



TASTING MENU

SGD178++ per person

Enhance your dining experience with a curated wine pairing, expertly selected by our sommelier, for SGD120++.

Abrolhos Island Scallop & Scale Tart
White Asparagus & Preserved Lemon

FYSH Fried Chicken Oyster & Caviar
Raw Langoustine, Ginger Flower & Fragrant Herbs

Dry Aged Yellowfin Tuna Tartare Crumpet
Hokkaido Sea Urchin, Radish & Chives

Fraser Island Spanner Crab Custard
Flower Crab Butter, Perilla, Chilli & Fried Bread

Billecart-Salmon Brut Reserve NV

-

Roast Duck & Manilla Clams
Fish Bone Noodles & Smoked Duck Fat Vinaigrette

Giant Steps "Primavera" Yarra Valley Pinot Noir 2021

-

Mooloolaba Yellowfin Tuna Wellington
Celeriac, Manjimup Black Truffle, Spinach & Tuna Head Bordelaise

Powell Neldner Rd Barossa & Eden Valley Shiraz 2021

-

Lemon & Passionfruit Tart
Smoked Meringue

Capovilla Poire Williams Eau De Vie, Barsol Primero Quebranta Pisco, Yuzushu

-

Oscietre Caviar Canelé

Calamansi Madeleine

BBQ Banana Financier

The tasting menu is designed for the entire table.

Kindly reach out to our team should you have any concerns on allergens.
Menu is subject to change without prior notice.

ABOUT US

At the heart of Niland's culinary journey lies a profound ethos centered around whole fish cooking. Inspired by traditional meat butchery, his mission is to transform how we appreciate every part of the fish: minimising waste and maximising flavor, showcasing the beauty of often-overlooked components and implementing preservation techniques that extend longevity and intensify flavour.

At EDITION's first hotel in Southeast Asia, Niland brings his boundary-pushing approach to patrons in Singapore, presenting a dining experience that is as delicious as it is conscientious. Niland's creations feature the finest ingredients from world-class fishers, producers, growers and artisanal suppliers. FYSH reflects his focus on creating a circular economy for the hotel, mitigating food waste while heightening the guest experience through unexpected creations that respect the full potential of individually sourced sustainable produce.