



F I R E

# VALENTINES

» — 9 FEB 2024 - 14 FEB 2024 — «

## 2024 VALENTINE'S DAY MENU

5-COURSE SET DINNER MENU  
WITH PRE-DINNER DRINKS

\$178++ (NON-WINDOW)

\$208++ (WINDOW)  
(INCLUSIVE OF PRE-DINNER DRINKS)

### COLD APPETISER

#### Seafood From the Patagonian

Hand Dived Scallop | Poached Oysters | Smoked Crab | Chimichurri Emulsion

### HOT APPETISER

#### Empanada Catamarqueña

Minced Wagyu Beef | Capsicum | Raisins | Olives | Potato

### PRE-MAIN

#### Grain-fed Farmed Rabbit Leg Croquette

Rabbit Leg Confit | Roasted Tapioca Mousse | Foie Gras Malbec Jus

### MAIN COURSE

#### Carne a la Masa

Pampas Grain-fed Argentinian Tenderloin Wrapped in Savoury Dough

Root Vegetable & Capsicum Duxelles | Humita

OR

#### Plancha Seared Black Cod with Green Chimichurri

Roasted Cassava Confit | Pickled Pumpkin & Heart of Palm | Crustacean Jus

### DESSERT

#### Gaznates From the Northeast Region

Caramelised Guava | Marinated Whipped Goat Cheese | 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.