

# FIRE

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## FIRE IN THE SKY

The menu at **FIRE** is built around a diverse variety of Argentinian fires. Fires which are formed using a curated selection of woods including, apple, oak and almond woods. The central fire being the 'Parrilla', an open wood-fired hearth grill with adjustable grates. Other supporting fires include 'Asado' prepared 'a la cruz' over a bed of burning embers, 'Rescoldo' an ancient method of ingredients buried and cooked under the embers, 'Caldero' where the iron pot slowly simmers and bubbles over the flame, 'Chapa' where the iron skillet over the coals 'a la plancha' style. These fires provide a rich canvas on which authentic Argentinian recipes bring unique flavour profiles alive to carefully selected ingredients. A cuisine developed over hundreds of years of migration integrating a unique blend of the old and new worlds, regionality and a melting pot of cultures.



The **FIRE** culinary team is led by **Group Culinary Director Christopher Millar** and **Head Chef Lamley Chua**. Together with leading **Argentinian chefs Soledad Nardelli** and **Patricia Ramos** they have developed a carefully curated a menu which features authentic Argentinian dishes in a contemporary style. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs. Patricia being one of Argentina's leading female grill masters, brings her own personal and honest touch to the humble fire.



Group Culinary Director  
**Christopher Millar**



Head Chef  
**Lamley Chua**



Argentinian Chef  
**Soledad Nardelli**



Argentinian Chef  
**Patricia Ramos**

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# APERITIVOS

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Wood-fired Sourdough brushed with Wagyu Fat, 10  
'Yerba Mate' Smoked Sea Urchin Butter

## Plato De Empanada

3 Empanadas | 6 Empanadas

15 29

*Empanadas from Three Argentinian Regions*

Beef Flank | Cumin | Aji Molida

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 36

Mud Crab cooked under Almond Wood Embers |  
Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 28

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

New Zealand Mussels and Bamboo Clam 'Caldero' 32

Air-flown New Zealand Green Lipped Mussels and bamboo Clam  
steamed in White Wine, Bay Leaf and Thyme | Garlic Butter Crumb

Free Range Corn-fed Chicken 'A La Cruz' 26

Warm salad of Spatch-cooked Free Range Chicken over the embers |  
Heirloom Carrots | Pomegranate | Raisins | Walnuts | Green Olives

Crispy Veal Sweet Breads in two styles 26

'Parrilla' and 'Milanese'

Salad of Cameron Highlands Tomato | Cucumber |  
Avocado | Yellow Pine Nuts

Provoleta 'Chapa' 24

Provolone Cheese fired on the cast iron skillet | Capers | Sage |  
Shallots | Fugazetta

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# PLATO PRINCIPAL

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## Salt-baked Whole Rainbow Trout

400g | 600g

52 | 70

Fennel Seed | Parsley | Lemon Zest | Salmoriglio

## Black Cod 'A la Plancha'

54

Seaweed Chimichurri | Crushed Potatoes  
with Preserved Lemon

## Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs

44

Gremolata

## Crispy Argentine Style Artichoke

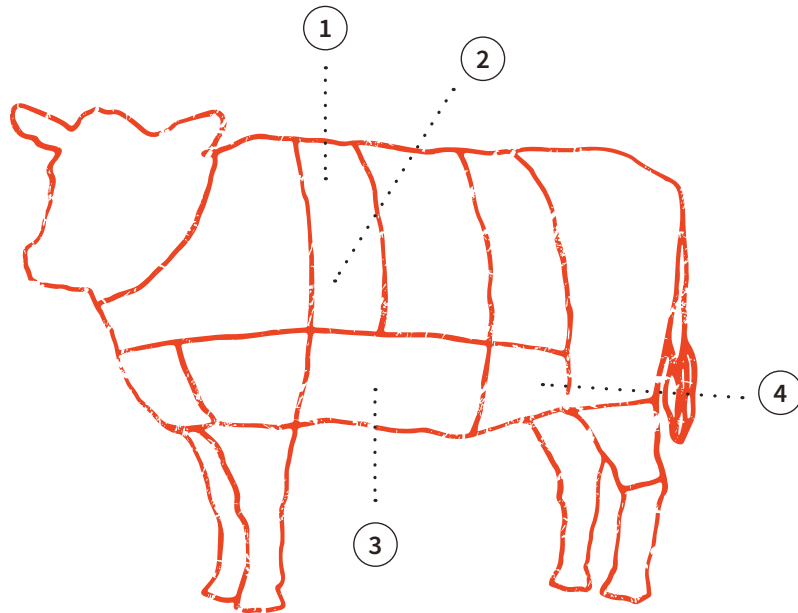
42

Sunchoke, Quinoa and Parmesan 'Risotto Al Salto' | Seeds and Nuts

## Amelia Park Lamb Saddle on the Bone

52

Rosemary | Eggplant Escabeche | Hot Palermo Pepper Sauce



## MENU DE CARNE

All served with red chimichurri

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①	'Devesa' Argentinian grain-fed OP Rib 1kg please allow 30-45 minutes depending on preferred doneness	210
②	'Little Joe' grass-fed Tomahawk MS 3-4 1kg please allow 30-45 minutes depending on preferred doneness	240
③	'Devesa' Argentinian Grain-fed Thick Skirt 250g	48
④	'Jac Bingara' F1 Wagyu Tri-Tip MS 6-8 200g	80

