

**Cold Entrees**

<b>Trout Tataki</b>	<b>21.50</b>
Celeriac Reduction, Horseradish	
<b>“House Cured” Gravlax</b>	<b>18.00</b>
Cured Norwegian Salmon served with rye bread sweet mustard & Flatbread	
<b>“Pulpit Rock”</b>	<b>21.00</b>
In House Smoked Salmon served with Scrambled Eggs, Flatbread	
<b>Three Way of Herring</b>	<b>16.00</b>
Platter of Herrings served with house salad, Chives & sour cream	

**Fresh Sashimi**

Sashimi Moriawase	<b>45.00</b>
Norwegian Salmon	<b>7.00/50g</b>
Norwegian Fjord Trout	<b>7.00/50g</b>
Hokkaido Scallop	<b>9.00/piece</b>
Japanese Hamachi	<b>9.00/50g</b>
Japanese Tako	<b>7.00/50g</b>
<b>(Minimum Order of 100grms)</b>	

**Salad Composee**

Add on Greenland Prawns	<b>7.50</b>
Add on Smoked Salmon	<b>6.00</b>

**Warm Entrees & Soups**

<b>FiSK Creamed Fish Soup</b>	<b>16.50</b>
Seasonal heirloom crudité vegetables with our daily selection of fish	

<b>Smoked Salmon Broth</b>	<b>19.00</b>
With shio kombu, seasoned Foie Gras “Chou Farci”	

<b>Blue Mussels</b>	<b>21.00</b>
Perfectly cooked mussels in white wine, garlic shallots and parsley	

<b>Langoustine</b>	<b>29.00</b>
Seared langoustine with wagyu fat emulsion, crispy multigrain & dill	

**Sides**

Vegetables of the day	<b>6.00</b>
Butter potato	<b>6.00</b>
Fragrant White Rice	<b>3.00</b>
Bread	<b>3.00</b>
Egg	<b>1.50</b>

**Platters (Good For 2-3 to share)**

<b>Seafood “Charcuterie”</b>	<b>32.00</b>
Platter of Smoked, cured & marinated fresh Seafood served with house salad, scrambled eggs and sweet mustard dressing	
<b>Seafood Platter on Ice</b>	<b>68.00</b>
Platter of boiled Greenland prawns, sautéed Scottish blue mussels, steamed Norwegian red king crab, oysters	
Red King Crab	<b>21.00/100g</b>
Greenland Prawn	<b>7.50/100g</b>
Mussels	<b>19.00/500g</b>
<b>Freshly shucked Seasonal oysters</b>	<b>7.0/piece</b>
on ice served with Mignonette & condiments Refer to black board for Oysters Selection	

**Main Course**

<b>Tagliatelle Pasta</b>	<b>27.00</b>
Blue Mussels, Greenland Prawns, Arugula & Parmigiano Reggiano	


<b>Slow cooked Salmon, “SG50”</b>	<b>30.00</b>
Silken Tofu, Chili, Tamarind, Calamansi & Steamed Rice	

<b>Pan Seared Atlantic Cod</b>	<b>32.00</b>
Spinach, Lingonberries with red wine jus	

<b>Flat Iron Steak</b>	<b>45.00</b>
Pan seared Australian Wagyu beef served with pickled Onion, black trumpet, mashed potatoes & pepper sauce	

<b>Charred Atlantic Turbot</b>	<b>48.00</b>
With white asparagus, sweet potato puree, Seaweed and roasted chicken jus	

<b>Roasted Glazed</b>	<b>98.00</b>
<b>Fresh Lobster</b>	
Celeriac & Green Apple	



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for more options**



**FISK**  
seafoodbar&market  
**DINNER SET MENU**

**Canapes**  
Chef Creativity



**Scallops**  
With apple, hay foam and truffle ponzu



**Norwegian smoked Salmon**  
“Pulpit Rock”  
With asparagus salad & tarragon infused confit  
egg yolk



**Smoked Salmon Broth**  
With shio kombu,  
seasoned Foie Gras “Chou Farci”



**Pan Seared Atlantic Cod**  
Spinach, Lingonberries with red wine jus



**Desserts**  
Compressed Rhubarb and ice cream with Yuzu,  
Liquorice Meringue & Brownie Crumbs

98 per person