

# FYSH

## SNACK

Freshly Shucked La Lune Oyster	10 / Each
<i>Lemon &amp; Mignonette</i>	
Yellowfin Tuna Tartare (2 pcs)	22
<i>Homemade Fish Cracker</i>	
Little Joe Grass Fed Beef Tartare (2 pcs)	20
<i>Mustard, Shallot &amp; Tarragon</i>	
Hokkaido Sea Urchin on Toasted Muffin (1 pc)	22
<i>Salted Chive Butter</i>	
Chicken Empanadas (2 pcs)	14
<i>Roasted Garlic Yogurt</i>	
BBQ FYSH Sausage (2 pcs)	16
<i>Sambal Tumis &amp; Smoked Onion</i>	
Fish Head Curry Croquette (2 pcs)	16
<i>Turmeric Pickle &amp; Hot Sauce Mayonnaise</i>	
Jackfruit Satay (2 pcs)	12
<i>Peanut Sauce</i>	

## STARTER

Duck Liver Pâté	20
<i>Herb Salad, Pickled Currants, Brioche Toast</i>	
Salad of Jicama & Pineapple	22
<i>Bamboo Heart, Cucumber &amp; Tamarind</i>	
Preserved Yellowfin Tuna	22
<i>Almond, Celery &amp; Fennel Salad</i>	
Charcoal Grilled Indonesian Squid	26
<i>Pickled Watermelon Rind &amp; Sawtooth Coriander</i>	
Selection of Charcoal Grilled Vegetables	18
<i>Seaweed Chermoula &amp; Aioli</i>	
Charcoal Grilled Tiger Prawns	36
<i>Shrimp Donut, Seaweed &amp; Garlic Butter</i>	
Squid Ink Tagliolini	28
<i>Spanner Crab, Chilli, Garlic &amp; Anchovy</i>	
Handcrafted Egg Noodles	36
<i>Malaysian Slipper Lobster, Laksa Broth, Fish Scale &amp; Crunchy Chilli</i>	

## FROM THE CHARCOAL GRILL

*Served with one side and a selection of our signature sauces*

Queensland Grouper	72
<i>Pickled Garlic, Caper &amp; Chive Vinaigrette</i>	
Queensland Yellowfin Tuna Tenderloin	74
Queensland Yellowfin Tuna Striploin	82
W Black Wagyu Beef Hanger Steak	62
Little Joe Beef Tenderloin	80
400g Dry Aged Pyrenees Lamb Rack	88

## DRY AGED ON THE BONE

*Ideal for 2 persons.*

*All steaks served with two sides and a selection of our signature sauces.*

400g 15-Day Dry Aged Queensland Yellowfin Tuna Rib Eye	168
350g 28-Day Dry Aged Little Joe Beef Sirloin on the Bone	168
500g 21-Day Dry Aged Little Joe Beef Rib Eye on the Bone	178

## SIDE

Fries	12
<i>FYSH Salt</i>	
Salt & Vinegar Onion Rings	12
Salad of Green Leaves, Herb & Shallot	12
Salad of Ox Heart Tomato	12
<i>Calamansi &amp; Basil Vinaigrette</i>	
Lychee Wood Grilled Fioretto	12
<i>Peanut Sauce</i>	
Selection of Mushroom & Fungi	12
<i>Roasted Garlic &amp; Parsley</i>	
Savoy Cabbage	12
<i>Roast Garlic &amp; Chive Yogurt Sauce, Crunchy Chilli Oil</i>	
Josper Roasted Potato Wedges	12
<i>Rosemary Sea Salt</i>	

## MAINS

Double Tuna Cheeseburger	36
<i>Onion, Mustard, Pickle, BBQ Sauce &amp; Fries</i>	
Double Beef Cheeseburger	36
<i>Onion, Mustard, Pickle, BBQ Sauce &amp; Fries</i>	
Queensland Grouper Fillet	48
<i>Black Sambal, Banana Leaf, Smoked Eggplant, Jicama</i>	
Dry Aged Murray Cod Fillet	58
<i>Nyonya Sweet Potato Leaf Curry</i>	
Free Range Chicken Percik	38
<i>Percik Sauce, Cucumber Salad, Fragrant Rice</i>	
Manila Clams Linguine	38
<i>Ginger, Lemongrass, Chilli</i>	
Dry Aged Duck Breast	48
<i>Endives, Apple Mousse &amp; Jus</i>	

## DESSERT

Soya Milk & Lemongrass Crème Brulée	17
<i>Soursop Sorbet, Sarawak Pineapple Chutney</i>	
Citrus Tartelette	17
<i>Yuzu Lemon Curd, Passion Mango Coulis, Ginger Flower Foam</i>	
74% Single-Origin Chocolate Gelato	20
<i>Smoked Chocolate Namelaka, Almond Dacquoise, Caramelised Peanut Fudge</i>	
Watermelon Granita	16
<i>Raspberry Jelly, Perilla Custard, Coconut Sorbet</i>	
Tiramisu	16
<i>Light Caramel Chantilly, Finger Sponge, Myer's Rum Chocolate Sauce</i>	



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