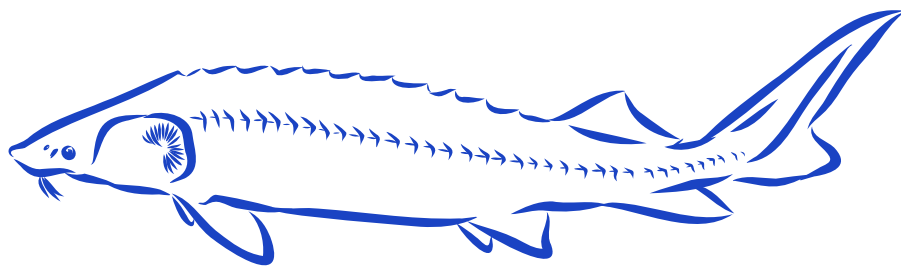


# A LA CARTE MENU



**SOUTHERN  
ROCK  
SEAFOOD**

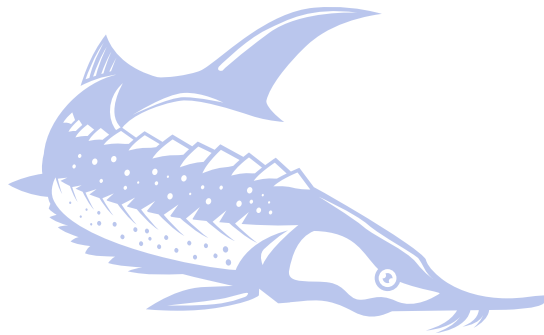
KITCHEN & FISHMONGER



# Caviar Selection

SERVED WITH BLINI, CREME  
FRAICHE & CHOPPED EGG

|                            |     |
|----------------------------|-----|
| Crystal Oscietra 10g       | 150 |
| T'lur Amur Kaluga 30g      | 386 |
| Caspian Royal Oscietra 30g | 488 |
| Caspian Sea Beluga 30g     | 798 |
| Trout Roe 100g             | 150 |
| Salmon Roe 100g            | 220 |



# FRESH OYSTERS

## Starter Trio

*Irish Premium, Tasmanian Prime, Tragheanna Bay*

## Irish Oyster

*Gallagher Special, Irish Premium, Tragheanna Bay*

## Connoisseur Trio

*Gallagher Special, Sydney Rock, Fine de Claire*

## Oyster Shooter

*Freshly shucked oyster on top of a Bloody Mary shot*

## ★ Around The World Dozen Oysters

*2 each of our finest six oysters from around the world:*

- Tragheanna Bay
- Fine de Claire
- Irish Premium
- Tasmanian Prime
- Gallagher Specials
- Sydney Rock

## Tragheanna Bay, Ireland

*Sweet & satisfying with a good meat to shell ratio; from the remote Bay of Birds in Donegal*

## Irish Premium, Ireland

*Great texture with a lovely sweet finish, some parsley and woody accents; juicy, plump & firm*

## Gallagher Special, Ireland

*Aged 4-years, carefully finished where a peat bog steam hits the estuary bringing the distinctive smoky flavour of peat*

## Fine de Claire, France

*Green-gilled slender classic French oysters, slightly less meaty, more chewy, & juicy*

## Sydney Rock, Australia

*What these lack in size they make up in punchy metallic & mineral flavours*

## Tasmanian Prime, Australia

*Briny & pungent masterpiece- proceed with caution, strong taste of the sea*

*we also bring seasonal oyster from different countries like west mersea, jersey rock, poole rock, dutch creuses etc*

## Cooked Oysters 48

*3 oysters cooked to your taste:*

### Oriental Oysters

*Soy sauce, green chilli & ginger*

### Baked Oysters

*Cheddar & breadcrumbs*

### Florentine Oysters

*Parmesan cheese & spinach*

38

48 for 3 | 168 for 12

58

15 for 1 | 75 for 6

188

3pcs | 12pcs

30/110

38/135

65/240

55/198

55/198

50/178

SENSATIONAL  
SEAFOOD  
**AIRFLOWN  
WEEKLY**  
DIRECT FROM OUR FISHERMEN



*\*Level up your oyster game -  
add **Tobiko Caviar** topping to your  
dozen for just RM45*



