

# 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