



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 recognized by the Argentine government as the Ambassador bringing Argentine Cuisine to the world.

GAUCHO SET LUNCH MENU

2 Course - \$35++ | 3 Course - \$45++ | 4 Course - \$55++

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

APERITIVOS (Select 1)

Grilled Peach and Heirloom Tomato Salad

Feta Cheese Crumble | Sesame Crisps | Arugula Pesto

Thyme and Rosemary Marinated Smoked Duck Breast

Garden Leaves | Spanish Onions | Aged Comté | Truffle Aioli

Fresh Japanese Oyster (1 Piece)

Japanese Cucumber | Green Apples | Red Radish | Olive Oil Pearls | Citrus Vinaigrette

Additional Oyster at \$6++

SOUP

Forest Mushroom Soup (V)

Sautéed Mixed Mushrooms | Parmesan Croutons | Chives | Truffle Oil

PLATO PRINCIPAL (Select 1)

Plancha Seared Line-Caught Sea Bass

Shaved Fennel | Roasted Spiced Cauliflower Purée | Citrus Vinaigrette

Additional Supplement for Black Cod \$15++

Grilled Marinated Farmed Spring Chicken

Herb Roasted Baby Potatoes | Grilled Heirloom Peppers | Green Chimichurri

Pan Fried Crispy Potato Gnocchi (V)

Baby Heirloom Tomatoes | Aged Parmesan | Basil Oil | Salsa de Tomate

Devesa Argentinian Striploin 150g

Roasted Broccoli | Garlic Confit Potato Purée | Red Chimichurri

Supplement \$14++

Entre Todos Argentinian Grain-Fed Ribeye 150g

Roasted Broccoli | Garlic Confit Potato Purée | Red Chimichurri

Supplement \$18++

DESSERT (Select 1)

Dulce de Leche Panna Cotta

Mixed Summer Berries | Caramelized Peach Compote | Buttery Vanilla Crumble

Hazelnut Praline Mousse Cake

Raspberry Coulis | Italian Meringue | Citrus Compote

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F I R E

APERITIVOS

ARGENTINIAN BREAD BASKET

\$15

Pan De Campo Served with Chimichurri Butter | Braised Lentils, EVOO

PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$16

\$30

Empanadas from Three Argentinian Regions

Hand-Cut Beef | Cumin | Aji Molido

Charred Corn | Mozzarella | Paprika | Béchamel

Patagonian Red Prawn | Onions | Leeks | Cream Cheese

CITRUS-CURED OCEAN TROUT GRAVADLAX

\$32

Japanese Cucumber | Green Apple | Radish | Torrentés Vinaigrette

PATAGONIAN RED PRAWNS

\$32

Grilled Patagonian Red Prawns | Northern Corn Criollita Salsa

SEASONAL HEIRLOOM TOMATO SALAD

\$28

Grilled Peaches | Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps

TWICE-BAKED PROVOLETA SOUFFLÉ (V)

\$26

Roasted Heirloom Peppers | Black Olives | Barn Eggs

BEEF AND CORN HUMITA TAMALE

\$20

Braised Argentinian Beef Cheeks | Oregano | Cumin

HOUSE-MADE ARGENTINIAN MANGALICA PORK SAUSAGE 180G

\$14

Paprika | Cumin | Oregano

Served with Chimichurri & Salsa Criolla

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PLATO PRINCIPAL

BLACK COD “CHUPÍN DE PESCADO”	\$59
<i>Potato Tomato and Capsicum Seafood Stew Paprika Oregano</i>	
ROASTED TASMANIAN GRASS-FED RACK OF LAMB	\$55
<i>Herb Roasted Potatoes Garlic Chips Mint Chimichurri</i>	
CORN-FED SPATCHCOCK CHICKEN 800G	\$45
<i>Garlic Paprika Green Chimichurri</i>	
CRISPY POTATO GNOCCHI (V)	\$35
<i>Tomato Sauce Reduction Baby Heirloom Tomatoes Basil Oil Aged Parmesan</i>	

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G	\$58
<i>Devesa Grass-Fed 3-4 Weeks Wet Aged</i>	
ARGENTINIAN BONELESS RIB-EYE 300G	\$60
<i>Entre Todos Grass-Fed Grain-Finish 3-4 Weeks Wet Aged</i>	
AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G	\$55
<i>Altair MB 4-5 Grass Fed 2 Weeks Wet Aged</i>	

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F I R E

SHARING CUTS

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN OP RIB 1KG \$190

Devesa | Grain-Fed | 3-4 Weeks Wet Aged

ARGENTINIAN TOMAHAWK 1.2KG \$210

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ARGENTINIAN T-BONE 1KG \$170

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ARGENTINIAN SHORT RIB 700G \$95

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

ROASTED SLOW-COOKED TASMANIAN \$68

LAMB SHOULDER 500G

M.C. Herd | Grass-Fed | Rosemary & Thyme | Garlic

MATAMBRITO DE CERDO 400G \$58

Ramos | Iberian Pork Flank | Fennel, Green Apple and Celery Salad

FARMED WHOLE SUSTAINABLE SEABASS 700G \$68

Green Salsa | Garlic | Charred Lemon

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F I R E

VERDURAS

CRUNCHY BEEF FAT POTATOES \$14

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS \$15

Honey | Chimichurri

GRILLED WHITE CORN \$15

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI \$18

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS \$16

Smoked Salt | Thyme

CRIOLLA SALAD \$18

*Mixed Garden Leaves | Spanish Onions | Heirloom Cherry
Tomatoes | Citrus Vinaigrette*

PLATO DE VERDURAS \$45

CRUNCHY BEEF FAT POTATOES

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS

Honey | Chimichurri

GRILLED WHITE CORN

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

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POSTRE

FLAN ADRIANA \$24

Dulce De Leche | Meringue | Summer Berries

CHOCO TORTA \$22

Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction

MALBEC RED WINE POACHED QUINCE \$26

Malbec Sorbet | Vanilla Tuille | Lime

QUESO

POSTRE VIGILANTE DE MEMBRILLO \$12

Gouda Cheese | Quince | Toasted Walnuts

DAILY CHEESE SELECTION THREE TYPES \$40

*Hard Cheese | Semi-Hard | Soft Cheese | Blue Cheese
Malbec Poached Quince | Toasted Walnuts | Sesame Crisps*

CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES) \$5

House-Made Dulce de Leche

CHOCOLATE ALFAJORES (2 PIECES) \$5

Chocolate Ganache

COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES) \$5

Desiccated Coconut

CONITOS (2 PIECES) \$5

Butter Cookies | Dulce de Leche | Dark Chocolate

CANDIES FROM CHEF SOLEDAD'S CHILDHOOD \$16

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