



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 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 menu that 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

SET LUNCHEON MENU

3-Course

\$58++ per person

(Additional glass of Red / White / Prosecco \$15++)

APERITIVOS (Select 1)

Roasted Corn Soup

Mushrooms | Candied Pecan Nuts | Herb Oil

'Crillo de Pollo'

Argentinian Style Chicken Broth | Root Vegetables

Grilled Endive Salad

Manchego Cheese | Sweet Potato Chips | Red Wine Vinaigrette

Cherry Tomato | Sour Cream

Poached Lobster

Avocado | Lime Aioli | Micro Greens

(Supplement \$15++)

PLATO PRINCIPAL (Select 1)

Asado Grilled Wagyu Bavette

Chimichurri | Char-grilled Palermo Peppers

(Supplement \$18++)

Plancha Red Snapper

Pickled Eggplant | Asparagus

Char-grilled Smoked-Paprika Marinated Free Range Baby Chicken

Crushed Potato with Smoked Corn | Tomato Salsa

Roasted Butternut Pumpkin

Provolone Gratin | Pomegranate Seeds | Honey Dressing Roasted Nuts | Herbs

POSTRE (Select 1)

Dulce de Leche Panna Cotta

Blueberries | Strawberry Blossom Ice Cream

Warm Dark Chocolate Fondant

Chocolate Crumble | Orange | Espresso Caramel

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

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

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

LUNCH A LA CARTE

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	
Grilled Stuffed Zucchini with Stracciatella	46
Olives and Aji Molido Amaranth and Parmesan Risotto	
Amelia Park Lamb Saddle on the Bone	58
Rosemary Broad Beans Eggplant Escabeche Hot Palermo Pepper Sauce	
Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g	55
Red Chimichurri	
Jac Bingara F1 Wagyu Tri-Tip MS 6-8 200g	98
Red Chimichurri	
US Morgan Ranch Striploin MS 6-7 250g	83
Red Chimichurri	

VERDURAS

Potatoes from the New World ‘Rescoldo’	15
Sundried Tomato Tapenade	
Roasted and Smoked Heirloom Carrots Honey	15
Wood-fired White Corn Corn Humita	15
Palermo Peppers ‘Parrilla’ Smoked Salt	18
Smoked Asparagus	20
Pickles Tartara Sauce Homemade Ricotta Fried Garlic	

POSTRE

LUNCH A LA CARTE

Flan Adriana	26
Dulche De Leche	
Choco Torta	24
Gianduja Sorbet Hazelnut	
Citrus Poached Quince	24
Blueberries Bay Leaf and Orange Ice Cream	

QUESO

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

CON CAFÉ

Alfajores	5 <i>each</i>
Dulce De Leche Cookies	