

FIRE

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 ingredi-ents 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 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 grillmasters brings her own personal and honest touch to the humble fire.



Group Culinary Director
Christopher Millar



Argentinian Chef
Soledad Nardelli



Argentinian Chef
Patricia Ramos

SEASONAL COMMUNAL MENU

\$178 ++ per person

(Minimum Two Persons)

FIRST COURSE

Charred Sourdough | Sea Urchin Butter
Empanada Selection

SECOND COURSE

French Fin De Claire Oysters
Ceviche of Patagonian Prawns, Ikura and Avocado

THIRD COURSE

Chilled Tomatican
Wood-smoked Vine-ripened Tomato Soup
Burrata | Black Olive Soil | Ciabatta Croutons | Anchovy | Micro-basil

FIRE ASADO

(Select 1)

Wood-fired Sustainable Red Snapper
Green Salsa | Sucrine Lettuce

Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs
Gremolata

Jac Bingara F1 Wagyu Tri-tip MS 6-8 200g
(Supplement \$40++)

25 day Dry-Aged Devesa Grain-Fed OP Rib 500g 'on-the-bone'
(1 OP Rib per 2 pax)

VERDURAS

Asparagus, Manchego and Lemon
Palermo Bell Peppers
Crunchy Potatoes

POSTRE

Flan Adriana
Dulche De Leche

Golden Peaches in Two Styles
Caramelised Poached Peach | Peach and Rosemary Sorbet
Amaretto Crumble

Alfajores Cookies

APERITIVOS

Wood-fired Sourdough 13

brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter

Plato De Empanada

3 Empanadas | 6 Empanadas

18 34

Empanadas from Three Argentinian Regions

Beef Flank | Cumin | Aji Molido

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 39

Mud Crab cooked over Almond Wood Embers

Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 38

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

Six Fin De Claire Oysters 42

Argentinian Condiments

Argentine Style Marinated Wagyu Inside Skirt 'Parrilla' 36

Warm Salad of Marinated Wagyu Skirt grilled over embers

Heirloom Carrots | Pomegranate | Raisins | Walnuts | Green Olives

House-made Chorizo Sausage 'Choripán' 32

Parrilla-grilled Chorizo Sausage | Iberico Chorizo Sauce

Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

Provolone Cheese on cast iron skillet

Capers | Sage | Shallots | Fugazetta

PLATO PRINCIPAL

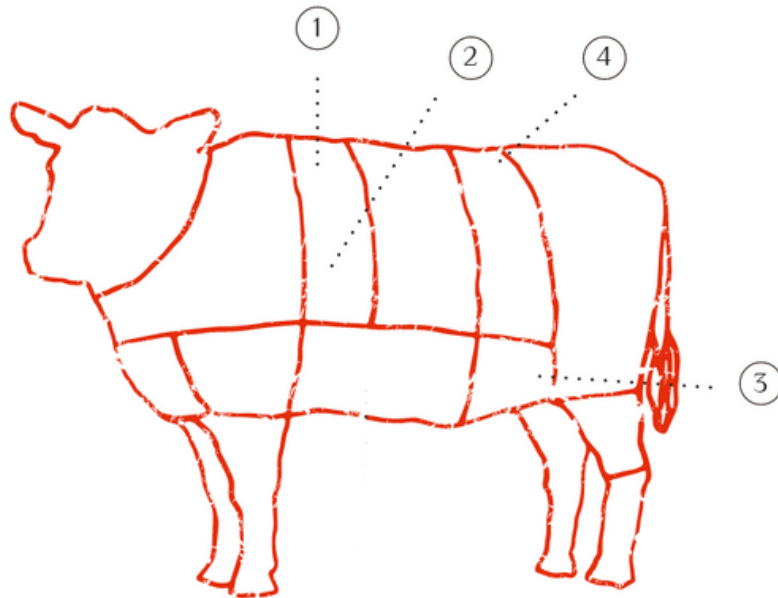
Wood-fired Sustainable Red Snapper 53
Green Salsa | Sucrine Lettuce

Black Cod 'A la Plancha' 59
Seaweed Chimichurri | Crispy Zucchini Flower
Crushed Potatoes with Preserved Lemon

Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs 53
Gremolata

Crispy Argentine Style Artichoke 46
Artichoke Sunchoke, Quinoa and Parmesan Risotto
Saffron Espuma | Seeds and Nuts

Amelia Park Lamb Saddle on the Bone 58
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 the preferred doneness</i>	233
②	Devesa Argentinian Grain-Fed Boneless Rib-eye 250g	55
③	Jac Bingara F1 Wagyu Tri-Tip MS 6-8 200g	98
④	US Morgan Ranch Striploin MS 6-7 250g	83

VERDURAS

Potatoes from the New World ‘Rescoldo’ Sundried Tomato Tapenade	15
Roasted and Smoked Heirloom Carrots Honey	15
Asparagus ‘Parrilla’ Lemon	18
Wood-fired White Corn Corn Humita	15
Palermo Peppers ‘Parrilla’ Smoked Salt	18

PLATO DE VERDURAS

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

48

POSTRE

Flan Adriana Dulce De Leche	26
Choco Torta Gianduja Sorbet Hazelnut	24
Citrus Poached Quince Blueberries Bay Leaf and Orange Ice Cream	24
Golden Peaches in Two Styles Caramelised Poached Peach Peach and Rosemary Sorbet Amaretto Crumble	24

QUESO

Daily Cheese Selection Two Types Malbec Poached Quince Quince paste Walnut Wafers	31
------------------------------------------------------------------------------------------	----

CON CAFÉ

Alfajores Dulce De Leche Cookies	5 each
-------------------------------------	--------
