



FIRE

# EASTER BRUNCH DE DOMINGO

\$65++ Per Pax

Easter Sunday, 5 April 2026 | 12PM - 3PM

## APPETISER

**Pan de Chapata**  
Salted Butter | Braised Lentils

**Grilled Provoleta**  
Tomato & Onion Chutney | Aji Molido

**Choripan**  
Pork Chorizo | Criolla Salsa | Chimichurri

**Roasted Corn Ribs**  
Corn Humita | Cumin & Paprika Spice

## ARGENTINE STEWS

Select One Per Pax

**Chupín de Pescado Seafood Stew**  
Crab Meat | Mussels | Clams | Cod Fish

**Locro Criollo**  
*Meat and Andean Vegetable Stew*  
Slow-cooked Beef | Chorizo | Bacon | Pumpkin  
White Beans | Corn | Paprika & Aji Moildo Dressing

## MAIN COURSE

Select One Per Pax

**Roasted Chicken Ballotine**  
Piquillo Purée | Roasted Sweet Potato  
Red Chimichurri

**Rainbow Trout a la Plancha**  
Confit Garlic & Parsley Potato Purée  
Fennel Shavings

**Crispy Gnocchi**  
Pork & Tomato Ragu | Heirloom Tomatoes  
Aged Parmesan Crisps | Fresh Herbs

**Oven Roasted Cauliflower Steak (V)**  
Roasted Onion Purée | Provolone Cheese  
Chimichurri and Basil Pesto

**Argentinian Ribeye 300g**  
Crunchy Potatoes | Roasted Broccoli | Red Chimichurri  
(Supplement \$15++)

**Argentinian Op Rib 1kg for 2 Pax**  
Crunchy Potatoes | Criolla Salad  
(Supplement \$50 Per Pax ++)

## SWEET TREATS

**Chocolate Torta**  
Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction

&

**Dulce de Leche & Vanilla Panna Cotta**  
Whipped Chantilly | Buttery Crumble

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