



NEW YEAR'S EVE 2025

4-Course Communal Set Menu

\$148 PER PAX (min 2 pax)

Through the Heart of FIRE

Witness a vibrant celebration of life, where raw essence meets radiant heat. Taste the journey from rich soil to deep sea, from fertile field to the roaring flame. Here, every ingredient is not just cooked, but passionately transformed, unleashing its truest spirit, beautifully reborn by the mastery of FIRE.

"SEEDS, BEANS & GRAINS" – To Start

These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.

Pan De Campo & Ciabatta Romana

Smoked Chimichurri Butter | Braised Lentils

Andean Heritage Stew

Slow-cooked Beef | Chorizo | Bacon | Squash | Charred Corn | Andean Beans

"WHISPERS FROM THE DEEP" – To Savour

From the ocean's pristine depths, each treasure meets elemental fire. Flawlessly seared and gloriously blistered, intense heat unlocks unparalleled purity and marine flavours.

Roasted Patagonian Red Prawn & Octopus Empanada

Shallots | Charred Palermo Peppers | Cream Cheese

Main Course (Select One)

"A LEGACY OF FLAME" – To Remember

The earth's finest, united with fire's most ancient dance. Each cut, roasted to succulent perfection or expertly grilled to capture char-kissed depths. A profound tribute to culinary tradition, reborn through heat's transformative power.

Slow Roasted Lamb Shoulder

Mille Feuille of Andean Vegetables | Mint Chimichurri

Roasted Stuffed Turkey Breast

Crispy Potato Croquettes | Near-Burnt Cauliflower Purée | Malbec Red Wine Jus

Argentinian Grass-Fed Beef Tenderloin

Potato Pavé | Corn Humita | Corn Sprouts | Green Chimichurri

Argentinian T-Bone 1kg (For 2 Pax)

Entre todos | Grain-Fed | 3-4 Weeks Wet Aged | Crunchy Potatoes | Criolla Salad

Supplement \$30++ Per Pax

Dessert

"A TASTE OF BLISS" – To End

From sweet beginnings to bittersweet revelations, these confections are pure culinary art. A decadent journey for the soul, promising a truly sweet ending to your experience.

Budin De Pan

Argentinean Bread Pudding

Roasted Peach Compote | Caramelised Milk

Alfajores Clásicos De Chocolate

Chocolate-Dipped Alfajores with Dulce de Leche

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

NEW YEAR'S EVE 2025

4-Course Communal Vegetarian Set Menu

\$148 PER PAX (min 2 pax)

Through the Heart of FIRE

*Witness a vibrant celebration of life, where raw essence meets radiant heat.
Taste the journey from rich soil to deep sea, from fertile field to the roaring flame.
Here, every ingredient is not just cooked, but passionately transformed,
unleashing its truest spirit, beautifully reborn by the mastery of FIRE.*

"SEEDS, BEANS & GRAINS" – To Start

These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.

Pan De Campo & Ciabatta Romana
Smoked Chimichurri Butter | Braised Lentils

Andean Heritage Stew
Squash | Charred Corn | Andean Beans | Paprika

Vegetables

"THE ALCHEMY OF THE GARDEN & FLAME" – To Savour

Taste the pure vitality of Earth's vibrant bounty, tenderly transformed. Under the skilled touch of FIRE, roots, leaves, and fruits surrender their raw essence, unlocking a symphony of nuanced sweetness, profound bitterness, and their true, rich soul.

Empanada de Humita
Palermo Peppers | Mozzarella | Provolone | Oregano | Paprika

Main Course (Select One)

"A LEGACY OF FLAME" – To Remember

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Roasted Marinated Cauliflower Steak
Mille Feuille of Root Vegetables | Shaved Pickled Artichokes | Green Chimichurri

Butternut Squash à la Plancha with Carbonada Stew
Capsicums | Onions | Tomatoes | Potatoes | Paprika

Dessert

"A TASTE OF BLISS" – To End

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Budin De Pan
Argentinean Bread Pudding
Roasted Peach Compote | Caramelised Milk

Alfajores Clásicos De Chocolate
Chocolate-Dipped Alfajores with Dulce de Leche