



SOCIAL SHARING MENU

128 per person

STARTER

Little Joe Grass Fed Beef Tartare (E, LF, SC)
Green Papaya, Smoked Soy, Confit Egg Yolk Aioli, Crispy Shallot

Crispy Garlic Wok Prawn (LF, N, SC)
Golden Garlic Crumble, Fermented Black Bean, Almond, Dried Chilli

Salad of Jicama & Pineapple (GF, LF, V)
Bamboo Heart, Cucumber, Tamarind Dressing

MAIN

500g Little Joe Grass-Fed Beef Rib Eye (GF, LF, SC, SF)
"Nam Jim Jaew" Thai Sour-Spicy Sauce, Cabbage & Herb Salad

1000g Grilled Grouper (GF, LF, SC, SF)
Pickled Garlic, Capers, Shallot, Thai Basil Gremolata

Thai Wok Fried Chicken (To Share) (LF, LS, SF)
Young Peppercorn, Garlic, Chilli

Asam Pedas Seafood Risotto (LF, LS, SF)
Homemade Sour-Spicy Seafood Broth, Ama Ebi, Sea Grape, Grilled Winged Bean

SHARED SIDE

Salad of Ox Heart Tomato (GF, LF, V)
Calamansi & Basil Vinaigrette

Wok Fried Asian Green (LF, V)
Young Ginger, Garlic, Crispy Shallot, Light Soy Sauce

Fragrant Rice
Chicken Fat, Ginger

DESSERT

Fragrant Pandan (E, VG)
Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet

Soya Milk & Lemongrass Crème Brûlée (E, VG)
Sarawak Pineapple Chutney, Pineapple Mint Sorbet

Kuantan Chocolate & Pisang Emas (E, N, VG)
70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel

(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.