# SOUPS

## SERVED WITH FRESH CRUSTY BREAD

**Smoked Haddock Chowder** 28  
*Classic Cullen Skink*

**Creamy Mushroom Soup** 22  
*A hearty, creamy mushroom soup made from sautéed mushrooms and fresh herbs*

★ **Southern Rock Bouillabaisse** 36  
*Seafood soup of mussels, clams, tiger prawns & barramundi*



## SMALL PLATE

★ **Canapé Platter** 28  
*4 varieties of our Chef special bites*

★ **Crab Cakes** 48  
*Served with zesty remoulade sauce*



**Whitebait** 22  
*Served with thai mint sauce & gochujang mayo*

**Korean Fish Tacos** 28  
*Battered cod with spicy gochujang mayo & ponzu slaw*

**Gambas Pil - Pil** 45  
*Prawns, olive oil, garlic & chilli flakes served with crusty bread*



★ **Smoked Ocean Trout & Goat's Cheese** 33  
*Smoked ocean trout wrapped around marinated goat's cheese with wakame*

**Grilled Sardines** 25  
*Served with gremolata & crusty bread*

★ **Hokkaido Scallops & Caviar** 68  
*Seared and topped with gremolata or Beurre Blanc*



**Crispy Fried Calamari** 38  
*Fresh squid, breaded, fried & served with Thai chilli mint sauce*

**Tiger Prawn Tempura** 38  
*With Thai chilli mint sauce*



## FRUITS DE MER

A STUNNING SELECTION OF OUR FINEST  
SEAFOOD TO SHARE

198

- ★ Irish Oysters, Tiger Prawns, Smoked Ocean Trout, Atlantic Salmon Sashimi, Smoked Mackerel, Crab Salad, Mussels & Scallops

UPGRADE TO ROYALE FRUITS DE MER

588

Includes a whole blanched Boston Lobster and 10gm Oscietra Caviar

## SALADS

### Pear Almond Salad

28

*Fresh Julian Pear & candy toasted almond with mixed salad & citrus dressing*

### Smoked Salmon Caesar Salad

38

*Lightly smoked loch duart scottish salmon on a classic Caesar salad*

### ★ Prawn Cocktail Salad

35

*Cooked tiger prawns in our special cocktail sauce*

### ★ Crab Salad

48

*Succulent crab meat mixed with celery, red onion & bell peppers, all tossed in a creamy dressing infused with hints of lemon & dill*

### Momotaro Tomato with Anchovies

28

*Marinated Spanish anchovies, olive oil, red onion & pea shoots*

### Creamy Beetroot Salad

28

*Beetroot & celery mix with sour cream, mayonnaise & roasted almond*



## SASHIMI

RAW FISH CUT TO ORDER, 150G PER PORTION. SERVED  
WITH WASABI, SOY SAUCE & PICKLED GINGER

Atlantic Trout

38

★ Loch Duart Scottish Salmon

48

Sashimi Platter

55

Petuna Ocean Trout

68

3 different fish 50gm each



## LIVE MUSSELS & CLAMS

AIR-FLOWN LIVE MUSSELS & CLOUDY BAY CLAMS,  
SERVED WITH FRESH CRUSTY BREAD FOR DIPPING

Small Portion 48 / Big Portion 88

### ★ Marinière

*In white wine & cream*

### Tomato & Basil

*Roasted tomatoes, basil & a touch of chilli*

### Laksa

*Creamy signature laksa sauce*

### ★ Cloudy Bay Clams 68 / 130

*In white wine & cream sauce*

## LIVE LOBSTERS

AIR-FLOWN LIVE BOSTON LOBSTER, ±650GM EACH, SERVED WITH  
CHOICE OF 2 SIDES-PICK YOUR FAVOURITE FROM THE TANK!

