



SET LUNCH MENU

2-Course 58 | 3-Course 78

Includes Coffee, Tea and Soft Drinks

STARTER

Duck Liver Pâté (D, E)

Herb Salad, Pickled Currants, Brioche Toast

Preserved Yellowfin Tuna (GF, H, N, SF)

Almond, Celery & Fennel Salad

Salad of Jicama & Pineapple (VG)

Bamboo Heart, Cucumber & Tamarind

Charcoal Grilled Tiger Prawns (D, E, SF)

Shrimp Donut, Seaweed & Garlic Butter

MAIN

Dry Aged Murray Cod Fillet (SF)

Nyonya Sweet Potato Leaf Curry

Tuna Cheeseburger (D, SF)

Onion, Mustard, Pickle, BBQ Sauce & Fries

Free Range Chicken Percik

Percik Sauce, Cucumber Salad, Fragrant Rice

W Black Wagyu Beef Hanger Steak and Fries (+20)

TO FINISH

Soya Milk & Lemongrass Crème Brulée (D, E)

Soursop Sorbet, Sarawak Pineapple Chutney

Watermelon Granita (D)

Raspberry Jelly, Perilla Custard, Coconut Sorbet

Tiramisu (D, E)

Light Caramel Chantilly, Finger Sponge, Myers's Rum Chocolate Sauce

(D) Contains Dairy (E) Contains Egg (GF) Gluten Free (H) Healthy (LS) Locally Sourced (LF) Lactose Free (N) Contains Nut

(P) Contains Pork (SC) Sustainably Certified (SF) Contains Seafood (V) Vegan (VG) Vegetarian

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.