



# 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 Fine 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

Tajima Full Blood Wagyu Thick Skirt MB 4-5 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

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

Fine De Claire Oysters (6 pieces) 42

Creole Berry 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

---

---

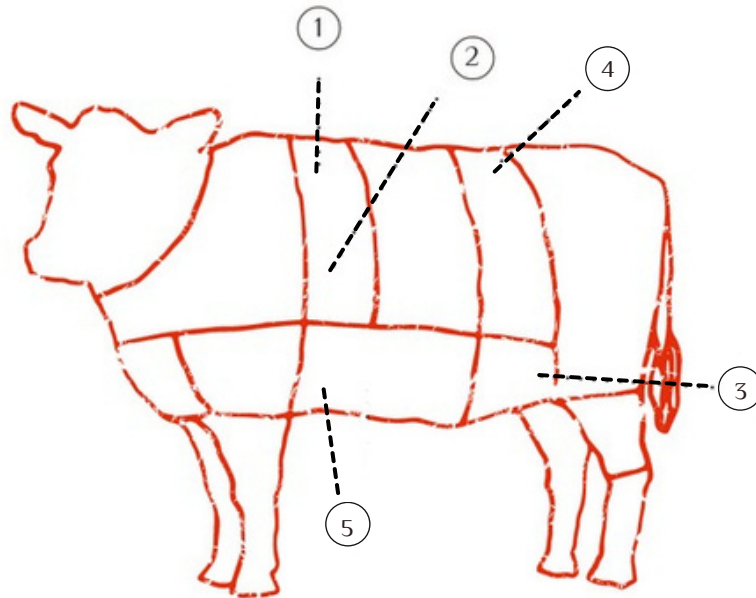
Wood-fired Sustainable Red Snapper 53  
Green Salsa | Sucrine Lettuce

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

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



## 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	Tajima Full Blood Wagyu Thick Skirt MS 4-5 200g	75
④	US Morgan Ranch Striploin MS 6-7 250g	83
⑤	Tira De Asado Angus Short Rib MS2 400g Quinoa Purée   Quinoa Souffle   Baby Summer Leaves	58

# VERDURAS

---

---

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

## PLATO DE VERDURAS

Potatoes from the New World ‘Rescoldo’ | Sundried Tomato Tapenade

Smoked Heirloom Carrots | Honey

Smoked Asparagus | Pickles | Tartara Sauce  
Homemade Ricotta | Fried Garlic

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

## QUESO

---

---

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

## CON CAFÉ

---

---

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

---

---