### ★ Lobster Thermidor

320

*A whole sweet & juicy Boston lobster stuffed with its own  
meat & cooked in a creamy cheese sauce, topped with  
Parmesan & broiled until golden*

### OTHER CHOICE OF COOKING

288

### Grilled Lobster

*Grilled with butter, lemon & thyme*

### ★ Baked Lobster

*Baked with butter, lemon & thyme*

### Steamed Lobster

*Steamed with butter, lemon & thyme*

### CHOICE OF SAUCE

*Beurre Blanc (Creamy Butter),  
Romesco, Gremolata,  
Garlic Lemon, Gochujang Mayo*



### DRESSED BROWN CRAB

300-400GM FOR RM 88  
700-800GM FOR RM168

*Handpicked white and brown crab  
meat, beautifully presented and full of  
fresh coastal flavour.*



## FISH & CHIPS

150G FISH FILLETS, BATTERED & FRIED, SERVED WITH CHUNKY CHIPS, TARTAR SAUCE & MUSHY PEAS

### ★ Barramundi

38

*Sustainably reared fresh fish from Penang*

### Atlantic Cod

42

*MSC-certified wild caught & sustainably sourced*

### Halibut

65

*MSC-certified wild caught & sustainably sourced*

### Deep Fried Platter for 2

120

*Fish & Chips, Calamari, Prawn Tempura, Pineapple Fritters & Vegetable Tempura serve with green salad & 3 sauces*

### BAKED OCEAN HARVEST PLATTER

*a mixed seafood dish sharable between 2- 4 pax*

*a rich bake of 6 tiger prawn, 10 pcs of mussel, 2 pcs cornish scallop, 150 gm portion salmon & barramundi, 150gm of squid, ½ boston lobster & root vegetables. cooked in butter, lemon & herbs. serve with signature marinara sauce & zesty garlic lemon sauce*

399

## KIDS

Fish Fingers & Chips

25

Popcorn Chicken & Chips

18

Fettuccine Alfredo

18

Linguine Pomodoro

18

SENSATIONAL  
SEAFOOD  
**AIRFLOWN  
WEEKLY**  
DIRECT FROM OUR FISHERMEN

## FRESH FROM THE GRILL

SERVED WITH YOUR CHOICE OF TWO SIDES & CHEF'S SAUCES  
CHOICE OF COOKING GRILLED | BAKED | STEAMED



|                      |                       |    |
|----------------------|-----------------------|----|
| Atlantic Salmon      | <i>filleted 150gm</i> | 48 |
| ★ Petuna Ocean Trout | <i>filleted 150gm</i> | 78 |
| Red Snapper          | <i>filleted 150gm</i> | 58 |
| Barramundi           | <i>filleted 150gm</i> | 48 |
| Black Cod            | <i>filleted 150gm</i> | 98 |
| ★ Whole Seabass      | <i>300-400gm</i>      | 88 |
| Whole Lemon Sole     | <i>300-400gm</i>      | 58 |
| Whole Rainbow Trout  | <i>300-400gm</i>      | 88 |



CHECK OUR CATCH OF THE DAY BOARD FOR SEASONAL SPECIAL FISH  
LIKE TURBOT, TUNA, HALIBUT, PLAICE, JOHN DORY, MONKFISH,  
GROUPE, KING FISH, KING GEORGE WHITING, MURRAY COD ETC

## BIG FISH TO SHARE

OVEN BAKED FISH SERVED WITH YOUR CHOICE OF  
THREE SIDES & CHEF'S SAUCES.

|                                                    |     |
|----------------------------------------------------|-----|
| Atlantic Salmon                                    | 320 |
| <i>half-fillet +-1.5kg. share between 6-10 pax</i> |     |
| Loch Duart Scottish Salmon                         | 420 |
| <i>half-fillet +-1.5kg. share between 6-10 pax</i> |     |
| Petuna Ocean Trout                                 | 480 |
| <i>half-fillet +-1.2kg. share between 6-8 pax</i>  |     |
| Barramundi                                         | 250 |
| <i>half-fillet +-1kg. share between 4-6 pax</i>    |     |
| Snapper                                            | 280 |
| <i>half-fillet +-1kg. share between 4-6 pax</i>    |     |

