

SNACK

Freshly Shucked Oyster (GF, LF, SF)	10 / Each
<i>Lemon & Mignonette</i>	
Yellowfin Tuna Tartare (2 pcs) (GF, LF, SC, SF)	22
<i>Homemade Fish Cracker</i>	
Little Joe Grass Fed Beef Tartare (2 pcs) (E, SC)	20
<i>Mustard, Shallot & Tarragon</i>	
Hokkaido Sea Urchin Tart (1 pc) (SF)	22
<i>Salted Chive Butter</i>	
Chicken Empanadas (2 pcs) (D)	14
<i>Roasted Garlic Yogurt</i>	
BBQ FYSH Sausage (2 pcs) (GF, SC, SF)	16
<i>Sambal Tumis & Smoked Onion</i>	
Fish Head Curry Croquette (2 pcs) (E, LF, SF).	16
<i>Turmeric Pickle & Hot Sauce Mayonnaise</i>	
Duck Liver Pâté (E)	22
<i>Herb Salad, Pickled Currant, Bricoe Toast</i>	

STARTER

Salad of Jicama & Pineapple (GF, LF, V, VG)	22
<i>Bamboo Heart, Cucumber & Tamarind</i>	
Tuna Salad (GF, LF, N, SC, SF)	22
<i>Confit Tuna, Watercress, Celery & Fennel Salad, Toasted Almond, Shallot Dressing</i>	
Charcoal Grilled Indonesian Squid (GF, LF, LS, SF)	26
<i>Pickled Watermelon Rind & Sawtooth Coriander</i>	
Charcoal Grilled Tiger Prawns (LS, SF)	36
<i>Shrimp Donut, Seaweed & Garlic Butter</i>	
Homemade Tagliolini (E, SF)	28
<i>Crab, Chilli, Garlic & Anchovy</i>	
Handcrafted Egg Noodles (E, SF)	36
<i>Malaysian Slipper Lobster, Laksa Broth, Fish Scale & Crunchy Chilli</i>	
Fern Shoot and Shrimp Salad (GF, LF, N, SF).	20
<i>Grilled Paku Fern, Shrimp, Sakura Ebi, Calamansi Dressing</i>	
Grilled Squid Pomelo Salad (GF, LF, LS, N, SF)	24
<i>Josper-grilled Baby Squid, Pomelo, Crispy Potato, Roasted Peanut, Fish Sauce Dressing</i>	

FROM THE CHARCOAL GRILL

Served with one side and a selection of our signature sauces

Queensland Grouper (GF, SC, SF)	72
<i>Pickled Garlic, Caper & Chive Vinaigrette</i>	
Queensland Yellowfin Tuna Tenderloin (LF, SC, SF)	74
Queensland Yellowfin Tuna Striploin (LF, SC, SF).	82
W Black Wagyu Beef Hanger Steak (LF, SC)	62
Little Joe Beef Tenderloin (LF, SC)	80
300g Dry Aged Pyrenees Lamb Rack (LF, SC)	78

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 (LF, SC, SF)	168
350g 28-Day Dry Aged Little Joe Beef Sirloin on the Bone (LF, SC)	168
500g 21-Day Dry Aged Little Joe Beef Rib Eye on the Bone (LF, SC)	178

SIDE

Fries (LF, VG)	12
<i>FYSH Salt</i>	
Salt & Vinegar Onion Rings (LF, VG)	12
Salad of Green Leaves, Herb & Shallot (LF, VG)	12
Salad of Ox Heart Tomato (LF, VG)	12
<i>Calamansi & Basil Vinaigrette</i>	
Lychee Wood Grilled Fioretto (LF, N, VG)	12
<i>Peanut Sauce</i>	
Selection of Mushroom & Fungi (GF, V)	12
<i>Roasted Garlic & Parsley</i>	
Josper Roasted Potato Wedges (V)	12
<i>Rosemary Sea Salt</i>	
Selection of Charcoal Grilled Vegetables (E, LF, VG)	12
<i>Seaweed Chermoula & Aioli (E)</i>	

MAINS

Double Tuna Cheeseburger (E, SF)	36
<i>Onion, Mustard, Pickle, BBQ Sauce & Fries</i>	
Double Beef Cheeseburger (E).	36
<i>Onion, Mustard, Pickle, BBQ Sauce & Fries</i>	
Banana Leaf Wrapped Fisherman Catch (GF, LF, LS, SC, SF).	48
<i>Josper-grilled Grouper with Green Sambal, Turnip Salad</i>	
Dry Aged Murray Cod Fillet (GF, N, SC, SF)	58
<i>Nyonya Sweet Potato Leaf Curry</i>	
Free Range Chicken Percik (GF, LF, LS)	38
<i>Percik Sauce, Cucumber Salad, Fragrant Rice</i>	
Asam Pedas Risotto (GF, SF)	48
<i>Homemade Asam Pedas Seafood Clam Broth, Fresh Tomato, Torch Ginger, Grilled Winged Bean</i>	
Black Angus Beef Cheek (GF).	52
<i>Slow-braised Black Angus Beef Cheek, Broccolini, Potato Puree, Natural Jus</i>	

DESSERT

Tropical Pavlova (E, GF, VG)	16
<i>Lemongrass Chantilly, Mango-Passion Fruit Compote, Calamansi Curd & Seasonal Tropical Fruit</i>	
Citrus Tartelette (E, N)	18
<i>Yuzu Lemon Curd, Passion Mango Coulis, Ginger Flower Foam</i>	
Kuantan Chocolate & Pisang Emas (E, VG)	20
<i>70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel</i>	
Watermelon Granita (GF)	16
<i>Raspberry Jelly, Perilla Custard, Coconut Sorbet</i>	
Fragrant Pandan (E, VG)	18
<i>Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet</i>	



FYSH