



SET LUNCH MENU

3-Course SGD 48 | Inclusive of coffee or tea

Add SGD 15 for a glass of red or white wine

Add SGD 12 for a glass of Saicho Single Origin Osmanthus Sparkling Tea

STARTER

Fern Shoot and Shrimp Salad (GF, LF, SF)

Grilled Paku Fern, Shrimp, Sakura Ebi, Calamansi Dressing

Grilled Squid Pomelo Salad (LF, LS, N, SF)

Josper-grilled Baby Squid, Pomelo, Crispy Potato, Roasted Peanut, Fish Sauce Dressing

Tuna Salad (GF, LF, N)

Confit Tuna, Watercress, Celery & Fennel Salad, Toasted Almond, Shallot Dressing

MAIN

Asam Pedas Risotto (GF, LF, LS, SC, SF)

Homemade Asam Pedas Seafood Broth, Fresh Tomato, Torch Ginger, Grilled Winged Bean

Banana Leaf Wrapped Fisherman Catch (GF, LF, LS, SC, SF)

Josper-grilled Grouper with Green Sambal, Turnip Salad

Black Angus Beef Cheek (GF)

Slow-braised Black Angus Beef Cheek, Broccolini, Potato Puree, Natural Jus

Chicken Pithivier (E, N, SF)

Golden Puff Pastry Filled with Chicken and Mushroom Ragout, Laksa Beurre Blanc

TO FINISH

Tropical Pavlova (E, GF, VG)

Lemongrass Chantilly, Mango-Passion Fruit Compote, Calamansi Curd & Seasonal Tropical Fruits

Kuantan Chocolate & Pisang Emas (E, VG)

70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel

Fragrant Pandan (E, VG)

Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet

(E) Contains Egg (GF) Gluten Free (LS) Locally Sourced (LF) Lactose Free (N) Contains Nut (P) Contains Pork (SC) Sustainably Certified (SF) Contains Seafood (V) Vegan (VG) Vegetarian
Our coffee is responsibly sourced from Rainforest Alliance Certified farms.

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

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

FYSH at EDITION is committed to sustainability, using locally sourced ingredients and eco-friendly practices to deliver exceptional dining experiences with minimal environmental impact.