

SNACK & STARTER

Freshly Shucked Oyster (GF, LF, SF)	8 / Each
<i>Calamansi & Torch Ginger Mignonette</i>	
Hokkaido Sea Urchin Pie Tee (2 pcs) (E, SF)	30
<i>Roasted Cauliflower, Smoked Butter, Chive, Lime</i>	
Yellowfin Tuna Tartare (2 pcs) (SC, SF)	20
<i>Smoked Toast, Finger Lime, Chilli Oil</i>	
Chicken Rendang Puff (2 pcs) (E)	14
<i>Roasted Garlic Yogurt, Curry Leaf Oil</i>	
Salad of Yellowfin Tuna (GF, LF, N, SC, SF)	26
<i>Josper-confit Tuna, Celery, Fennel, Almond, Calamansi Shallot Dressing</i>	
Charcoal Grilled Indonesian Squid (GF, LF, LS, SF)	26
<i>Pickled Watermelon Rind, Sawtooth Coriander, Ginger Torch Dressing</i>	
Crispy Garlic Wok Fried Prawn (LF, N, SF)	36
<i>Golden Garlic Crumble, Fermented Black Bean, Almond, Dried Chilli</i>	
Little Joe Grass Fed Beef Tartare (E, LF, SC)	28
<i>Green Papaya, Smoked Soy, Confit Egg Yolk Aioli, Crispy Shallot</i>	
Salad of Jicama & Pineapple (GF, LF, V)	22
<i>Bamboo Heart, Cucumber, Tamarind Dressing</i>	

FROM THE WOK

XO Mapo Tofu Lobster (To Share) (P, SF)	128
<i>Grilled Rock Lobster, Homemade Bacon XO Sauce, Mapo Tofu, Asparagus, Minced Chicken</i>	
Thai Wok Fried Chicken (To Share) (LF, LS, SF)	38
<i>Young Peppercorn, Garlic, Chilli</i>	
Char Kway Teow (E, LF, P, SF)	28
<i>Flat Rice Noodle, Prawn, Chinese Sausage, Bean Sprout, Crispy Pork Lard</i>	
Singapore Laksa Noodle (E, GF, LF, N, SF)	28
<i>Slipper Lobster, Coconut Laksa Broth, Hard Boil Egg, Crunchy Chilli</i>	

FROM THE CHARCOAL GRILL

Served with a choice of one side

500g Little Joe Grass Fed Beef Rib Eye (GF, LF, SC, SF)	178
<i>“Nam Jim Jaew” Thai Sour-Spicy Sauce, Cabbage & Herb Salad</i>	
250g Brown Butter Sambal Wagyu Hanger Steak (GF, LF, SC, SF)	88
<i>Charred & Crispy Kailan</i>	
300g Harissa Pyrenees Lamb Rack (GF, LF)	78
<i>Smoked Onion Puree, Asam Butter</i>	
700g Percik Grilled Spring Chicken (LF, LS)	48
<i>Coconut Salad, Pickled Mango</i>	
1000g Grilled Grouper (GF, LF, SC, SF)	138
<i>Smoked Tomato Butter, Gremolata</i>	
200g Black Sambal Murray Cod (LF, SC, SF)	58
<i>Onion & Kaffir Lime Salad</i>	

SIDE

Fries (VG)	12
<i>Aioli (E)</i>	
Farm Leaves (GF, LF, V)	12
<i>Calamansi Shallot Dressing</i>	
Salad of Ox Heart Tomato (GF, LF, V)	12
<i>Calamansi & Basil Vinaigrette</i>	
Charcoal Grilled Mushroom & Fungi (GF, VG)	12
<i>Roasted Garlic & Parsley</i>	
Josper Roasted Potato Wedge (VG)	12
<i>Rosemary Sea Salt</i>	
Wok Fried Asian Greens (LF, V)	12
<i>Young Ginger, Garlic, Crispy Shallot, Light Soy Sauce</i>	
Broccolini (VG)	12
<i>Garlic Confit, Fermented Black Garlic, Garlic Chips</i>	
Fragrant Rice.	12
<i>Chicken Fat, Ginger</i>	

SIGNATURE MAIN

“Iga Bakar Kicap” 72-Hour Wagyu Beef Short Rib (LF)	58
<i>Sweet Soy Sauce, Sambal Embe, Herb Salad</i>	
Dry Aged Murray Cod Fillet (GF, LF, N, SC, SF)	58
<i>Nyonya Sweet Potato Leaf Curry</i>	
FYSH Clam Linguine (E, LF, SF)	38
<i>Ginger, Lemongrass, Chilli</i>	
Asam Pedas Seafood Risotto (GF, SF)	48
<i>Homemade Sour-Spicy Seafood Broth, Ama Ebi, Sea Grape, Grilled Winged Bean</i>	
Hainanese Chicken Rice (LF, LS)	28
<i>Poached Chicken, Fragrant Chicken Rice, Homemade Chilli Sauce</i>	
<i>Ginger Scallion Relish, Sweet Dark Soy Sauce</i>	

DESSERT

Fragrant Pandan (E, VG)	16
<i>Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet</i>	
Cempedak & Pulut Hitam (E, N, VG)	18
<i>Coconut Almond Cream, Cempedak-Jackfruit Chutney, Crispy Filo, Black Glutinous Rice Gelato</i>	
Soya Milk & Lemongrass Crème Brûlée (E, VG, GF)	18
<i>Sarawak Pineapple Chutney, Pineapple Mint Sorbet</i>	
Calamansi & Passion Fruit Tartelette (E, N, VG)	18
<i>Calamansi Curd, Passion-Mango Coulis, Torch Ginger Flower Foam</i>	
Kuantan Chocolate & Pisang Emas (E, N, VG)	20
<i>70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel</i>	



FYSH