

SNACK	
Freshly Shucked Oyster (GF, LF, SF)	10 / Each
<i>Lemon & Mignonette</i>	
Yellowfin Tuna Tartare (2 pcs) (GF, LF, SC, SF)	22
<i>Homemade Fish Cracker</i>	
Little Joe Grass Fed Beef Tartare (2 pcs) (E, SC)	20
<i>Mustard, Shallot & Tarragon</i>	
Hokkaido Sea Urchin Tart (1 pc) (SF)	22
<i>Salted Chive Butter</i>	
Chicken Empanadas (2 pcs) (D)	14
<i>Roasted Garlic Yogurt</i>	
BBQ FYSH Sausage (2 pcs) (GF, SC, SF)	16
<i>Sambal Tumis & Smoked Onion</i>	
Fish Head Curry Croquette (2 pcs) (E, LF, SF).	16
<i>Turmeric Pickle & Hot Sauce Mayonnaise</i>	
Duck Liver Pâté (E)	22
<i>Herb Salad, Pickled Currant, Bricoehe Toast</i>	

STARTER	
Salad of Jicama & Pineapple (GF, LF, V, VG)	22
<i>Bamboo Heart, Cucumber & Tamarind</i>	
Tuna Salad (GF, LF, N, SC, SF)	22
<i>Confit Tuna, Watercress, Celery & Fennel Salad, Toasted Almond, Shallot Dressing</i>	
Charcoal Grilled Indonesian Squid (GF, LF, LS, SF)	26
<i>Pickled Watermelon Rind & Sawtooth Coriander</i>	
Charcoal Grilled Tiger Prawns (LS, SF)	36
<i>Shrimp Donut, Seaweed & Garlic Butter</i>	
Homemade Tagliolini (E, SF)	28
<i>Crab, Chilli, Garlic & Anchovy</i>	
Handcrafted Egg Noodles (E, SF)	36
<i>Malaysian Slipper Lobster, Laksa Broth, Fish Scale & Crunchy Chilli</i>	
Fern Shoot and Shrimp Salad (GF, LF, N, SF).	20
<i>Grilled Paku Fern, Shrimp, Sakura Ebi, Calamansi Dressing</i>	
Grilled Squid Pomelo Salad (GF, LF, LS, N, SF)	24
<i>Josper-grilled Baby Squid, Pomelo, Crispy Potato, Roasted Peanut, Fish Sauce Dressing</i>	

FROM THE CHARCOAL GRILL	
<i>Served with one side and a selection of our signature sauces</i>	
Queensland Grouper (GF, SC, SF)	72
<i>Pickled Garlic, Caper & Chive Vinaigrette</i>	
Queensland Yellowfin Tuna Tenderloin (LF, SC, SF)	74
Queensland Yellowfin Tuna Striploin (LF, SC, SF).	82
W Black Wagyu Beef Hanger Steak (LF, SC)	62
Little Joe Beef Tenderloin (LF, SC)	80
300g Dry Aged Pyrenees Lamb Rack (LF, SC)	78

DRY AGED ON THE BONE	
<i>Ideal for 2 persons</i>	
<i>All steaks served with two sides and a selection of our signature sauces</i>	
400g 15-Day Dry Aged Queensland Yellowfin Tuna Rib Eye (LF, SC, SF)	168
350g 28-Day Dry Aged Little Joe Beef Sirloin on the Bone (LF, SC)	168
500g 21-Day Dry Aged Little Joe Beef Rib Eye on the Bone (LF, SC)	178

SIDE	
Fries (LF, VG)	12
<i>FYSH Salt</i>	
Salt & Vinegar Onion Rings (LF, VG)	12
Salad of Green Leaves, Herb & Shallot (LF, VG)	12
Salad of Ox Heart Tomato (LF, VG)	12
<i>Calamansi & Basil Vinaigrette</i>	
Lychee Wood Grilled Fioretto (LF, N, VG)	12
<i>Peanut Sauce</i>	
Selection of Mushroom & Fungi (GF, V)	12
<i>Roasted Garlic & Parsley</i>	
Josper Roasted Potato Wedges (V)	12
<i>Rosemary Sea Salt</i>	
Selection of Charcoal Grilled Vegetables (E, LF, VG)	12
<i>Seaweed Chermoula & Aioli (E)</i>	

MAINS	
Double Tuna Cheeseburger (E, SF)	36
<i>Onion, Mustard, Pickle, BBQ Sauce & Fries</i>	
Double Beef Cheeseburger (E).	36
<i>Onion, Mustard, Pickle, BBQ Sauce & Fries</i>	
Banana Leaf Wrapped Fisherman Catch (GF, LF, LS, SC, SF).	48
<i>Josper-grilled Grouper with Green Sambal, Turnip Salad</i>	
Dry Aged Murray Cod Fillet (GF, N, SC, SF)	58
<i>Nyonya Sweet Potato Leaf Curry</i>	
Free Range Chicken Percik (GF, LF, LS)	38
<i>Percik Sauce, Cucumber Salad, Fragrant Rice</i>	
Asam Pedas Risotto (GF, SF)	48
<i>Homemade Asam Pedas Seafood Clam Broth, Fresh Tomato, Torch Ginger, Grilled Winged Bean</i>	
Black Angus Beef Cheek (GF).	52
<i>Slow-braised Black Angus Beef Cheek, Broccolini, Potato Puree, Natural Jus</i>	

DESSERT	
Tropical Pavlova (E, GF, VG)	16
<i>Lemongrass Chantilly, Mango-Passion Fruit Compote, Calamansi Curd & Seasonal Tropical Fruit</i>	
Citrus Tartelette (E, N)	18
<i>Yuzu Lemon Curd, Passion Mango Coulis, Ginger Flower Foam</i>	
Kuantan Chocolate & Pisang Emas (E, VG)	20
<i>70% Dark Chocolate Mousse, Gula Melaka Banana Compote, Cocoa Nib Streusel</i>	
Watermelon Granita (GF)	16
<i>Raspberry Jelly, Perilla Custard, Coconut Sorbet</i>	
Fragrant Pandan (E, VG)	18
<i>Pandan Roll Cake, Caramelised Coconut, Soursop & Kaffir Lime Sorbet</i>	



FYSH