

HAWKER
EGGPLANT FRITTERS 10.5
*fritters, tamarind powder, yoghurt,
 roasted sesame, chickpea purée*
CHICKEN WINGS 9.5
*sambal olek marinated wings,
 roasted pumpkin*
SATAY 12.5
*3x chicken, 3x pork & veal,
 cucumber, coconut vinaigrette,
 chili, shallot*
BUG TAILS 16.5
*seafood spice paste pan fried tail,
 baby corn, spring onion*
SOFT SHELL CRAB 15.5
*tempura crab, apple, tomato,
 cucumber, coriander, mint*
PRAWN & FISH CAKE 12.5
w cucumber, chilli, coriander achar
STREET BEEF NAAN 13.5
*grilled beef tenderloin, tamarind
 smoke chili chutney, coriander,
 spring onion*
SAMOSA 9.5
pumpkin purée, tamarind chutney
CRISPY PORK BELLY 12.5
*grilled pineapple chutney,
 caramelized shallots*
SPICY LAMB RIBS 14
*twice cooked master stock spicy rib,
 dry chili, kaffir sambal*
OTAK OTAK 16
*grilled fish of the day, watermelon
 orange salad*
SEMINYAK SALAD 12
*avocado, tender coconut,
 pineapple, orange in lemon ginger
 dressing*
LUXE
FISH MAN PLATE 29.5
*plate of fish curry, chilli squid,
 snakebean salad and yellow rice*
NASI LALAPAN 22.5
*chicken thigh fillet, snakebean
 coconut salad, anchovies, green
 chilli sambal, yellow rice*
LAMB SHANK 24
*spice herb slow cooked shank,
 cauliflower potato curry*
BEEF CHEEK 26
*coconut milk chili turmeric
 braised cheek, apple eggplant*
CHICKEN CHOP CHOP 19.5
*chicken curry on the bone, roasted
 peanuts, fried anchovies and rice*
VEGAN CAP CHAI 17.5
*seasonal mushrooms, tempeh,
 vegetables stir fry style*
BEEF RENDANG 21
*spiced beef dry style curry with
 coconut, lemongrass, shallots,
 galangal*
F-DUCK 24
*twice cooked duck leg, spinach,
 sweet tamarind sauce*
BUTTER CHICKEN 19
*tandoori chicken thigh,
 tomato cashew sauce*
VEG HEAD 16
indian spinach paneer curry
LOBSTER TAIL CHARGRILLED 42
*chargrilled tail, spiced lemongrass
 sambal, asparagus*
SQUID 24
*squid tentacles, crispy herbs,
 cashew nuts, fried anchovies*
SALMON 29
*pan fried fillet, sambal olek,
 pomegranate sweet corn salad*
KING OF PRAWNS 31
*local king prawns, chili ginger
 galangal sambal, snake bean*
LEATHER JACKET FISH 26.5
*dry galangal, chili, garlic sambal,
 papaya, tomato salad*
MIE GORENG VEG NOODLES 17.5
*stir fried yellow egg noodles with
 vegetables and Tofu*
WHOLE CRISPY BARRAMUNDI ... 35.5
w raw mango salad
HEAD OR NO HEAD 37
*malaysian curry snapper fillet,
 eggplant, tomato, okra
 ...with or without fish head*
SIDES
KANGKONG 11.5
w sambal
SNAKE BEANS 10.5
& cucumber
STEAMED OR YELLOW RICE 3.5

NAAN 3.5
plain OR garlic
GADO GADO 11
*raw vegetable salad, tofu,
 66 degree egg, peanut sauce*
SHARE MENU

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

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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