



FIRE

FIRE IN THE SKY

Indulge sky high at FIRE, where traditional asado flavours meet modern techniques, crafting unique dishes that honour Argentina's culinary heritage. With a focus on grilled meats, a time-honoured staple of the country, FIRE innovates by embracing contemporary methods, diverse cuts and tantalizing seasonings. Curated with precision, our grilled meats are delicately infused with the essence of apple, oak and almond woods.

We exalt the fervor that fuels Argentinians, extending it to our bold and vibrant cuisine. Each bite ignites with explosive flavours, embodying the same zest and passion ingrained in the people. Within our inviting ambience, meticulous attention to detail and warm staff, you'll experience the very essence of Argentinean culture—the fervent heartbeat of a nation at FIRE.



The FIRE culinary team is led by leading Argentinian chef Soledad Nardelli together with an all-star ensemble of specialised chefs. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs and combined, the team has over a century of experience in cooking and hospitality. Each and every one of them bring their unique perspective and approach to food research and innovation, developing a carefully curated menu that features authentic Argentinian dishes in a contemporary style.



Argentinian Chef
Soledad Nardelli

Chef Soledad Nardelli is a leading representative of the modern gastronomy renaissance. Having trained in Argentina, France and Spain, she was named “Chef of the Future” in 2009 by the International Academy of Gastronomy and is recognised by the Argentine government as the Ambassador bringing Argentine Cuisine to the world.

SEASONAL COMMUNAL MENU

\$178 ++ per person
(Minimum Two Persons)

FIRST COURSE

Charred Sourdough | Chimichurri Butter
Empanada Selection

SECOND COURSE

French Fine De Claire Oysters
Ceviche of Patagonian Prawns, Ikura and Avocado

THIRD COURSE

Chilled Tomatican
Smoked Vine-ripened Tomato Soup
Burrata | Black Olive Soil | Ciabatta Croutons | Anchovy | Micro-basil

FIRE ASADO (Select 1)

Grilled Sustainable Red Snapper
Green Salsa | Romaine Lettuce

Confit Spanish Farmed Milk-fed Suckling Pig Belly
Fennel, Green Apple and Radish Salad |
Passion Fruit and Orange Reduction

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
Dulce De Leche

Alfajores Cookies

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

APERITIVOS

Onion Thyme Bread Roll (3pcs) 10

Chimichurri Butter

Charred Sourdough 13

Brushed with Wagyu Fat | Chimichurri Butter

Plato De Empanada

3 Empanadas | 6 Empanadas

18

34

Empanadas from Three Argentinian Regions

Wagyu Beef Cuts | Cumin | Aji Molido

Charred Corn | Béchamel | Mozzarella | Paprika

Grilled Squid and Cod | Bell Peppers | Lemon Zest | Ciboulette

Mud Crab 'Rescoldo' 39

Mud Crab cooked over Almond Wood Embers

Hokkaido Scallop | Pomegranate | Fennel | Orange Dressing

Patagonian Red Prawns 38

Grilled Patagonian Red Prawns | Northern Corn Criollita Sauce

Fine De Claire Oysters (6 pieces) 42

Creole Berry Sauce

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula

Vinaigrette Chorizo

House-made Chorizo Sausage 'Choripán' 32

Grilled Chorizo Sausage | Iberico Sauce Fig

Compote | Choripán | Croutons

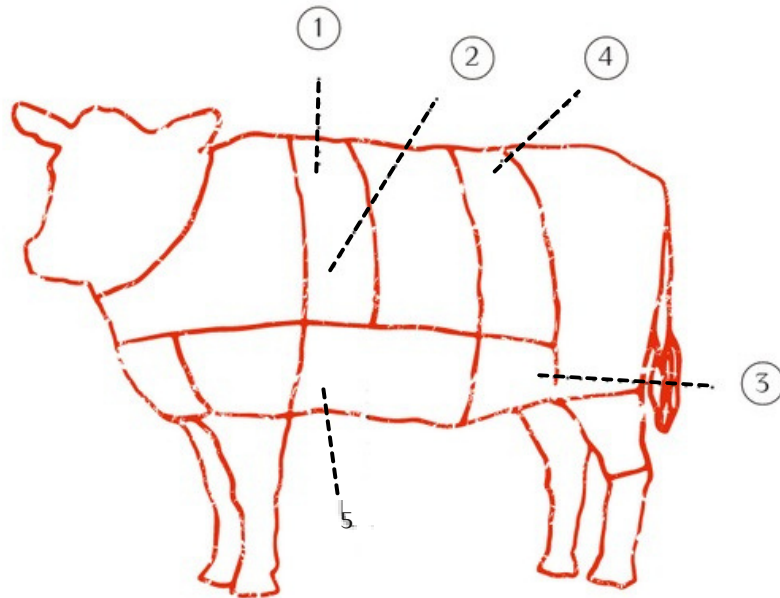
Provoleta 'Chapa' 38

Provolone Cheese on cast iron skillet

Capers | Oregano | Paprika | Fugazetta

PLATO PRINCIPAL

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| Grilled Sustainable Red Snapper Green Salsa Romaine Lettuce | 53 |
| Black Cod ‘A la Plancha’ Seaweed Chimichurri Crispy Zucchini Flower Herb Baked Crispy Potato | 59 |
| Confit Spanish Farmed Milk-fed Suckling Pig Belly Fennel, Green Apple and Celery Salad Passion Fruit and Orange Reduction | 50 |
| Oven-baked Baby Pumpkin with Marinated Stracciatella Red and White Quinoa Risotto Puffed Quinoa Toasted Pumpkin Seeds | 42 |
| Tasmanian Grass-fed Sous Vide Rack of Lamb Rosemary Broad Beans Eggplant Chimichurri | 55 |



MENU DE CARNE

All served with Chimichurri and Salsa Criolla

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| 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 MB 4-5 200g | 75 |
| ④ | US Morgan Ranch Striploin MS 6-7 250g | 83 |
| ⑤ | Tira De Asado Angus Short Rib MS2 400g <i>Quinoa Purée Quinoa Souffle Baby Summer Leaves</i> | 58 |

PLATO DE ASADO (Serves 2 - 3 Pax)

House-made Chorizo Sausage 'Choripán'
Black Cod 'A la Plancha'
Tasmanian Grass-fed Sous Vide Rack of Lamb
US Morgan Ranch Striploin MS 6-7 250g

Potatoes from the New World 'Rescoldo'
Smoked and Roasted Heirloom Carrots
Smoked Asparagus
Grilled White Corn
Grilled Palermo Peppers

280

VERDURAS

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| Potatoes from the New World ‘Rescoldo’ Chimichurri | 15 |
| Roasted and Smoked Heirloom Carrots Honey | 15 |
| Grilled White Corn Corn Humita | 15 |
| Grilled Palermo Peppers Smoked Salt | 18 |
| Smoked Asparagus Pickles Tartar Sauce Homemade Ricotta Fried Garlic | 20 |

PLATO DE VERDURAS

Potatoes from the New World ‘Rescoldo’ | Chimichurri

Smoked Heirloom Carrots | Honey

Smoked Asparagus

Pickles | Tartar Sauce | Homemade Ricotta | Fried Garlic

Grilled White Corn | Corn Humita

Grilled Palermo Peppers | Smoked Salt

48

POSTRE

Flan Adriana 26
Dulce De Leche

Choco Torta 24
Gianduja Sorbet | Hazelnut

Malbec Red Wine 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 each
Dulce De Leche Cookies