

FYSH

SNACK

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

STARTER

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

FROM THE CHARCOAL GRILL

Served with one side and a selection of our signature sauces

Queensland Grouper (D, SC, SF) 72 <i>Pickled Garlic, Caper & Chive Vinaigrette</i>	
Queensland Yellowfin Tuna Tenderloin (SC) 74	
Queensland Yellowfin Tuna Striploin (SC) 82	
W Black Wagyu Beef Hanger Steak (LF, SC) 62	
Little Joe Beef Tenderloin (LF, SC) 80	
400g Dry Aged Pyrenees Lamb Rack (LF) 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 (SC) 168	
350g 28-Day Dry Aged Little Joe Beef Sirloin on the Bone (SC) 168	
500g 21-Day Dry Aged Little Joe Beef Rib Eye on the Bone (SC) 178	

SIDE

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

MAINS

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

DESSERT

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



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