

**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

