

## BITES

Savour an exquisite selection of artisanal bar bites, thoughtfully curated by our multi-award-winning chef partner, Josh Niland, of FYSH at EDITION.



### COLD BAR

Freshly Shucked La Lune Oyster . . . . .	10 / Each
<i>Lemon &amp; Mignonette</i>	
Raw Line Caught Snapper . . . . .	22
<i>Calamansi &amp; Perilla Ponzu</i>	
Raw Queensland Yellowfin Tuna . . . . .	24
<i>Smoked Junmai Sake Dressing</i>	

### BAR BITES

Swordfish Empanadas . . . . .	6 / Each
<i>Roast Garlic Yoghurt</i>	
Fried Chickpea Panisse . . . . .	6 / Each
<i>Smoked Eggplant Chutney</i>	
Don Bocarte Anchovies . . . . .	14 / Each
<i>Tomato Toast</i>	

### PLATES

Duck Liver Pâté . . . . .	18
<i>Pickled Currants &amp; Brioche Toast</i>	
Preserved Queensland Yellowfin Tuna Salad . . . . .	22
<i>Almonds, Celery, Shallot &amp; Parsley</i>	
Hot Fried Chicken Oysters . . . . .	24
<i>Jeow Som Dipping Sauce</i>	
Malaysian Slipper Lobster Casarecce . . . . .	28
<i>Saffron, Espelette Pepper &amp; Reggiano</i>	
Double Yellowfin Tuna Cheeseburger . . . . .	28
<i>Mustard, Pickles, BBQ Sauce &amp; Fries</i>	
Little Joe Beef Tenderloin Minute Steak . . . . .	46
<i>Served with Brown Butter Sambal, Fries &amp; Watercress</i>	

### THE SIDES

Kombu Fries . . . . .	8
Green Salad & Palm Sugar Vinaigrette . . . . .	8
Salt & Vinegar Onion Rings . . . . .	10

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.