

FISK SEAFOODBAR

LUNCH MENU

no.203.078

LUNCH OPENING HOURS : MON - 1130-1800 / TUES-SUN 1130-1630

Seafood On Ice

Refer to black board for
Oysters Selection
Seasonal from Canada,
Ireland and France

7/per pcs

Red King Crab 21/100g
Greenland Prawn 7.5/100g
Mussels 19/500g

Seafood Platter on Ice 68

Fresh Sashimi

Norwegian Salmon 7/50g
Norwegian Fjord Trout 7/50g
Scallop 9/piece
Japanese Kanpachi 9/50g
Japanese Tako 7/50g

Soups & Salad

**FiSK Creamed & Shellfish
Soup** 12.5
Seasonal Heirloom Crudité Vegetables
with our Daily Selection of Fish

Smoked Haddock Chowder 12.5
Moms recipe, a chunky, creamy soup
with smoked haddock, shellfish and
potatoes

Salad Composee 15
Add on Greenland Prawns 6
Add on Smoked Salmon 6

Beetroot Salad 15.5
Sour Cream, Onions and Apples

Dessert

Compressed Rhubarb & Ice cream 18
with Yuzu, Liquorice Meringue and Muesli

Ice Cream Platter 15
Raspberry, Chocolate Chip, Vanilla

Apple Crumble 10
Cream, Compote, Crystalized Chocolate &
Cookie Crumble



Lunch Set Menu

**Cold Smoked
Mackerel Tartare**
Avocado and Confit
Quail Egg

~

**FiSK Creamed &
Shellfish Soup**
Julienne Vegetable
Crudites

~

Char Siew Salmon
Fried Egg and
Seasonal Vegetables
Served with Steam
Rice

or

**Steamed Atlantic
Wild Cod**
Chorizo, Tomatoes and
White Bean Cassoulet

~

**Compressed
Rhubarb and Ice
Cream**
with Yuzu, Liquorice
Meringue and Muesli

2 courses - 29

3 courses - 36

4 courses - 45

FiSK Classics

Sashimi Platter 48
Fishmonger Choice with House
Made Ponzu and Wasabi.

Norwegian Salmon & Trout 8.8
Wrapped in Rice Paper with
Cucumber, Carrots, Nori and Spicy Plum
Sauce

Cold Smoked Mackerel Tartare 12.2
With Avocado and Quail Egg

Main Course

Steamed Norwegian Salmon 18.9
With FiSK Onion Sambal, Free Range Egg,
Local Vegetables, Steamed Fragrant Rice

Pan Seared Fjord Trout 19
With Orange Couscous, Sultanas,
Capers and Horseradish Cream Sauce

Baccalao 19.5
Traditional Portuguese Dish Norwegian
Dried salted Cod Tomato, Onion, Potato
and Black Olives

Steamed Atlantic Cod 20
With Chorizo, Tomatoes and White bean
cassoulet

Curry Fish of the day 18.75
With Okra, Eggplant,
Potato, Steamed Rice

Sides

Vegetables of the day 6
Butter potato 6
Fragrant White Rice 3
Bread 3
Egg 3

Norwegian Waffles 16
With raspberry & cream

Sour Cream Mousse 16
Strawberry consume, preserved lemon,
basil oil