

**HAWKER**

<b>EGGPLANT FRITTERS</b> ..... 10.5 <i>fritters, tamarind powder, yoghurt, roasted sesame, chickpea purée</i>	<b>SOFT SHELL CRAB</b> ..... 15.5 <i>tempura crab, apple, tomato, cucumber, coriander, mint</i>	<b>CRISPY PORK BELLY</b> ..... 12.5 <i>grilled pineapple chutney, caramelized shallots</i>
<b>CHICKEN WINGS</b> ..... 9.5 <i>sambal olek marinated wings, roasted pumpkin</i>	<b>PRAWN &amp; FISH CAKE</b> ..... 12.5 <i>w cucumber, chilli, coriander achar</i>	<b>SPICY LAMB RIBS</b> ..... 14 <i>twice cooked master stock spicy rib, dry chili, kaffir sambal</i>
<b>SATAY</b> ..... 12.5 <i>3x chicken, 3x pork &amp; veal, cucumber, coconut vinaigrette, chili, shallot</i>	<b>STREET BEEF NAAN</b> ..... 13.5 <i>grilled beef tenderloin, tamarind smoke chili chutney, coriander, spring onion</i>	<b>OTAK OTAK</b> ..... 16 <i>grilled fish of the day, watermelon orange salad</i>
<b>BUG TAILS</b> ..... 16.5 <i>seafood spice paste pan fried tail, baby corn, spring onion</i>	<b>SAMOSA</b> ..... 9.5 <i>pumpkin purée, tamarind chutney</i>	<b>SEMINYAK SALAD</b> ..... 12 <i>avocado, tender coconut, pineapple, orange in lemon ginger dressing</i>

**LUXE**

<b>FISH MAN PLATE</b> ..... 29.5 <i>plate of fish curry, chilli squid, snakebean salad and yellow rice</i>	<b>BEEF RENDANG</b> ..... 19.5 <i>Spiced beef dry style curry with coconut, lemongrass, shallots, galangal</i>	<b>SALMON</b> ..... 29 <i>pan fried fillet, sambal olek, pomegranate sweet corn salad</i>
<b>NASI LALAPAN</b> ..... 22.5 <i>chicken thigh fillet, snakebean coconut salad, anchovies, green chilli sambal, yellow rice</i>	<b>F-DUCK</b> ..... 31 <i>twice cooked duck, spinach, sweet tamarind sauce</i>	<b>KING OF PRAWNS</b> ..... 31 <i>local king prawns, chili ginger galangal sambal, snake bean</i>
<b>LAMB SHANK</b> ..... 23 <i>spice herb slow cooked shank, cauliflower potato curry</i>	<b>BUTTER CHICKEN</b> ..... 19 <i>tandoori chicken thigh, tomato cashew sauce</i>	<b>LEATHER JACKET FISH</b> ..... 26.5 <i>dry galangal, chili, garlic sambal, papaya, tomato salad</i>
<b>BEEF CHEEK</b> ..... 26 <i>coconut milk chili turmeric braised cheek, apple eggplant</i>	<b>VEG HEAD</b> ..... 16 <i>indian spinach paneer curry</i>	<b>MIE GORENG VEG NOODLES</b> ..... 17.5 <i>stir fried yellow egg noodles with vegetables and Tofu</i>
<b>CHICKEN CHOP CHOP</b> ..... 19.5 <i>Chicken curry on the bone, roasted peanuts, fried anchovies and rice</i>	<b>LOBSTER TAIL CHARGRILLED</b> ..... 42 <i>chargrilled tail, spiced lemongrass sambal, asparagus</i>	<b>WHOLE CRISPY BARRAMUNDI</b> ... 35.5 <i>w raw mango salad</i>
	<b>SQUID</b> ..... 23 <i>squid tentacles, crispy herbs, cashew nuts, fried anchovies</i>	<b>HEAD OR NO HEAD</b> ..... 37 <i>malaysian curry snapper fillet, eggplant, tomato, okra ...with or without fish head</i>

**SIDES**

<b>KANGKONG</b> ..... 11.5 <i>w sambal</i>	<b>NAAN</b> ..... 3.5 <i>plain OR garlic</i>
<b>SNAKE BEANS</b> ..... 10.5 <i>&amp; cucumber</i>	<b>GADO GADO</b> ..... 11 <i>raw vegetable salad, tofu, 66 degree egg, peanut sauce</i>
<b>STEAMED OR YELLOW RICE</b> ..... 3.5	

**SHARE MENU**

Can't decide & want to share?  
Enjoy one of our set menu options  
for four or more.

📍 /fishheadadl    📱 #fishheadadl



FISH  
HEAD

S H A R E  
M E N U

C A N ' T D E C I D E ?

W H Y N O T S H A R E ?

*minimum of 4 people*

OPTION # 1 \$40/PERSON

SATAY  
EGGPLANT FRITTERS  
CRISPY PORK BELLY

BEEF CHEEK  
BUTTER CHICKEN  
KING OF PRAWNS  
SQUID  
RICE & NAAN

ADD DESSERT( \$6)

OPTION # 2 \$55/PERSON

SATAY  
SPICY LAMB RIBS  
OTAK OTAK

CRISPY PORK BELLY  
CHICKEN WINGS  
STREET BEEF NAAN

SALMON  
BEEF CHEEK  
VEG HEAD  
KING OF PRAWNS  
RICE & NAAN

PANDAN & COCONUT CREPES