

MON-THURS | 5PM-6.30PM HAPPY HOUR **OYSTFRS**

HAPPY HOUR OYSTER LINE UP

Jan - Feb 1 st - 31 st	Hyogo	2.5/pc (U.P. 4.0/pc)
January 20 th - 23 rd	Sakoshi Bay	3.0/pc (U.P. 5.0/pc)
January 27 th - 30 th	Okayama Emperor	3.0/pc (U.P. 5.5/pc)
February 3 rd - 6 th	Fine Istrenn	3.0/pc (U.P. 5.5/pc)
February 10 th - 13 th	Murotsu Bay	3.0/pc (U.P. 5.0/pc)

*Subject to change & availabilty.

Minimum 6 pieces per oyster type & limited one dozen at a time. Happy Hour Oysters are not applicable on PH eve & PH. While stocks last.

FRESHLY SHUCKED OYSTFRS

CHEF'S DAILY OCEAN OYSTER SELECTION (16pcs)

90

Hyogo Japan	Creamy, plump & briny-sweet	4.0/pc
Sakoshi Bay JAPAN	Creamy, umami	5.0/pc
Murotsu Bay JAPAN	Succulent, creamy, sweet & fruity finish	5.0/pc
Fine Istrenn FRANCE	Plump, subtle mineral undertone, sweet & briny	5.5/pc
Okayama Emperor JAPAN	Creamy, sweet, with delicate umami	5.5/pc
Dames De Bretagne FRANCE	Silky, firm & briny flesh with hazelnut notes	6.0/pc
Jerome Miet Speciale No.3 FRANCE	Fleshy, salty-sweet	6.5/pc
La 1930 Cancale Belon FRANCE	Rich, earthy, slightly briny, mineral finish	7.0/pc
Tsarskaya No.3 FRANCE	Fleshy, sweet, roasted seaweed	7.5/pc

