



# FIRE

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## 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.

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# SET LUNCHEON MENU

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## 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++*

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### 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++*

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### POSTRE (Select 1)

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

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

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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.

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Onion Thyme Bread Roll (3pcs) 10

Chimichurri Butter

Charred Sourdough 10

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' 35

Mud Crab cooked over Almond Wood Embers

Hokkaido Scallop | Pomegranate | Fennel | Orange Dressing

Patagonian Red Prawns 32

Grilled Patagonian Red Prawns | Northern Corn Criollita Sauce

Seasonal Heirloom Tomato Salad 28

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

House-made Chorizo Sausage 'Choripán' 30

Grilled Chorizo Sausage | Iberico Chorizo

Sauce Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 32

Provolone Cheese on cast iron skillet

Capers | Oregano | Paprika | Fugazetta

# PLATO PRINCIPAL

LUNCH A LA CARTE

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<b>Black Cod 'A la Plancha'</b>	59
Seaweed Chimichurri   Crispy Zucchini Flower Herb Baked Crispy Potato	
<b>Confit Spanish Farmed Milk-fed Suckling Pig Belly</b>	46
Fennel, Green Apple and Celery Salad   Passion Fruit and Orange Reduction	
<b>Oven-baked Baby Pumpkin with Marinated Stracciatella</b>	38
Red and White Quinoa Risotto   Puffed Quinoa   Toasted Pumpkin Seeds	
<b>Tasmanian Grass-fed Sous Vide Rack of Lamb</b>	55
Rosemary   Broad Beans   Eggplant   Chimichurri	
<b>Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g</b>	55
Red Chimichurri	
<b>Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g</b>	75
Red Chimichurri	
<b>US Morgan Ranch Striploin MS 6-7 250g</b>	83
Red Chimichurri	

## VERDURAS

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<b>Potatoes from the New World 'Rescoldo'</b>	14
Chimichurri	
<b>Roasted and Smoked Heirloom Carrots   Honey</b>	15
<b>Grilled White Corn   Corn Humita</b>	15
<b>Grilled Palermo Peppers   Smoked Salt</b>	16
<b>Smoked Asparagus</b>	18
Pickles   Tartar Sauce   Homemade Ricotta   Fried Garlic	

## POSTRE

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LUNCH A LA CARTE

Flan Adriana Dulche De Leche	24
Choco Torta Gianduja Sorbet   Hazelnut	22
Malbec Red Wine Poached Quince Blueberries   Bay Leaf and Orange Ice Cream	24

## QUESO

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Daily Cheese Selection Two Types Malbec Poached Quince   Quince paste   Walnut Wafers	31
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## CON CAFÉ

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Alfajores Dulce De Leche Cookies	5 <i>each</i>
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