

Cold Entrees

Trout Tataki 18.00
Celeriac Reduction, Horseradish

“House Cured” Gravlax 17.00
Cured Norwegian Salmon served with rye bread
sweet mustard & Flatbread

“Pulpit Rock” 19.00
In House Smoked Salmon served with Scrambled
Eggs, Flatbread

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

Salad Composee 15.00
Add on Greenland Prawns 7.50
Add on Smoked Salmon 6.00

Warm Entrees & Soups

FiSK Creamed Fish Soup 14.50
Seasonal heirloom crudité
vegetables with our daily selection of fish

Smoked Salmon Broth 19.00
With shio kombu,
seasoned Foie Gras “Chou Farci”

Blue Mussels 21.00
Perfectly cooked mussels in white wine, garlic shallots
and parsley

Langoustine 29.00
Seared langoustine with wagyu fat emulsion, crispy
multigrain & dill

Sides

Vegetables of the day 6.00
Butter potato 6.00
Fragrant White Rice 3.00
Bread 3.00
Egg 1.50

Sharing (Good For 2-3 to share)

Three Way of Herring 16.00
Platter of Herrings served with house salad, Chives
& sour cream

Seafood “Charcuterie” 32.00
Platter of Smoked, cured & marinated fresh
Seafood served with house salad, scrambled eggs
and sweet mustard dressing

Seafood Platter on Ice 68.00
Platter of boiled Greenland prawns, sautéed
Scottish blue mussels, steamed Norwegian red king
crab, oysters

Red King Crab 21.00/100g
Greenland Prawn 7.50/100g
Mussels 19.00/500g

Freshly shucked Seasonal oysters 7.0/piece
on ice served with Mignonette & condiments
Refer to black board for Oysters Selection

Main Course

Curry Fish of the day 19.00
with Okra, eggplant,
potato, steamed rice

Tagliatelle Pasta 22.00
Blue Mussels, Greenland Prawns, Arugula &
Parmigiano Reggiano

Slow cooked Salmon, “SG50” 24.00
Silken Tofu, Chili, Tamarind,
Calamansi & Steamed Rice

Hot Smoked Atlantic Wolf fish 26.00
With Buttered Potato, grated eggs, capers,
pickled onion and brown butter

Pan Seared Atlantic Cod 28.00
Spinach, Lingonberries with red wine jus

Flat Iron Steak 35.00
Pan seared Australian Wagyu beef served with
pickled Onion, black trumpet, Mashed potatoes
& pepper sauce



**Visit our
SEAFOOD MARKET
for more options**



Lunch Set Menu

Cold Smoked Mackerel Tartare

avocado and confit quail egg



FiSK Creamed & Shellfish Soup

Julienne vegetable crudités



Char Siew Salmon

Fried egg and seasonal vegetables

Served with steam rice

or

Hot Smoked Atlantic Wolf fish

With Buttered Potato, grated eggs, capers, pickled
onion and brown butter



Sour Cream Mousse

With strawberry consommé & basil oil

2 courses - 29

3 courses - 36

4 courses - 45

