

# FIRE

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## FIRE IN THE SKY

The menu at **FIRE** is built around a diverse variety of Argentinian fires. Fires which are formed using a curated selection of woods including, apple, oak and almond woods. The central fire being the 'Parrilla', an open wood-fired hearth grill with adjustable grates. Other supporting fires include 'Asado' prepared 'a la cruz' over a bed of burning embers, 'Rescoldo' an ancient method of ingredients buried and cooked under the embers, 'Caldero' where the iron pot slowly simmers and bubbles over the flame, 'Chapa' where the iron skillet over the coals 'a la plancha' style. These fires provide a rich canvas on which authentic Argentinian recipes bring unique flavour profiles alive to carefully selected ingredients. A cuisine developed over hundreds of years of migration integrating a unique blend of the old and new worlds, regionality and a melting pot of cultures.



The **FIRE** culinary team is led by **Group Culinary Director Christopher Millar** and **Head Chef Lamley Chua**. Together with leading **Argentinian chefs Soledad Nardelli** and **Patricia Ramos** they have developed a carefully curated a menu which features authentic Argentinian dishes in a contemporary style. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs. Patricia being one of Argentina's leading female grill masters, brings her own personal and honest touch to the humble fire.



Group Culinary Director  
**Christopher Millar**



Argentinian Chef  
**Soledad Nardelli**



Argentinian Chef  
**Patricia Ramos**

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# APERITIVOS

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Wood-fired Sourdough brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter 10

Crumbed smoked green olives | Lemon Aioli 12

## Plato De Empanada

3 Empanadas | 6 Empanadas

15 29

*Empanadas from Three Argentinian Regions*

Beef Flank | Cumin | Aji Molido

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 36

Mud Crab cooked under Almond Wood Embers | Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 34

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

New Zealand Mussels and Bamboo Clam 'Caldero' 32

Air-flown New Zealand Green Lipped Mussels and bamboo Clam steamed in White Wine, Bay Leaf and Thyme | Garlic Butter Crumb

Argentine Style Marinated Wagyu Inside Skirt 'Parrilla' 32

Warm salad of marinated wagyu skirt over the embers | Heirloom Carrots | Pomegranate | Raisins | Walnuts | Green Olives

House-made Chorizo Sausage 'Choripán' 28

Parrilla-grilled chorizo sausage | Sauce of Iberico chorizo and fig compote | Choripán croutons

Provoleta 'Chapa' 34

Provolone Cheese fire on the cast iron skillet | Capers | Sage | Shallots | Fugazetta

# PLATO PRINCIPAL

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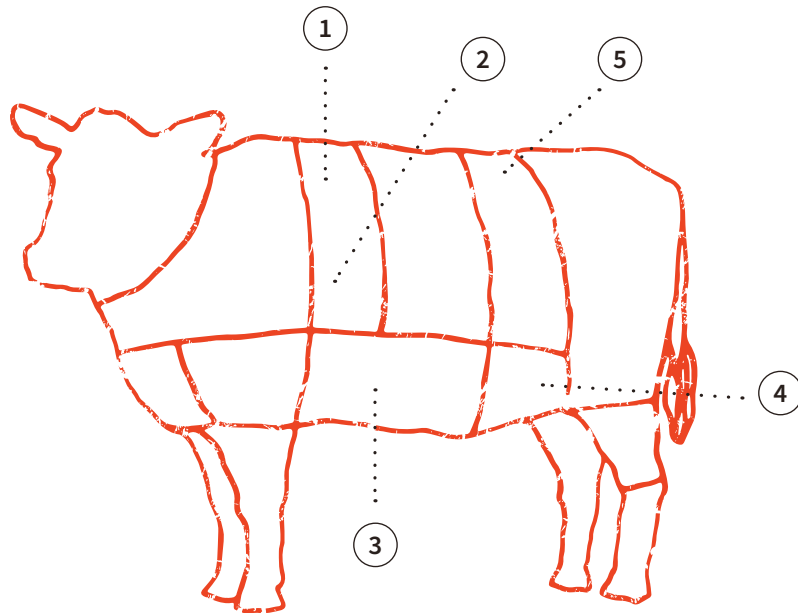
**Wood-fired Sustainable Red Snapper** 48  
Green Salsa | Sucrine Lettuce

**Black Cod 'A la Plancha'** 54  
Seaweed Chimichurri | Crispy Zucchini Flower |  
Crushed Potatoes with Preserved Lemon

**Slow-cooked Sherry and Orange  
Marinated Iberico Pork Ribs** 48  
Gremolata

**Crispy Argentine Style Artichoke** 42  
Sunchoke, Quinoa and Parmesan 'Risotto Al Salto' |  
Saffron Espuma | Seeds and Nuts

**Amelia Park Lamb Saddle on the Bone** 52  
Rosemary | Broad Beans | Eggplant Escabeche |  
Hot Palermo Pepper Sauce



## MENU DE CARNE

All served with red chimichurri

①	Devesa' Argentinian grain-fed OP Rib 1kg <i>please allow 30-45 minutes depending on preferred doneness</i>	210
②	Sanchoku Wagyu Tomahawk MS 3-4 1kg <i>please allow 30-45 minutes depending on preferred doneness</i>	280
③	‘Devesa’ Argentinian Grain-fed Thick Skirt 250g	48
④	‘Jac Bingara’ F1 Wagyu Tri-Tip MS 6-8 200g	90
⑤	‘US Morgan Ranch Striploin MS6-7 250g	75

### PLATO DE ASADO

serves 5 people

*please allow 30-45 minutes depending on preferred doneness*

‘Devesa’ Argentinian grain-fed OP Rib 1kg | Chimichurri

Slow-cooked Sherry and Orange  
Marinated Free Range Chicken

Gremolata

Amelia Park Lamb Saddle on the Bone

Home-made Chorizo Snail Sausage

340

## VERDURAS

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Potatoes from the New World ‘Rescoldo’   Sundried Tomato Tapenade	12
Roasted and Smoked Heirloom Carrots   Honey	12
Asparagus ‘Parrilla’   Lemon	14
Wood-fired White Corn   Corn ‘Humita’	12
Palermo Peppers ‘Parrilla’   Smoked Salt	14

### PLATO DE VERDURAS

Potatoes from the New World ‘Rescoldo’ | Sundried Tomato Tapenade  
Roasted and Smoked Heirloom Carrots | Honey  
Asparagus ‘Parrilla’  
Wood-fired White Corn | Corn ‘Humita’  
Wood-fired Palermo Peppers | Smoked Salt

40



