

## SEABASS

Smoked Miso, Asparagus, Green Peas, Lemon

(Serves 2) EASY ★☆☆☆ TIME: 50mins



### INGREDIENTS

Sea Bass	400gm
Smoked Miso Premix	200gm
Asparagus, trimmed	8pcs
Green Peas	100gm
Water	400ml
Salt, to taste	
Lemon	1pc
Olive Oil	
Unsalted Butter	10gm
Aquaponics Herbs	

### METHOD

1. Preheat oven to 200°C.
2. Marinate sea bass with smoked miso premix and set aside in fridge for 30 minutes.
3. Boil water with salt. Blanch asparagus for 2 minutes then cool down immediately with ice water. Drain and set aside.
4. Bake sea bass in oven for 8 minutes.
5. Heat olive oil in a pan on medium high heat. Add in asparagus and peas, season with salt, butter, lemon peel and juice. Transfer fish and vegetables to plate.
6. Garnish with herbs and serve with lemon wedge on the side.

*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW  
RECIPES AND  
IMAGES ONLINE!

