

Available daily (including eve of PH & PH) | 12pm - 3pm Last order at 2.30pm

## FROM LOUNGE'S KITCHEN

SMOKED SALMON BAGEL Garden Greens   Avruga Caviar   Dill Citrus-Chives Cream Cheese	\$20	HUMMUS SOURDOUGH TOAST (V) Curry Chickpeas   Toasted Pumpkin Seeds Arugula Leaves	\$15
BLACK FOREST HAM & PROVOLONE BAGEL Garden Greens   Garlic Aioli   Spanish Onions Arugula Pesto	\$17	BRAISED WAGYU BEEF CHEEKS Sautéed Forest Mushrooms   Truffle Potato Purée Red Wine Jus	\$28
BLACK TRUFFLE AND EGG BAGEL (V)  Mayonnaise   Arugula   Fresh Herbs	\$18	TEMPURA FISH AND CHIPS  Yuzu Tartar Sauce   Mushy Green Peas   Lemon	\$22
		SMOKED CHICKEN CAESAR MUFFIN  Egg   Aged Parmesan   Caesar Dressing	\$18
FIRE'S GRILL		FLNT'S KITCHEN	
GRILLED PEACH & TOMATO SALAD  Cured Ham   Arugula Pesto   Sesame Crisps	\$24	GRILLED CHICKEN ANTICUCHOS TORTILLA Aji Panca   Oba Leaves   Grilled Palermo Peppers	\$26
GRILLED ARGENTINIAN STRIPLOIN	\$38	Onion   Lime   Cilantro	
Grilled Vine Ripe Tomato   Red Chimichurri  SEARED LINE-CAUGHT SEA BASS  Caponata Stew   Shaved Fennel Salad	\$32	GRILLED PORK PLUMA TORTILLA Grilled Palermo Peppers   Grilled Onions Cilantro   Achiote Sauce	\$28
CRISPY POTATO GNOCCHI (V) Salsa De Tomato   Tomatoes Parmesan	\$32	TEMPURA KAKIAGE (V) Tempura Seasonal Vegetables   Balsamic Teriyaki	<b>\$25</b> Nori
		YAKINIKU DON Sliced Wagyu Short Ribs   Pickled Tomatoes Aji Amarillo   Leeks	\$30