### PLATO DE ASADO

serves 5 people

please allow 30-45 minutes depending on preferred doneness

'Devesa' Argentinian grain-fed OP Rib 1kg | Chimichurri

Slow-cooked Sherry and Orange  
Marinated Free Range Chicken

Gremolata

Amelia Park Lamb Saddle on the Bone

Home-made Chorizo Snail Sausage

340

## VERDURAS

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Potatoes from the New World ‘Rescoldo’   Sundried Tomato Tapenade	12
Pickled Heirloom Carrots ‘Rescoldo’   Honey	12
Purple Asparagus ‘Parrilla’   Lemon	14
Wood-fired White Corn   Corn ‘Humita’	12
Palermo Peppers ‘Parrilla’   Smoked Salt	12
Red Bean ‘Caldero’   Chorizo   Iberico Shoulder   Paprika	12

### PLATO DE VERDURAS

Pickled Heirloom Carrots and New World Potatoes ‘Rescoldo’  
Purple Asparagus ‘Parrilla’  
Wood-fired White Corn | Corn ‘Humita’  
Wood-fired Palermo Peppers | Smoked Salt

36

## POSTRE

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Flan 'Adriana'   Dulce De Leche	24
Choco Torta   Gianduja Sorbet   Hazelnut	22
Citrus Poached Quince   Blueberries   Bay Leaf and Orange Ice Cream	22

## QUESO

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Cabrales Blue   Cremoso   Malbec Poached Quince   Walnut Wafers	28
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## CON CAFÉ

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Alfajores   Dulce De Leche Cookies	3 <i>each</i>
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# MENU DE LOS AMANTES

*A menu for couples*

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\$158<sup>++</sup> (per person)

Wood-fired Sourdough brushed with Wagyu Fat,  
'Yerba Mate' Smoked Sea Urchin Butter

## Mud Crab 'Rescoldo'

Mud Crab cooked under Almond Wood Embers |  
Hokkaido Scallop | Clementines | Fennel Pollen

## Patagonian Red Prawns 'Parrilla'

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

## Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs

Gremolata

## 'Jac Bingara' F1 Wagyu Tri-Tip MS 6-8

Chimichurri

## Purple Asparagus 'Parrilla' | Lemon

Wood-fired White Corn | Corn 'Humita'

## Flan 'Adriana' | Dulce De Leche

Alfajores | Dulce De Leche Cookies

# ASADO ARGENTINO

For five people

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The Asado is an important social ritual that brings family and friends together to share life stories and the joy of outdoor cooking. It is about companionship and community. This is the epitome of Argentinean gastronomy and culture. The wood-fired 'barbeque' is prepared by a person who is assigned as the 'asador'.

\$135++ (per person)

Wood-fired Sourdough brushed with Wagyu Fat,  
'Yerba Mate' Smoked Sea Urchin Butter

Empanadas from Three Argentinian Regions  
Beef Flank | Corn | Squid

Patagonian Red Prawns 'Parrilla'  
Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

Crispy Veal Sweet Breads in two styles  
'Parrilla' and 'Milanese'  
Salad of Cameron Highlands Tomato | Cucumber |  
Avocado | Yellow Pine Nuts

Provoleta 'Chapa'  
Provolone Cheese fired on the cast iron skillet | Capers | Sage |  
Shallots | Fugazetta

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## PLATO DE ASADO

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'Devesa' Argentinian grain-fed OP Rib 1kg | Chimichurri  
Slow-cooked Sherry and Orange  
Marinated Free Range Chicken  
Gremolata  
Amelia Park Lamb Saddle on the Bone  
Home-made Chorizo Snail Sausage

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## PLATO DE VERDURAS

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Pickled Heirloom Carrots and New World Potatoes 'Rescoldo'  
Purple Asparagus 'Parrilla'  
Wood-fired White Corn | Corn 'Humita'  
Wood-fired Palermo Peppers | Smoked Salt

Flan 'Adriana' | Dulce De Leche  
Cabrales Blue | Cremoso | Malbec Poached Quince | Walnut Wafers  
Alfajores | Dulce De Leche Cookies

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