

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 Yoghurt</i>	
Raw Line Caught Ahi	8 / Each
<i>Fermented Rice & Kombu Jam</i>	
La Lune Oysters	9 / Each
<i>Supplements - Hokkaido Sea Urchin 8 / Kaviari Oscietre Caviar 18</i>	
FYSH Egg Tart	16 / 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	30
<i>Pomelo, Wild Fennel & Buckwheat</i>	
Charcoal Grilled Indonesian Squid.	30
<i>Mooloolaba Yellowfin Tuna 'Nduja</i>	
Abrolhos Island Scallop Dumpling	32
<i>Hot and Sour Shellfish and Ginger Flower Broth</i>	
Manilla Clams	34
<i>Smoked Wagyu Fat Vinaigrette & Shrimp Donut</i>	
Malaysian Slipper Lobster.	36
<i>Fish Bone Noodles, Scale XO & Fragrant Crab Butter</i>	
Charcoal Grilled Malaysian Tiger Prawns	38
<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	56
<i>Charcoal Grilled Eggplant, Pickled Dulse & Percik Sauce</i>	
Glazed Mooloolaba Swordfish	56
<i>Spiced Carrot, Hazelnut & Date</i>	
W Black Wagyu Beef Rump Cap	66
<i>Garlic Chives, Mantou & Pepper Crab Sauce</i>	
Charcoal Grilled Mooloolaba Yellowfin Tuna Fillet Steak.	68
<i>Chickpea Miso Butter, Fries & Watercress</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	Salad of Ox Heart Tomato & Stone Fruit	14
Herbs & Shallot Vinaigrette		Fried Brussel Sprouts	16
Kombu Fries	12	Roasted Rice & Jeow Som	
Salt & Vinegar Onion Rings	12		

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