



## ROAST MENU

Sunday | 12PM to 3PM

### **FYSH ROAST & FLOWING CHAMPAGNE** SGD226<sup>++</sup> per person

Charles Heidseick 'Brut Reserve' NV Champagne, France

Inclusive of Selected Wines, Spirits and Cocktails

### **FYSH ROAST & AUSTRALIAN BUBBLES** SGD188<sup>++</sup> per person

Flowing Yering Station Yarrabank Cuvée Brut 2017, Yarra Valley

Inclusive of Selected Wines, Spirits and Cocktails

### **FYSH ROAST** SGD138<sup>++</sup> per person

Inclusive of a glass of wine, coffee, tea, juices and soft drinks

## STARTERS

### FYSH Egg Tart

*Trout Roe, Soft Eggs & Nutmeg*

### Mooloolaba Yellowfin

Tuna Tartare

*Dhufish Eye Chip*

### Abrolhos Island Dhufish

Head Terrine on Toast

*Mustard, Pickles & Onions*

### Abrolhos Island Scallop

*FYSH Sambal & Lime Leaf*

### Mooloolaba Swordfish

Curry Puff

*Tamarind Hot Sauce Ripple*

## INDIVIDUAL MAINS FOR 1

### Jerusalem Artichoke &

Mushroom Pie

*Roast Garlic, Parsley & Yellow Wine Sauce*

### Malaysian Slipper Lobster

*Fish Bone Noodles, Scale XO &*

*Fragrant Crab Butter*

### Abrolhos Island

Dhufish Schnitzel

*Yoghurt Tartare Sauce, Sour Cucumber*

*& Herb Salad*

### Charcoal Grilled Mooloolaba

Yellowfin Tuna Fillet Steak

*Chickpea Miso Butter, Fries & Watercress*

### W Black Wagyu Rump Cap

*Garlic Chives, Mantou & Pepper Crab Sauce*

## SHARING FOR 2

### Roasted & Glazed

Free-Range Duck

*Grilled Plum, Chickpea Pansse,  
Sweet & Sour Radicchio, Hazelnut  
& Duck Sauce*

### Charcoal Grilled

Aquna Murray Cod

*Macadamia Satay, Shrimp Donut,  
Pickled Jicama, Fragrant Leaves & Herbs*

### Dry-Aged Mooloolaba

Swordfish on the Bone

*Pressed Potatoes, Rosemary,  
Anchovy & Caper Vinaigrette,  
Grilled Padron Peppers, Smoked Garlic  
Aioli & Salad of Green Leaves & Herbs*

## FYSH SIGNATURE FOR 4

### Selection of Dry-Aged

Mooloolaba Yellowfin Tuna

*Rib-eye Steak*

*Chorizo Sausage & Glazed Skirt Steak*

*Parsley & Shallot Salad*

*Café de Paris Butter*

*Harissa*

*Chimichurri*

*Tuna Bone Sauce*

*Kombu Fries*

*Salad of Ox Heart Tomato & Stone Fruit*

*Salt & Vinegar Onion Rings*

## DESSERT TROLLEY

### FYSH Tiramisu

*Coffee, Caramel & Valrhona Dulcey*

### Burnt Basque Cheesecake

*Grilled Berries*

### Trifle of Tropical Fruits

*Passionfruit, Mango & Pineapple*

*Kindly reach out to our team should you have any concerns on allergens.*

*Flowing package is limited to 90 minutes only. Menu is subject to change without prior notice.*

*Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.*