

FYSH

SNACKS

La Lune Oysters	9 / Each
<i>Supplements - Hokkaido Sea Urchin 8 / Kaviari Oscietre Caviar 18</i>	
Chickpea Panisse	6 / Each
<i>Smoked Eggplant & Curry Leaf</i>	
Dhufish Head Terrine Toast	6 / Each
<i>Mustard & Pickles</i>	
Swordfish Curry Puff	6 / Each
<i>Tamarind Hot Sauce Yoghurt</i>	
FYSH Egg Tart	16 / Each
<i>Trout Roe & Sour Onions</i>	
Hokkaido Sea Urchin Crumpet	18 / Each
<i>Salted Butter & Chives</i>	

STARTERS

White Asparagus	24
<i>Cucumbers, Grapes & Macadamia Gazpacho</i>	
Dry-Aged Mooloolaba Yellowfin Tuna Tartare	28
<i>Dhufish Eye Chip</i>	
Coal Kissed Line Caught Madai	30
<i>Pomelo, Wild Fennel & Buckwheat</i>	
Charcoal Grilled Indonesian Squid	30
<i>Mooloolaba Yellowfin Tuna 'Nduja</i>	
Manila Clams	34
<i>Smoked Wagyu Fat Vinaigrette & Shrimp Donut</i>	
Malaysian Slipper Lobster	36
<i>Fish Bone Noodles, Scale XO & Fragrant Crab Butter</i>	
Charcoal Grilled Mooloolaba King Prawns	38
<i>Murray Cod Chorizo & BBQ Tomato Chimichurri</i>	

SIDES

Salad of Green Leaves Herbs & Shallot Vinaigrette	10	Salad of Ox Heart Tomato & Stone Fruit	14
Kombu Fries	12	Fried Brussel Sprouts Roasted Rice & Jeow Som	16
Salt & Vinegar Onion Rings	12		

THE MAINS

Yellowfin Tuna Cheeseburger	28
<i>Pickles, Mustard & BBQ Sauce</i>	
Jerusalem Artichoke & Mushroom Pie	32
<i>Roast Garlic, Parsley & Yellow Wine Sauce</i>	
Free-Range Chicken	44
<i>Corn Polenta, Asparagus, Pistachio & Broad Beans</i>	
Kinross Station Lamb Short Loin Chop	46
<i>Seaweed Chermoula, Celeriac Parisienne & Harissa</i>	
Aquna Murray Cod Fillet on Potato Scales	56
<i>Charcoal Grilled Eggplant, Pickled Dulse & Percik Sauce</i>	
Glazed Mooloolaba Swordfish	56
<i>Spiced Carrot, Hazelnut & Date</i>	
W Black Wagyu Beef Rump Cap	66
<i>Garlic Chives, Mantou & Pepper Crab Sauce</i>	
Charcoal Grilled Mooloolaba Yellowfin Tuna Fillet Steak	68
<i>Chickpea Miso Butter, Fries & Watercress</i>	
David Blackmore Wagyu Chuck Rib	80
<i>Macadamia Satay</i>	

FOR THE TABLE

Good for 3-4 persons. Fish arrives whole, butchered and dry-aged by our culinary team.

½ Roast Free Range Duck	74
<i>Spiced Leg, Sweet & Sour Grapes, Radicchio & Buckwheat Crepes</i>	
450g Murray Cod Forequarter in Banana Leaves	88
<i>Black Sambal, Pickled Jicama, Fragrant Leaves & Herbs</i>	
400g Dry Aged Mooloolaba Swordfish on the Bone	98
<i>Pressed Potatoes, Rosemary, Anchovy & Caper Vinaigrette</i>	
500g Dry Aged Little Joe Beef Rib Eye	130
<i>Selection of FYSH Condiments</i>	
400g Dry Aged Mooloolaba Yellowfin Tuna Rib Eye	140
<i>Fries, Onion Rings, Bearnaise Sauce & Tuna Bordelaise</i>	

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.