

STARTERS

VIETNAMESE FRESH SPRING ROLLS

Prawns, mint leafs, Thai basil, coriander rice vermicelli and plum dipping sauce 350

CATCH CEVICHE

Octopus, scallop, salmon, tuna, prawns, coriander, red onion, celery, and capsicums 420

BLACK MUSSEL

Fennel, onion, cream, and chili oil 420

CALAMARI RINGS

Cucumber pickle, tartar dip 390

GAMBAS PIL PIL

Garlic butter and baguette 490

CRAB MEAT STACK

Avocado, mango ripped 420

CHICKEN QUESADILLA

Mozzarella cheese, paprika, caramelize pickled onion 390

EAT & CHILL

Seafood Ceviche, Crab meat and Prawn Quinoa, Seafood Fritter, Grilled Spanish Octopus and Hard Boiled Eggs served with an array of Tartar, Seafood and Chimichurri Sauces For two to three 1,200

For two to three **1,200** For four to six **1,900**

THAI

YUM WOON SEN 🖋

Spicy salad, seafood, chicken, lime juice and coriander 390

YUM NUA YANG

Traditional spicy Thai beef salad 420

TOM YUM GOONG

Traditional spicy Thai soup with prawns 410

PHUKET SATAY GAI

Grilled marinated chicken skewers served with pickled vegetables and peanut sauce 350

KAO SOI GAI

Curry noodles "Chiang Mai style" with chicken and condiments 390

PHAD THAI GOONG

Wok-fried rice noodles with prawns, beans spouts, tofu and tamarind sauce 410

GOONG PHAD NAM MA KHAM

Andaman prawns with tamarind sauce 790

PLA JIEN TA-KRAI

Deep-fried sea bass with lemongrass sauce 590

SOUP & SALADS

GAZPACHO SOUP

Chilled tomato, cucumber, capsicum, prawns, avocado 390

CATCH SALAD

Crab meat, asparagus, avocado, cherry tomatoes, red onion, mango ripe, corn flying fish roe, French dressing 450

NIÇOISE SALAD

Seared tuna, nori seaweed, artichoke, green beans and egg **450**

BURRATA

Cherry tomato, rocket lemon oil, grapes dressing 390

QUINOA SALAD

Fennel crudites, pineapple, coriander, berries and almonds 390

GRILLED BABY CARROT SALAD

Figs, Rocket, goat cheese, pine nut and almonds with balsamic 390

JAPANESE

SUSHI 2 pcs

Tuna 190 Salmon 180 Amaebi Sweet Shrimp 190 Hamachi Yellow Tail 220 Andaman Red Snapper 160

SPECIALITY ROLLS 4 PCS

California Rolls 350
Tempura Rolls 350
Spicy Rolls 350
Salmon Rolls 350
Tuna Rolls 350
Prawn Rolls 350

SASHIMI 5 slices

Tuna 410 Salmon 390 Amaebi Sweet Shrimp 390 Hokkaido Scallop 490 Hamachi Yellow Tail 490 Andaman Red Snapper 350

"WOW" PLATTER

Tuna, Salmon, Amaebi Sweet, Hamachi & Scallop Sashimi, Sea Urchin, Salmon Roe, Red Snapper, Prawn & Unagi Sushi with California Rolls, Tuna Maki and Spicy Rolls

For two or more 2.800

ASK FOR THE RAW BAR MENU



SEAFOOD MIXED GRILL

Whole Boston Lobster, Hokkaido Scallops, Tiger Prawns, Salmon, Tuna, Squid, Thai Oyster, Jacket Potato, Roast Cherry Tomatoes, Corn On The Cob

For two or more 3,200

CATCH SURF & TURF

Four Half Boston Lobster & Australian Wagyu Rib Eye (600GR) Grilled Ripe Mango Mixed Grilled Vegetable

For two or more 3,900

GRILLED WAGYU PRIME RIB OF BEEF

Served with Diced Sautéed Potatoes, Green Beans, Béarnaise & Peppercorn Sauces

For two or more 3,800 (1kg)

PIZZAS (12") & PASTA

CATCH BEACH PIZZA

Tomato sauce, mozzarella, Parma ham, Parmesan, rocket salad 450

SPANICH OCTOPUS PIZZA

Tomato sauce, mozzarella, dice prawns, chili oil 490

FIG AND PEPPERONI PIZZA

Tomato sauce, mozzarella, Parmesan, Goat cheese 490

LINGUINE CARBONARA

Egg yolk, pancetta, parmesan & dash of cream 450

ROCK LOBSTER SPAGHETTI

Cherry tomatoes, spinach, tomato sauce and cream 490

SPINACH AND CHEESE RAVIOLI

Cherry tomatoes, pesto cream sauce 450

ANDAMAN PRAWNS RISOTTO

Green asparagus, mascarpone cheese and turmeric 490

MAINS

CLUB SANDWICH

Chicken, egg, bacon, whole wheat and served with fries 350

CATCH HOME-GROUND WAGYU BEEF BURGER

On brioche bun with lettuce, cheddar cheese, bacon, pickled onion and served with fries 490

ANDAMAN WHOLE ROASTED WHITE SNAPPER

Sides of Pasta and Grilled Vegetables Accompanied with Seafood & Chimichuri Sauces

For 2 ppl or more 1,900

YELLOW FIN TUNA STEAK

Seared with wok-fried bok choy, capers, sesame dressing 610

GRILLED ANDAMAN TIGER PRAWNS (3 PCS)

With garlic butter sauce 790

SNOW FISH

Marinated with white miso and grilled bok choy 590

DARLING DOWNS WAGYU RIB EYE (300/500GR)

Grilled vegetables and peppercorn sauce 1,590/2,650

CHICKEN "ROTISSERIE"

Half Thai marinated chicken, with sautéed potatoes, spicy sauce 490

DARLING DOWNS WAGYU TENDERLOIN (200GR)

Pan seared with truffle oil, sautéed potatoes, green asparagus, port wine sauce 1,390

LAMB CHOPS (3PCS)

Grilled and served with red wine sauce and vegetables 1,190

VEGAN

THAI POMELO SALAD

A refreshing hot, sweet, and sour Thai-style salad with sweet apple and pomelo 390

COCONUT QUINOA CURRY 🕖

Quinoa cooked in coconut milk with spicy Indian flavors, mixed with greens and roasted cauliflower. Served with wholesome rice berry 390

SPICY PORTOBELLO MUSHROOM BURGER

Grape seed oil, onion and bell pepper 390

SIDES

Rocket Salad & Parmesan 120 Spinach Sautéed in Butter 120 Broccoli with Fresh Chili & Almond 120 French Fries 80 Mashed Potatoes with Truffle Oil 150 Roasted Potatoes 100

DESSERTS

CHOCOLATE MOUSSE

With orange peel 310

WARM APPLE TART

Vanilla ice-cream scoop 310

MANGO STICKY RICE

Coconut milk, sesame seeds and coconut ice-cream scoop 310

BAKED CHEESE CAKE

With berries sauce 310

ITALIAN SORBET & ICE-CREAM

Mango, lemon, coconut, chocolate, vanilla, strawberry & honey or cookies & cream 120 per scoop