

SUNDAY LUNCH MENU

12PM to 3PM

FYSH ROAST & FLOWING CHAMPAGNE SGD198++ per person

Charles Heidsieck 'Brut Reserve' NV Champagne, France Inclusive of Selected Wines, Spirits and Cocktails

FYSH ROAST & AUSTRALIAN WINES SGD168++ per person

Inclusive of Selected Wines, Spirits and Cocktails

FYSH ROAST SGD108⁺⁺ per person

Inclusive of Coffee, Tea, Juices and Soft Drinks

SUPPLEMENTS

Freshly Shucked La Lune Oyster 10/each Lemon & Mignonette Hokkaido Sea Urchin Crumpet 22/each Salted Butter & Chives

STARTERS

Fish Head Curry Croquettes Turmeric Pickles & Hot Sauce Mayonnaise

BBQ Yellowfin Tuna Chipolatas Brown Butter Sambal & Smoked Onions Raw Abrolhos Island Scallop Fish Bone Tostada, Coriander, Chilli & Lime

Swordfish Empanadas Roast Garlic Yoghurt Yellowfin Tuna & Pistachio Terrine Grilled Sourdough, Harissa & Seaweed

INDIVIDUAL MAINS FOR 1

Fish Bone Noodles

Malaysian Slipper Lobster, Fish Scales &
Crunchy Chilli

Sambal Roast Chicken Coconut, Cucumber & Ginger Flower Salad David Blackmore's Wagyu Beef Cheek Rendang Pie Smoked Bone Marrow. Coconut & Lime

Charcoal Grilled Dry Aged Swordfish Tenderloin FYSH Fries, Watercress, Seaweed & Garlic Butter Charcoal Grilled Aquna Murray Cod Nyonya Sweet Potato Leaf Curry

Seaweed Casarecce Green Asparagus, Peas, Royal Kombu & Chives

SHARING FOR 2

Served with a Selection of Our Signature Sauces & Sides

Little Joe Beef Tenderloin & Yellowfin Tuna Tenderloin Salt & Vinegar Onion Rings
Mushrooms, Fungi, Roast Garlic & Parsley

Charcoal Grilled Blue Speckled Grouper
Marble Potatoes in Royal Kombu, Ginger & Shallot Relish
Salad of Jicama & Pineapple, Bamboo Heart, Cucumber & Tamarind

DESSERT TROLLEY

Valrhona Chocolate Millefeuille Cod Fat Caramel & Armagnac Pears Raspberry & Coconut Trifle Passionfruit & Coconut Ganache FYSH Tiramisu Valrhona Dulcey