



F I R E

5-COURSE COMMUNAL VALENTINE'S DINNER

\$188++ Per Pax

To Start: Land of Love

Canasta de pan Argentino

Argentinian Bread Basket

Pan de Campo | Ciabatta Romana | Smoked Chimichurri Butter | Braised Green Lentils

Tartaleta de Mousse de Foie Gras

Tartlet of Marinated Foie Gras Mousse

Roasted Peach Compote | Soft Garden Herbs | Malbec Red Wine Gel

“Risotto” de Cosecha Andina

“Risotto” of Andean Harvest

Black Truffle | Kidney Beans | White and Black Beans | White Corn | Quinoa | Toasted Pumpkin Seeds | Burnt Butter

Second Course: Tides of Passion

Terrina de Pesca Patagónica y Caviar

Terrine of Patagonia Catch and Caviar

Gelée of Tomatoes | Crab | Patagonian Red Prawns | Octopus

Empanada de Trucha Arcoíris

Rainbow Trout Empanada

White Onions | Leeks | Cream Cheese | Lemon Zest | Dill | Served with Salsa Yasgua

Pre-Mains: Match-Made to Last

Ñoquis de Remolacha con Pato Ahumado

Beetroot and Smoked Duck Gnocchi

Shaved Baby Beets | Crumbled Ricotta | Raspberry & Balsamic Reduction

Main Course: Bound by Flavour

(Please Select One Per Pax)

“Lomo Argentino Envuelto en Masa”

Argentine Beef Tenderloin Wrapped in Dough

Duxelles of Root Vegetables & Capsicums | Confit Garlic & Potato Purée | Malbec Jus

Matambrito de Cerdo a la Milanesa

Argentine-Style Breaded Mangalica Pork Flank

Parma Ham | Provoleta | Potato Crisps | Salsa de Tomate

Guiso de Mariscos Argentino con Tomate y Pimientos

Argentinian Seafood Stew with Tomato and Peppers

Black Cod | Mussels | Scallops | Paprika | Oregano

Dessert: A Box of Love

Alfajores de Frambuesa Batida y Ganache de Chocolate Blanco

Alfajores of Whipped Raspberry & White Chocolate Ganache

Mousse de Chocolate Amargo & Espuma de Rosa y Champagne

Dark Chocolate Mousse & Espuma of Rose and Champagne

Flan de Dulce de Leche y Espresso

Flan of Dulce de Leche & Espresso

Sorbete de Tereré con Cítricos Macerados

Tereré Sorbet with Macerated Citrus

*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

VALENTINE'S DAY 2026
5-COURSE VEGETARIAN COMMUNAL DINNER
\$188++ Per Pax

To Start: Land of Love

Canasta de pan Argentino
Argentinian Bread Basket

Pan de Campo | Ciabatta Romana | Smoked Chimichurri Butter | Braised Green Lentils

Tartaleta de Tomates y Stracciatella Ahumada
Tartlet of Heirloom Tomatoes and Smoked Stracciatella

Roasted Peach Compote | Soft Garden Herbs | Aged Balsamic Gel

"Risotto" de Cosecha Andina
"Risotto" of Andean Harvest

Black Truffle | Kidney Beans | White and Black Beans | White Corn | Quinoa | Toasted Pumpkin Seeds | Burnt Butter

Second Course: Tides of Passion

Flan de la cosecha de verano
Flan of Summer Harvest

Artichokes | Leeks | Onions | Fried Capers | Chive Sour Cream

Empanada de Champiñones al ajillo
Wild Mushrooms Empanada

White Onions | Garlic | Button Mushrooms | Chanterelles | Porcini | Provolone | Served with Salsa Yasgua

Pre-Mains: Match-Made to Last

Gnocchi de remolacha y zanahoria heirloom Ahumada
Beetroot and Smoked Heirloom Carrot Gnocchi

Shaved Baby Beets | Crumbled Ricotta | Raspberry & Balsamic Reduction

Main Course: Bound by Flavour
(Please Select One Per Pax)

Bistec de Coliflor Asada
Roasted Marinated Cauliflower Steak

Mille Feuille of Root Vegetables | Shaved Pickled Artichokes | Green Chimichurri

Calabaza a la Plancha con Guiso de Carbonada
Butternut Squash à la Plancha with Carbonada Stew

Capsicums | Onions | Tomatoes | Potatoes | Paprika

Dessert: A Box of Love

Alfajores de Frambuesa Batida y Ganache de Chocolate Blanco
Alfajores of Whipped Raspberry & White Chocolate Ganache

Mousse de Chocolate Amargo & Espuma de Rosa y Champagne
Dark Chocolate Mousse & Espuma of Rose and Champagne

Flan de Dulce de Leche y Espresso
Flan of Dulce de Leche & Espresso

Sorbete de Tereré con Cítricos Macerados
Tereré Sorbet with Macerated Citrus

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