



FIRE

MIÉRCOLES NOCHE

3-Course Set Menu | \$75++ Per Pax

Add-on Beverage \$15++

Choice of Wine, Cocktail, Mocktail & Beer

APPETISERS

Select One Per Pax

Grilled Provoleta

Tomato & Fig Chutney | Aji Molido | Pan Chapata

Charred Corn and Humita Empanada

Mozzarella | Paprika | Yagua Salsa

Argentine Creole Locro

Slow-cooked Beef | Chorizo | Bacon | Pumpkin
White Beans | Quiririmichi

Grilled Patagonian Red Prawns

Northern Corn Criollita Salsa
Fresh Lemon Wedge

MAIN COURSE

Select One Per Pax

Roasted Argentinian Striploin

Green Chimichurri | Salsa Criolla
Live Carving Station | Additional \$20++ per slice

Roasted Pork Belly Porchetta

Green Chimichurri | Salsa Criolla
Live Carving Station | Additional \$15++ per slice

Plancha Seared Farmed Seabass

Eggplant & Capsicum Caponata
Fennel Shavings Garden Cress

Roasted Ballotine of Chicken

Roasted Broccoli Forest Mushroom Farce
Garlic Confit Potato Purée | Green Chimichurri

ACCOMPANIMENTS

Select One Per Pax

Roasted Marinated Corn Ribs

Paprika | Cumin | Sea Salt

Crunchy Beef Fat Potatoes

Fresh Garden Herbs | Ají Molido

Grilled Heirloom Tomato

Chimichurri Pesto | Sweet Basil Oil

Oven Roasted Broccoli

Ricotta Cheese | Garlic Crisps | Green Chimichurri

Baked Sweet Potato

Chimichurri Pesto | Sweet Basil Oil

Criolla Salad

Garden Leaves | Toasted Walnuts | Spanish Onions
Cherry Tomatoes | Parmesan | Balsamic Vinaigrette

DESSERTS

Select One Per Pax

Flan Adriana

Dulce de Leche | Meringue
Summer Berries

Chocolate Alfajores

Dark Chocolate Ganache

Available every Wednesday Night

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