

FIRE
POSTCARDS
from Barcelona

20th Anniversary Finale Dinner

**‘Postcards from Barcelona - Journey of the
Argentinian Diaspora’**

Presented by chefs Soledad Nardelli and Joshiah Black

12 November 2025 | 5 Courses
\$158++ Per Person (Minimum 2 Pax)

Argentinian Breads

Pan de Campo | Chipas | Faina | Fugazza
Chimichurri Butter | Braised Lentils | Extra Virgin Olive Oil

Snacks

Empanada de Carne
Beef Empanada
(Inspired by Grill Argentio)
Hand-cut Beef | Cumin | Oregano | Paprika

Milanesa de Matambre de Cerdo
Pork Flank Milanesa
(Inspired by La Cabrera)
Provolone Cheese | Parma Ham | Sun Dried Tomatoes

Mollejas Ahumadas
Smoked Sweetbread
(Inspired by Mesaquince)
Honey & Lemon Glaze

Served with
Green Chimichurri | Yasgua | Salsa Criolla

Pre Main Course

Whispers from the Deep
Chupin de Pescado o Mariscos
Argentine Shellfish Stew
(Inspired by Sant Pol de Mar)
Scallops | Mussels | Clams | Prawns | Crab

Essence of the Sky
Yerba Mate Smoked Duck Breast
Duck Egg-Chimichurri Aioli | Yerba Mate-Duck Broth

Soul of the Land
Locro Guiso Argentino
Locro Stew
(Inspired by the Gauchos)
Chorizo | Bacon | Beef | Beans | Pumpkin | Corn

A Legacy of Flame

Carne a la Masa
Argentinian Bone-in Ribeye
Roasted Lamb Shoulder
Whole Salt Baked Sea Bass

A Sweet Tradition

Dessert trolley:
(Inspired by 9Reinas, Maru Botana and Chef Soledad)

Pan de Membrillo
Quince Bread served with Goat Cheese
Peras Pochadas Lentamente en Vino Malbec
Pears slowly poached in Malbec Wine with Candied Walnuts

Rogel
Crispy Pastry Layered with Dulce de Leche and Meringue

Tarta de Limón Asada con Meringue
Roasted Lemon Tart with Meringue

Alfajores de Chocolate
Ganache of Dark Chocolate

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