

SNACKS

Dhufish Head Terrine Toast	6 / Each
<i>Mustard & Pickles</i>	
Salt & Vinegar Salsify	6 / Each
<i>Smoked Garlic Aioli & Borage</i>	
Swordfish Curry Puff	6 / Each
<i>Tamarind Hot Sauce Ripple</i>	
Raw Line Caught Ahi	8 / Each
<i>Fermented Rice & Kombu Jam</i>	
La Lune Oysters	9 / Each
<i>Supplements 5g - Hokkaido Sea Urchin 8 / Kaviari Oscietre Caviar 15</i>	
FYSH Egg Tart	14 / Each
<i>Trout Roe & Sour Onions</i>	
Dry-Aged Mooloolaba Yellowfin Tuna Tartare.	16
<i>Dhufish Eye Chip</i>	
Charcoal Grilled Game Farm Quail.	18
<i>Macadamia Satay & Burnt Lime</i>	
Hokkaido Sea Urchin Crumpet	18 / Each
<i>Salted Butter & Chives</i>	

STARTERS

Coal Kissed Line Caught Madai	28
<i>Pomelo, Wild Fennel & Buckwheat</i>	
Hot & Sour Shellfish Broth	28
<i>Abrolhos Island Scallop & Ginger Flower Dumpling</i>	
Charcoal Grilled Indonesian Squid.	30
<i>Mooloolaba Yellowfin Tuna 'Nduja</i>	
Manilla Clams	32
<i>Smoked Wagyu Fat Vinaigrette & Shrimp Donut</i>	
Malaysian Slipper Lobster.	34
<i>Fish Bone Noodles, Scale XO & Fragrant Crab Butter</i>	
Charcoal Grilled Malaysian Tiger Prawns	36
<i>Murray Cod Chorizo & BBQ Tomato Chimichurri</i>	

THE MAINS

Jerusalem Artichoke & Mushroom Pie	32
<i>Roast Garlic, Parsley & Yellow Wine Sauce</i>	
Free-Range Chicken	44
<i>Corn Polenta, Asparagus, Pistachio & Broad Beans</i>	
Abrolhos Island Dhufish Schnitzel	52
<i>Yoghurt Tartare Sauce, Sour Cucumber & Herb Salad</i>	
Aquna Murray Cod Fillet on Potato Scales	54
<i>Charcoal Grilled Eggplant, Pickled Dulse & Percik Sauce</i>	
Glazed Mooloolaba Swordfish	56
<i>Spiced Carrot, Hazelnut & Date</i>	
Charcoal Grilled Mooloolaba Yellowfin Tuna Fillet Steak.	60
<i>Chickpea Miso Butter, Fries & Watercress</i>	
W Black Wagyu Rump Cap	64
<i>Garlic Chives, Mantou & Pepper Crab Sauce</i>	

FOR THE TABLE

For 3-4 pax. Fish arrives whole, butchered and dry-aged by our culinary team.

Roast Half Free Range Duck	74
<i>Spiced Leg, Sweet & Sour Grapes, Radicchio & Buckwheat Crepes</i>	
500g Murray Cod Forequarter in Banana Leaves	88
<i>Black Sambal, Pickled Jicama, Fragrant Leaves & Herbs</i>	
450g Dry Aged Mooloolaba Swordfish on the Bone	98
<i>Pressed Potatoes, Rosemary, Anchovy & Caper Vinaigrette</i>	
400g Dry-Aged Mooloolaba Yellowfin Tuna Rib Eye	140
<i>Fries, Onion Rings, Bearnaise Sauce & Tuna Bordelaise</i>	

SIDES

Salad of Green Leaves	10	Tangerine Chrysanthemum	14
<i>Herbs & Shallot Vinaigrette</i>		<i>Ginger, White Pepper & Sesame</i>	
Kombu Fries	12	Fried Brussel Sprouts	16
Salt & Vinegar Onion Rings	12	<i>Roasted Rice & Jeow Som</i>	

Menu is subject to change without prior notice. Kindly reach out to our team should you have any concerns on allergens. Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

FYSH