



# FIRE

Add-on Glass of Wine | Prosecco | Beer: \$15  
20% off for all Wines & Champagne by the bottle  
(Excluding of House Pours)

## COMUNAL DE LA TARDE 5-COURSE COMMUNAL LUNCH \$68++ Per Pax | Min. 2 Pax

### TO START

**Pan de Chapata & Pan de Campo**  
Braised Lentils | Chimichurri Butter

### SNACKS (All will be served)

**Cannoli of King Salmon Gravadlax**  
Japanese Cucumbers | Shallots | Roasted Garlic Aioli

**Smoked Duck Tartlet**  
Forest Mushroom Compote | Black Truffle Emulsion | Fresh Herbs

**Heirloom Tomatoes & Mozzarella**  
Roasted Tomato Chutney | Basil Pesto | Garden Basil Oil

### STEW

**Argentinian Traditional Stew with Spicy Oil**  
Slow-cooked Beef | Chorizo | Bacon | Pumpkin | Andean Beans  
(Vegetarian Option Available)

### MAIN COURSE (Select 1)

**Chicken Milanesa à la Napolitana**  
Purée of Garlic Confit Potatoes | Provolone Cheese | House-made Tomato Sauce

**Plancha Seared Farmed Sea Bass**  
Risoni | Potatoes | Capsicums | Seafood & Tomato Reduction | Sweet Basil Oil

**Crispy Gnocchi with Forest Mushroom**  
Chanterelles | Porcini | Parmesan | Mushroom Emulsion

**Argentinian Ribeye 400g | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves | Chimichurri | Salsa Criolla  
**+ Supplement \$25++ Per Pax**

**Argentinian Striploin 400g | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves | Chimichurri | Salsa Criolla  
**+ Supplement \$20++ Per Pax**

**Argentinian T-Bone 1kg | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves | Chimichurri | Salsa Criolla  
**+ Supplement \$45++ Per Pax**

### DESSERTS (All will be served)

**Panna Cotta Espresso & Dulce de Leche**  
Summer Berries | Whipped Chantilly | Vanilla Crumble

**Chocolate Alfajores**  
Valrhona Dark Chocolate Ganache

## GAUCHO SET LUNCH

**\$35++**  
2 COURSE

**\$45++**  
3 COURSE

### SOUP

**Black Truffle & Forest Mushroom Soup (V) | 16**  
Sautéed Mixed Mushrooms | Croutons | Chives | Truffle

**Caramelised Onion Soup | 16**  
Slow-cooked Beef | Italian Parsley | Extra Virgin Olive Oil

**Seafood & Lobster Bisque | 20**  
Mussels | Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil  
**+ Supplement \$8**

### STARTERS

**Herbs and Juniper Smoked Chicken | 14**  
Garden Greens | Tomato Chutney | Green Chimichurri Aioli

**Smoked Cured Salmon | 16**  
Shallots | Japanese Cucumber | Capers | Garlic-Lime Aioli

**Seasonal Heirloom Tomatoes and Feta Cheese (V) | 14**  
Spanish Onions | Sesame Crisps | Aged Balsamic Vinaigrette

**Grilled Provoleta (V) | 28**  
Roasted Heirloom Peppers | Confit Mini Tomatoes

**Beef & Corn Humita Tamales | 22**  
Braised Argentinian Beef Cheeks | Oregano | Cumin  
**+ Supplement \$12**

### MAIN COURSE

**Sustainable Sea Bass à la Plancha | 34**  
Crushed Baby Potatoes | Black Olives | Capers  
Fennel Shavings | Fresh Herbs

**Grilled Free-Range Half Chicken | 34**  
Cumin-Garlic & Sweet Potato Mash  
Charred Sweet Corn | Green Chimichurri

**Crispy Potato Gnocchi (V) | 36**  
Mixed Forest Mushrooms | Black Truffle Sauce  
Aged Parmesan Crisps | Chives

**Roasted Grass-Fed Rack of Lamb 350g | 58**  
Roasted Potatoes with Herbs & Spices | Mint Chimichurri  
**+ Supplement \$28**

**Argentinian Striploin 300g | 65**  
Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri  
**+ 150g Supplement \$20**  
**+ 300g Supplement \$35**

**Full Blood Wagyu Thick Skirt 250g | 55**  
Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri  
**+ Supplement \$28**

**2-Course: Select 1 Main + 1 Starter, Soup or Dessert**  
**3-Course: Select 1 Main + 2 other courses (Starter, Soup, or Dessert)**  
Items marked with a (+) require a supplement to the base lunch set price  
Guests may choose from the lunch set menu or order à la carte.  
*\*Individual à la carte prices are listed beside each dish.*

### BREAD

*Optional Add-ons (À La Carte Only)*

**Argentinian Bread Basket | 18**  
Braised Lentils | Chimichurri Butter

**Choice of Bread:**  
Ciabatta Romana (6 Pcs)  
Pan de Campo (5 Pcs)

### SHARING CUTS (2-3 PAX) *Optional Add-ons (À La Carte Only)*

**Secreto de Cerdo 500g | 65**  
Fennel, Apple & Celery Salad

**Roasted Whole Sea Bass 700g | 68**  
Green Salsa | Charred Lemon

**Argentinian Grain-Fed Beef OP Ribs 1kg | 190**  
3-4 Weeks Wet Aged

**Argentinian Grass-Fed Beef Tomahawk 1.2kg | 210**  
Grass-Finish | 3-4 Weeks Wet Aged

**Argentinian Grass-Fed T-Bone 1kg | 170**  
Grain-Finish | 3-4 Weeks Wet Aged

### DESSERTS

**Panna Cotta of Espresso & Dulce de Leche | 16**  
Whipped Chantilly | Vanilla Crumble

**Hazelnut Praline Mousse Entremet | 16**  
Roasted Peach Compote | Italian Meringue

**Roasted Lemon Curd Pie | 16**  
Meringue Crisps | Candied Lemon

**Chocolate Alfajores (2 Pcs) | 5**  
Chocolate Ganache

**Dulce de Leche Alfajores (2 Pcs) | 5**  
House-made Dulce de Leche