



F I R E

NEW YEAR DINNER MENU 5 COURSE COMMUNAL SET

Non-Window \$198++ Per Pax

Window Seat \$228++ Per Pax

(Min 2 Pax)

TO START

Argentinian Bread Basket

Pan De Campo & Ciabatta Romana

Chimichurri Butter | Braised Lentils

Chickpea Fainá

Serrano Ham | Caramelized Onions | Sun-Dried Tomato and Olive Salsa
Arugula Sprouts

FIRST COURSE

Citrus-Cured Ocean Trout Gravdlax

Japanese Cucumber | Green Apple | Radish | Extra Virgin Olive Oil Pearls

Vitel Tonné

Slow Cooked Veal Tenderloin | Tuna, Anchovies and Capers Mayonnaise

SECOND COURSE

Cured Ham and Cheese Empanada

Mozzarella | Provolone | Jambon | Oregano | Paprika

Summer Locro Stew

Squash | Chorizo | Bacon | Charred Corn | White Beans | Paprika

PRE-MAINS

Crispy Pan-Fried Potato Gnocchi

Baby Heirloom Tomatoes | Parmesan Crisp | Arugula & Basil Pesto | Basil Oil

PLATO DE ASADO

Plancha Seared Alaska Black Cod

Roasted Stuffed Turkey Breast with Forest Mushrooms

Slow Cooked Garlic and Honey Glazed Lamb Shoulder

Argentinian Grain-Fed Beef Ribeye

Served with

Crispy Potatoes | Mixed Summer Leaves
Roasted Glazed Heirloom Carrots | Roasted Honey Brussels Sprouts
Chimichurri | Salsa Criolla

POSTRE

Budin De Pan

Argentinian Dulce De Leche Bread Pudding

Summer Berries | Citrus Meringue

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Valrhona Dark Chocolate Ganache | Crema Chantilly

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



F I R E

NEW YEAR DINNER MENU
5 COURSE VEGETARIAN SET, \$178 PER PAX

TO START

Ciabatta Romana

Chimichurri Butter | Braised Lentils

Chickpea Fainá

Serrano Ham | Caramelized Onions | Sun-Dried Tomato and Olive Salsa
Arugula Sprouts

FIRST COURSE

Grilled Peach and Seasonal Heirloom Tomato Salad

Spanish Onions | Garden Greens | Sesame Crisps | Arugula Pesto

Carpaccio of Grilled Marinated Zucchini and Eggplant

Feta Cheese | Roasted Chestnuts and Walnuts | Aji Molido | Basil Oil

SECOND COURSE

Corn and Cheese Empanada

Roasted Corn | Mozzarella | Provolone | Oregano | Paprika

Summer Pumpkin Soup

Squash | Charred Corn | White Beans | Paprika

PRE-MAINS

Crispy Pan-Fried Potato Gnocchi

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

MAIN COURSE

Grilled Cumin and Garlic Marinated Cauliflower Steak

Thyme | Rosemary | Green Chimichurri

Twice-Baked Provolone Soufflé

Roasted Capsicums | Black Olives | Red Chili Flakes

Served with

Crispy Potatoes | Mixed Summer Leaves

Roasted Glazed Heirloom Carrots | Roasted Honey Brussels Sprouts

Chimichurri | Salsa Criolla

POSTRE

Budin De Pan

Argentinian Dulce De Leche Bread Pudding

Summer Berries | Citrus Meringue

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Valrhona Dark Chocolate Ganache | Crema Chantilly

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F I R E

NEW YEAR DINNER MENU
4 COURSE KIDS SET, \$58 PER PAX

TO START

Pan De Campo

Chimichurri Butter | Braised Green Lentils | Extra Virgin Olive Oil

Chickpea Fainá

Caramelized Onions | Cherry Tomatoes | Arugula | Parma Ham

FIRST COURSE

Crab Croquette

Pickled Shallots and Japanese Cucumber | Salsa Golf

SECOND COURSE

Black Truffle Mushroom Soup

Mozzarella | Provolone | Jambon | Oregano | Paprika

MAIN COURSE

Crispy Pan-Fried Potato Gnocchi

Baby Heirloom Tomatoes | Parmesan Crisp | Tomato Sauce Reduction
Basil Oil

OR

Tempura Battered Line-Caught Sea Bass

Shoestring Fries | Lime Aioli

DESSERT

Argentinian Dulce De Leche Bread Pudding

Summer Berries | Citrus Meringue

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