



F I R E

GPSS: THE APEX LUNCH SET

\$35++

2 COURSE

\$45++

3 COURSE

\$55++

4 COURSE

2-Course: Select 1 Main + 1 Appetiser, Soup, or Dessert.

3-Course: Select 1 Main + 2 other courses (Appetiser, Soup, or Dessert)

4-Course: Includes Appetiser, Soup, Main, and Dessert.

APPETISERS

Tomates Antiguos con Mozzarella (V)
Heirloom Tomatoes & Mozzarella (V)

Black Olives | Sesame Crisps | Toasted Walnuts
Chimichurri & Basil Pesto

Salsa de Gambas Rojas Escalfadas
Salsa of Poached Red Prawns

Lettuce | Avocado Purée | Coriander
Lime, Paprika & Cumin Emulsion

Pechuga de Pato Ahumada a la Leña
Wood-Smoked Duck Breast

Mixed Garden Leaves | Spanish Onions
Caramelised Fig and Bacon Chutney
Chimichurri Aioli

Ostra Japonesa Refrescada
Chilled Japanese Oyster (1 Piece)

Shallots | Green Apple | Raspberry Mignonette
Cucumber | Smoked Olive Oil Pearls
Supplement \$6++

SOUPS & STEWS

Sopa de Calabaza

Roasted Pumpkin & Smoked Chicken Soup

Cumin | Paprika | Toasted Pumpkin Seeds
Extra Virgin Olive Oil | Fresh Herbs

Crema de Champiñones (V)
Forest Mushroom Soup (V)

Sautéed Mixed Mushrooms | Croutons
Chives | Truffle Oil

Locro Argentino con Quiquirimichi
Argentinian Stew with Paprika Infused Oil

Slow-Cooked Beef | Chorizo | Bacon
Squash | Beans | Corn
Supplement \$6++

MAINS

Chupin de Pescado
Argentinian Seafood Stew

Farmed Sea Bass | Clams | Mussels
Tomato and Capsicum Seafood Reduction

Ñoquis de Papa Crocantes (V)
Crispy Potato Gnocchi (V)

Chanterelles | Porcini | Aged Parmesan Crisps
Mushroom Emulsion | Extra Virgin Olive Oil

Ojo de Bife Argentino a la Parrilla
Grilled Argentinian Ribeye

Cumin Spiced Sweet Potato Purée
Roasted Broccolini | Red Chimichurri
150g Supplement \$20++
300g Supplement \$40++

Pollito de Campo a la Parrilla
Grilled Free-Range Spring Chicken

Roasted Garlic & Potato Purée
Oven-Baked Broccoli | Green Chimichurri

Chuletón de Costilla de Ternera Argentina a la Parrilla (For 2 Pax)

Grilled Argentinian OP Rib 1kg (For 2 Pax)

Crunchy Potatoes | Criolla Salad | Red Chimichurri
Supplement \$60++ Per Pax

DESSERT

Pay de Limón Ahumado
Smoked Lemon Pie

Smoked Lemon Curd | Candied Lemon
Meringue | Vanilla Ice Cream

Manzana al Torrontés
Torrontés Poached Apple

Peach Compote | Vanilla & Oat Crumble
Chantilly Cream | Torrontés Syrup | Lime Zest

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