



F I R E

Exclusively from 23 - 25 Dec

Christmas In The Clouds

5-Course Dinner Menu

\$178++ pp (Non-Window) | \$208++ pp (Window Seat)

APERITIVOS

Marinated Burrata

Basil-Arugula Pesto | Black Olives | Parma Ham

Tiger Prawn & Smoked Mud Crab Salad

Chimichurri Aioli | Northern Salsa Criolla | Russet Potato

“Picada Argentina”

Smoked Provoleta & Truffle Mousse | Wagyu Pastrami | Chorizo

PLATO PRINCIPAL

Asado Platter

Fillet of Parilla Grilled Sustainable Seabass

Grilled Grain Fed Argentinian Ribeye

Roasted Australian Rack of Lamb

Sides

Smoked Heirloom Palermo Peppers and Heirloom Carrots

Fennel, Celery and Mini Heirloom Tomato Salad

Roasted Baby Potato with Lemon Herb Dressing

POSTRE

Valrhona Dark Chocolate Log Cake

Merlot Infused | Amarena Cherries | Fresh Berries | Strawberry Sorbet

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



F I R E

Exclusively from 23 - 25 Dec

Christmas In The Clouds

5-Course Vegetarian Dinner Menu

\$178++ pp (Non-Window) | \$208++ pp (Window Seat)

APERITIVOS

Marinated Burrata with Tapenade
Basil-Arugula Pesto | Black Olives | Sour Dough Crisp

Roasted Corn Empanada
Chimichurri Aioli | Bechamel | Parmesan

“Picada Argentina”

Smoked Provoleta & Truffle Mousse | Pickled Carrot | Pickled Onion

PLATO PRINCIPAL

Asado Platter

Slow-Cooked Baby Pumpkin
Mixed Quinoa Risotto | Marinated Stracciatella | Pumpkin Seeds

Roasted Herb-Marinated Cauliflower Steak
Paprika Dressing

Sides

Smoked Heirloom Palermo and Heirloom Carrots
Fennel, Celery and Mini Heirloom Tomato Salad
Roasted Baby Potato with Lemon Herb Dressing

POSTRE

Valrhona Dark Chocolate Log Cake
Merlot Infused | Amarena Cherries | Fresh Berries | Strawberry Sorbet

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F I R E

Exclusively from 23 - 25 Dec

Christmas In The Clouds

3-Course Kids Dinner Menu

\$88++ pp (Non-Window) | \$118++ pp (Window Seat)

APERITIVOS

Crab Croquette

Corn & Tomato Salsa | Homemade Tartar Sauce

Or

Cheesy Fugazzetta

Provoleta | House-made Tomato Sauce

PLATO PRINCIPAL

Tempura Fish & Chips

Lime Aioli

Or

Pulled Beef Sliders

Lettuce | Tomato | Shoestring Fries

POSTRE

Hazelnut Praline

Chocolate Sponge | Vanilla Chantilly Cream |

Gianduja Chocolate Sorbet

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