

FISK SEAFOODBAR

DINNER MENU

no.203.078

DINNER OPENING HOURS : TUES-SUN 1800 - 2200

Seafood On Ice

Refer to black board for

Oysters Selection 7.0/pc

Seasonal from Canada,
Ireland & France

Red King Crab 21.0/100g

Greenland Prawn 7.5/100g

Mussels 19.0/500g

Seafood Platter on Ice 68.0

Cold Entrees

"Pulpit Rock" 21.0

Smoked Salmon served with
Scrambled Eggs, Flatbread

Trout Tataki 21.5

Celeriac Reduction, Horseradish

Scallop 24.0

Apple, Hay foam and Truffle Ponzu

Seafood "Charcuterie" 32.0

Platter of Smoked, Cured and
Marinated Seafood Gravlaks,
Smoked Salmon and Charred
Mackerel

Selection of Sashimi 45.0

Sushi Selections 18.0

Japanese Selections 58.0

Salad Composee 15.0

Add on Greenland Prawns 6.0

Add on Smoked Salmon 6.0



Dinner Set Menu

**Chef Creativity
Selection**

Pre Appetiser
Selection Of Inhouse
Cured And Marinated
Seafood

Appetiser
Hand Dived Scallop

Soup
Smoked Salmon
Broth

Main Course
Pan Fried Atlantic
Cod

Dessert
Sour Cream Mousse

\$98.0 Per Person



Soups & Salad

Langoustine Soup 17.0

In Coconut Cream and Kaffir Lime

Smoked Salmon Broth 19.0

With Scallop, Foie Gras and Shitake

Main Course

Tagliatelle Pasta 29.0

Mussels, Greenland Prawns,
Arugula & Parmesan

Atlantic Cod 32.0

Charred Savoy Cabbage
& Mussel Emulsion

Confit Salmon, "SG50" 33.0

Silken Tofu, Chili, Tamarind,
Calamansi & Steamed Rice

Trout with Poached Daikon in 34.0

Oden Broth
Miso & Puffed Rice

Hot Smoked Greenland 38.0

Halibut
Pearl Couscous, Trout Roe & Horseradish
Sauce

Atlantic Turbot 48.0

Pancetta, Celeriac, Polenta &
Pepper Sauce

Roasted Glazed Fresh Lobster 98

Celeriac & Green Apple

Sides

Vegetables of the day 6

Kipfler potato 6

Fragrant White Rice 3

Bread 3

Egg 3

Warm Entrees

Deep fried Smoked Mackerel Spring Roll 19.0

Seafood Wonton 21.5

With Black Vinegar & Fragrant Chili

Langoustine 29.0

Seared Tail with Smoked Bone Marrow,
Confit of Swede and Crispy Kale