



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.

SET LUNCHEON MENU

3-Course Set Lunch

\$58++

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

APERITIVOS (Select 1)

Caramelised Artichoke Mash with Flat Bread (V)
Pumpkin Seed | Smoked Paprika | Extra Virgin Olive Oil

Heirloom Tomato and Burrata Cheese (V)
Arugula | Spanish Onion | Aged Balsamic Dressing

Caramelised Corn & Onion Soup
Beef Stock | Sweet Yellow Corn | Italian Parsley

Tiger Prawn & Smoked Mud Crab Salad
Japanese Cucumber | Shallot | Citrus Vinaigrette
Supplement \$12++

PLATO PRINCIPAL (Select 1)

Grilled Spice-Marinaded Free Range Baby Chicken
Truffle Potato Puree | Charred Corn | Green Chimichurri

Plancha Seared Sustainable Barramundi
Capsicum Caponata | Fennel Salad | Micro Cress

Butternut Squash Risotto (V)
Aged Parmesan | Pumpkin Seeds | Balsamic Reduction

Sanchoku F1 Wagyu Hanging Tender
Herb Roasted Baby Potato | Broccolini | Red Chimichurri
Supplement \$20++

Parrilla Grilled US Morgan Ranch Striploin MS 6-7
Herb Roasted Baby Potato | Broccolini | Red Chimichurri
Supplement \$30++

POSTRE (Select 1)

Panqueque con Dulce de leche
Gianduja Sorbet | Buttery Crepes | Orange Segments

Warm Dark Chocolate Fondant
Mix Berries | Hazelnut Crumble | Chocolate Sauce

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.

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

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

House-made Chorizo Sausage 'Choripán' 32

Grilled Chorizo Sausage | Iberico Chorizo Sauce

Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

Provolone Cheese on cast iron skillet

Capers | Oregano | Paprika | Fugazetta

PLATO PRINCIPAL

LUNCH A LA CARTE

Black Cod 'A la Plancha'	59
Seaweed Chimichurri Crispy Zucchini Flower Herb Baked Crispy Potato	
Confit Spanish Farmed Milk-fed Suckling Pig Belly	50
Fennel, Green Apple and Celery Salad Passion Fruit and Orange Reduction	
Oven-baked Baby Pumpkin with Marinated Stracciatella	42
Red and White Quinoa Risotto Puffed Quinoa Toasted Pumpkin Seeds	
Tasmanian Grass-fed Sous Vide Rack of Lamb	55
Rosemary Broad Beans Eggplant Chimichurri	
Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g	55
Red Chimichurri	
Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g	75
Red Chimichurri	
US Morgan Ranch Striploin MS 6-7 250g	83
Red Chimichurri	

VERDURAS

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

POSTRE

LUNCH A LA CARTE

Flan Adriana	26
Dulche 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 <i>each</i>
Dulce De Leche Cookies	