



FIRE

DÍA DE SAN VALENTÍN

5 Course Dinner Menu

11 - 14 Feb

\$198++ | \$248++ window seats

1st Course

Charred Sourdough | French Butter
Empanada Selection

2nd Course

Fine De Claire Oysters | Mud Crab & Lime Gratin

3rd Course

Patagonian Prawn | Hokkaido Scallop | Red Tapenade | Bone Marrow Toasts

Couples Asado Platter

Wood-fired Argentinian Devesa Grain-Fed Ribeye

Amelia Park Lamb Rack

Alaskan Black Cod 'A La Plancha'

Verduras

Asparagus, Manchego & Lemon

White Corn & Humita

Palermo Bell Peppers

Dessert

"Golden Peaches in Two Styles"

Caramelized Poached Peach | Peach & Rosemary Sorbet |

Amaretto Crumble

Alfajerez Cookies

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.