



# 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 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

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# SET LUNCHEON MENU

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## 3-Course Set Lunch

\$58++

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

### APERITIVOS (Select 1)

Sopa de Choclo Corn Soup  
Root Vegetables | Parsley

Rustic Roma Tomato and Corn Salad  
Arugula | Red Onion | Crisp Wafer | Basil

Crab Salad  
Avocado | Tomatoes | Cucumber | Coriander | Lime | Micro Herbs  
*Supplement \$10++*

Stracciatella Cheese  
Smoked Jamon | Fig Compote | Pickled Onion | Basil Oil

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### PLATO PRINCIPAL (Select 1)

Wood-fired Wagyu Hanging Tender  
Mushrooms | Baby Potatoes | Red Chimichurri  
*Supplement \$20++*

Plancha Seared Sustainable Seabass  
Caponata | Asparagus | Corn Salsa

Char-grilled Smoked-Paprika Marinated Free Range Baby Chicken  
Bell Peppers-Onion Confit | Quinoa | Chicken Jus

Seared Cauliflower Steak  
Amaranth Parmesan Risotto | Pumpkin Seeds | Pea Sprouts

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### POSTRE (Select 1)

Dulce de Leche Panna Cotta  
Blueberries | Strawberry Blossom Ice Cream

Warm Dark Chocolate Fondant  
Chocolate Crumble | Orange | Espresso Caramel

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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

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<b>Black Cod ‘A la Plancha’</b>	59
Seaweed Chimichurri   Crispy Zucchini Flower Crushed Potatoes with Preserved Lemon	
<b>Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs</b>	53
Gremolata	
<b>Grilled Stuffed Zucchini with Stracciatella</b>	46
Olives and Aji Molido   Amaranth and Parmesan Risotto	
<b>Amelia Park Lamb Saddle on the Bone</b>	58
Rosemary   Broad Beans   Eggplant Escabeche Hot Palermo Pepper Sauce	
<b>Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g</b>	55
Red Chimichurri	
<b>Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g</b>	75
Red Chimichurri	
<b>US Morgan Ranch Striploin MS 6-7 250g</b>	83
Red Chimichurri	

## VERDURAS

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

## POSTRE

LUNCH A LA CARTE

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

## QUESO

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

## CON CAFÉ

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