FOR WHOLE BIG FISH PRICE, CHECK WITH OUR STAFF



## CHOICE OF SIDES

|                                     |    |                                              |    |
|-------------------------------------|----|----------------------------------------------|----|
| Honey & Thyme Roasted Baby Carrots  | 28 | Creamy Mashed Potatoes                       | 15 |
| Lemon & Honey Roasted Broccolini    | 25 | Green Salad                                  | 15 |
| Chargrilled Corn Ribs with Parmesan | 15 | Herbed Smash Potatoes                        | 18 |
| Garlic Sautéed Vegetables           | 18 | Mushroom in Creamy Garlic Sauce              | 20 |
| Roasted Mediterranean Vegetables    | 20 | French Fries/ Chunky Chips                   | 12 |
|                                     |    | Fresh Crusty Bread with Olive Oil & Balsamic | 15 |

## PASTA & RICE



### Lobster Linguine Pomodoro

*Grilled Boston lobster with crushed cherry tomatoes, garlic, olive oil & fresh basil*

158

### Linguine Pomodoro

*A delicious sauce of crushed cherry tomatoes, garlic, olive oil & fresh basil; choice of:*

- Grilled Prawns 48
- Chicken 32



### Fettuccine Alfredo

*A rich creamy garlicky sauce of parmesan & button mushrooms; choice of:*

- Grilled Prawns 48
- Chicken 32



### Salmon Belly Marinara Linguine

*Linguine in a classic marinara sauce topped with tender salmon belly*

38

### Angel Hair Mussel Laksa

*6 pieces of Mussels served in Creamy Legendary Laksa Sauce with Kafir Lime leaves*

38

### ★ Tiger Prawn Aglio Olio

*Tiger prawns & linguine pasta sautéed with garlic, olive oil & chilli flakes, sundried-tomatoes & tossed with egg yolk*

48

### Angel Hair Aglio Olio Seafood

*Tiger prawns, Mussels, Scallops, Squid, fish & Capellini Pasta Sauteed with garlic, olive oil & chilli flakes*

68



### ★ Crab & Scallop Linguine

*Fresh crab meat with gremolata sauce, pan seared scallop & caviar*

68



### ★ Seafood Paella serve for 2

*Creamy tomato-based paella rice cooked with mussels, fish, tiger prawns & squid with aioli sauce*

98

### Seafood Risotto

*Mussels, fish, tiger prawns, scallop & squid with creamy, tomato based arborio rice*

68

### Stuffed Squid Risotto

*Stuffed squid herb-infused risotto, served with vibrant pomodoro sauce*

58



## MAINS



### ★ Dover Sole à la Meunière 188

*Pan-seared Dover sole in a delicious sauce of brown butter, lemon juice & capers with smashed potatoes & asparagus*

### Grilled Loch Duart Scottish Salmon 65

*Chargrilled Scottish salmon, served on potato & pea salad with creamy caviar butter sauce & fried leeks*

### ★ Tiger Prawns in Brown Butter Sauce 68

*Crispy fried jumbo prawns with egg floss cooked in a creamy, buttery & garlicky sauce*



### ★ Grilled Fish Tasting Platter for 2 125

*Salmon, Barramundi & Snapper served with chef special side dishes & sauce*



### Fish Pie 36

*Made with barramundi, salmon, cod, prawns & topped with mashed potatoes*

### Slow Cooked Steak Pie 36

*Tender steak & button mushrooms in a rich British gravy*

### ★ Fresh Salmon Burger 45

*Home-made salmon patty with ponzu slaw & herbed yogurt sauce, with side of fries*

### Beef or Lamb Burger 45

*A juicy patty with lettuce, tomato, onion, mayo, cheese & a side of fries*

### Whole Barrramundi 3 Rasa 48

*A beloved local delight featuring crispy whole barramundi topped with our signature sweet, sour & spicy 3-rasa sauce.*



### Chargrilled Rib-eye Steak 250g 110

*Serve with mashed potatoes, broccolini & corn ribs with blackpepper sauce*



## DESSERTS

ANY DESSERT FROM OUR DISPLAY

Raspberry Choux au Pistachio Craquelin 22

★ Chocolate Hazelnut Mousse 20

Crème Brûlée 18

★ Tiramisu 20

Burnt Cheese Cake 18

Chocolate Indulgence 20



CHECK OUR DISPLAY  
FOR MORE SAVOURY SWEETS



## GROWN UP GELATO

### JERSEY JACK GELATO

Rum & Raisin Sundae 30

*Rum & raisin gelato, chocolate sauce, Oreo crumbs, Twix chunks & rum drizzle*

★ Pina Colada Sundae 30

*Coconut gelato, pineapple purée, pineapple chunks & Malibu drizzle*

Bailey's Sundae 30

*Baileys gelato, caramel sauce, honey comb crumble & Baileys drizzle*

2 Scoops of Gelato 15

*Madagascan Vanilla, chocolate, rum & raisin, coconut, Baileys, lemon sorbet*

## HELLO SEAFOOD LOVER,

Each week, we receive five flights with fresh supplies of the world's best seafood to delight and nourish you. We source from the Atlantic and Pacific Oceans, where we support small businesses with traceable, sustainable fishing practices in remote nutrient-rich waters. You can also order direct from our online fishmonger with deliveries to your home.

SOUTHERNROCKSEAFOOD.COM.MY



LOCH DUART SALMON



IRISH OYSTERS



MUSSELS & FISH

### SCOURIE, SCOTTISH HIGHLANDS

Our salmon comes fresh from Loch Duart, in the rugged Scottish Highlands. The fish is raised as close to wild as possible and is the only salmon farm in the world with Ikejime Quality Certification. This means unrivalled taste and up to double the omega-3 levels of most salmon. So good, it was served at the coronation of King Charles III in 2023.

### DONEGAL, IRELAND

The streams that flow into remote Tragheanna Bay are so clean that they meet drinking water quality standards. The Gallagher family has made sustainability and traceability a priority in their 25 years of oyster farming and received the inaugural Irish Origin Green Gold Certification in 2021. We fly in over a ton, or 12,000 oysters, each week for oyster lovers in Malaysia.

### ALMERE, NETHERLANDS

For our fish and chips, we import Atlantic cod from Natural Holland. This fish is certified by the Marine Stewardship Council as wild-caught and sustainably sourced. Natural Holland also supplies our herring, seabass and baby mussels, which have Euroleaf organic certification.



KINKAWOOKA MUSSELS



PETUNA OCEAN TROUT



CLOUDY BAY CLAMS

### BOSTON BAY, SOUTH AUSTRALIA

Our Kinkawooka blue mussels grow in the nutrient rich waters from upwellings in the Great Southern Ocean, delivering a protein dense, soft and sweet mussel rich in vitamins C and B12. Seasafe packaging allows the mussels to stay alive and stress-free on their journey to Malaysia.

### TASMANIA, AUSTRALIA

Petuna Ocean Trout, known as the "wagyu of the sea," boasts intense colour, purity of flavour and a velvety texture, growing where wilderness rivers meet the saltwater of the Great Southern Ocean. The Rockliff family has spent decades perfecting this superior artisan product, earning the Order of Australia Medal and four-star certification from Best Aquaculture Practice.

### MARLBOROUGH, NEW ZEALAND

Surf clams thrive in the turbulent surf zone, rich in food, up to 10 metres under the sea bed. The Piper family pioneered wild clam farming along the coast of the famous Marlborough wine region and Cloudy Bay has been certified 'Friend of the Sea', an international sustainability seal of approval.



### COOKED FOOD DELIVERY

If our food made your day, let us make your delivery just as great! Order directly from our website for quick, door-to-door service. Head to our online store and schedule your order to collect from us or to be sent to your doorstep! First time customers also get a 10% off their first order code: SRS10

BON APPETIT!  
*Josh Green*  
THE SHUCKERS AT  
SOUTHERN ROCK SEAFOOD



SCAN THIS QR CODE TO MAKE AN ORDER  
ONLINE FOR DELIVERY



### FRESH SEAFOOD DELIVERY

Our seafood is air flown weekly to ensure greatest product quality. These are the same seafood that's sent to well-known 5-star hotel & restaurants! Get our fresh imported or local seafood get it delivered to your home. First time purchase from our website are entitled to get 10% off use code: SRS10

