



F I R E

**CHRISTMAS EVE & CHRISTMAS 2024**  
**5 COURSE COMMUNAL SET MENU**

**Non-Window \$178++ Per Pax**

**Window Seat \$208++ Per Pax**

(Min 2 Pax)

**To Start**

**Argentinian Bread Basket**

**Pan De Campo & Ciabatta Romana**

Chimichurri Butter | Braised Green Lentils

**First Course**

**Vitel Tonné**

Slow Cooked Veal Tenderloin | Tuna, Anchovies and Capers Mayonnaise

**Roulade of Poached Red Prawn & Octopus**

Pickled Shallots and Japanese Cucumber | Grilled Palermo Peppers | Salsa Golf

**Second Course**

**Summer Locro Stew**

Squash | Chorizo | Bacon | Charred White Corn | White Beans | Paprika

**Cured Ham and Cheese Empanada**

Mozzarella | Provolone | Jambon | Oregano | Paprika

**Pre-Mains**

**Malfatti de Espinaca (V)**

(Spinach & Ricotta Gnocchi)

Aged Parmesan | Basil | Tomato Sauce

**Plato de Asado**

**Plancha Seared Alaska Black Cod**

**Slow Cooked Garlic and Honey Glazed Lamb Shoulder**

**Roasted Stuffed Turkey Breast with Forest Mushrooms**

**Argentinian Grain-Fed Beef Ribeye**

**Served with**

Crispy Potatoes | Mixed Summer Leaves

Roasted Glazed Heirloom Carrots | Roasted Honey Brussels Sprouts

Chimichurri | Salsa Criolla

**Desserts**

**Budin De Pan**

**Argentinean Bread Pudding**

Summer Berries | Meringue | Dulce De Leche

**Coconut & Chocolate Alfajores**

Summer Berries | Desiccated Coconut | Valrhona Chocolate Ganache

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



F I R E

**CHRISTMAS EVE & CHRISTMAS 2024**  
**5 COURSE COMMUNAL VEGETARIAN MENU**

**Non-Window \$178++ Per Pax**

**Window Seat \$208++ Per Pax**

(Min 2 Pax)

**To Start**

**Ciabatta Romana**

Chimichurri Butter | Braised Green Lentils

**Chickpea Fainá**

Caramelized Onions | Sun-Dried Tomato and Olive Salsa | Arugula Sprouts

**First Course**

**Heirloom Tomato Salad & Grilled Peaches**

Spanish Onions | Garden Leaves | Sesame Crackers | Arugula-Basil Pesto

**Carpaccio of Grilled Marinated Zucchini and Eggplant**

Feta Cheese | Roasted Chestnuts and Walnuts | Ají Molido | Basil Oil

**Second Course**

**Summer Pumpkin Soup**

Squash | Charred White Corn | White Beans | Paprika

**Corn and Cheese Empanada**

Roasted Corn | Mozzarella | Provolone | Oregano | Paprika

**Pre-Mains**

**Malfatti de Espinaca (V)**

(Spinach & Ricotta Gnocchi)

Aged Parmesan | Basil | Tomato Sauce

**Plato Principal**

**Grilled Cumin and Garlic Marinated Cauliflower Steak**

Thyme | Rosemary | Green Chimichurri

**Twice-Baked Provoleta Soufflé**

Roasted Capsicums | Black Olives | Red Chili Flakes

**Herb Roasted Butternut with Carbonada Stew**

Summer Root Vegetables | Paprika | Fresh Herbs

**Served with**

Crispy Potatoes | Mixed Summer Leaves

Roasted Glazed Heirloom Carrots | Roasted Honey Brussels Sprouts

Chimichurri | Salsa Criolla

**Postre**

**Budin De Pan**

**Argentinean Bread Pudding**

Summer Berries | Meringue | Dulce De Leche

**Coconut & Chocolate Alfajores**

Summer Berries | Desiccated Coconut | Valrhona Chocolate Ganache

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



F I R E

**CHRISTMAS EVE & CHRISTMAS 2024**  
**4 COURSE KIDS SET MENU \$58**

**To Start**

**Ciabatta Romana**

Chimichurri Butter | Braised Green Lentils

**First Course**

**Crab Croquette**

Pickled Shallots and Japanese Cucumber | Salsa Golf

**Second Course**

**Black Truffle Mushroom Soup (V)**

Sautéed Forest Mushrooms | Croutons | Parsley

**Main Course**

**Crispy Potato Gnocchi**

Baby Heirloom Tomatoes | Parmesan | Tomato Sauce Reduction | Basil Oil

OR

**Tempura Battered Line-Caught Sea Bass**

Shoestring Fries | Lime Aioli

**Dessert**

**Chocolate Lava Cake**

Summer Berries | Buttery Crumble | Vanilla Ice Cream

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



**F I R E**

## **COMMUNAL BRUNCH**

**\$78 PER PAX**

(Min 2 Pax)

### **To Start**

#### **Ciabatta Romana**

Chimichurri Butter | Braised Green Lentils

### **Appetisers**

#### **Ham and Cheese Empanada**

Mozzarella | Provolone | Jambon | Oregano | Paprika

#### **Grilled Peach and Seasonal Heirloom Tomato Salad**

Parma Ham | Sesame Crisps | Arugula Pesto

### **Soup**

#### **Summer Locro Stew**

Squash | Chorizo | Bacon | Charred White Corn | White Beans | Paprika

### **Plato de Asado**

#### **Roasted Stuffed Turkey Breast with Forest Mushrooms**

#### **Plancha Seared Line-Caught Sea Bass**

#### **Grilled Argentinian Grain-Fed Beef Rib Eye**

#### **Served with**

Crispy Potatoes | Mixed Summer Garden Leaves | Roasted Brussels Sprouts  
Chimichurri | Salsa Criolla

### **Postre**

#### **Panqueques con Dulce de Leche y Chocolate**

Buttery Crepes | Valrhona Dark Chocolate Ganache | Crema Chantilly

#### **Budin De Pan**

#### **Argentinean Bread Pudding**

Dulce De Leche | Summer Berries | Meringue

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



**F I R E**

**CHRISTMAS LUNCH 2024  
VEGETARIAN COMMUNAL BRUNCH MENU**

**\$78 PER PAX**

(Min 2 Pax)

**To Start**

**Ciabatta Romana**

Chimichurri Butter | Braised Green Lentils

**Appetisers**

**Corn and Cheese Empanada**

Roasted Corn | Mozzarella | Provolone | Oregano | Paprika

**Heirloom Tomato Salad & Grilled Peaches**

Spanish Onions | Garden Leaves | Sesame Crackers | Arugula-Basil Pesto

**Soup**

**Summer Pumpkin Soup**

Squash | Charred Corn | White Beans | Paprika

**Plato de Asado**

**Grilled Cumin and Garlic Marinated Cauliflower Steak**

**Spinach & Ricotta Gnocchi**

**Herb Roasted Butternut with Carbonada Stew**

**Served with**

Crispy Potatoes | Mixed Summer Garden Leaves | Roasted Brussels Sprouts

Chimichurri | Salsa Criolla

**Postre**

**Panqueques con Dulce de Leche y Chocolate**

Buttery Crepes | Valrhona Dark Chocolate Ganache | Crema Chantilly

**Budin De Pan**

**Argentinean Bread Pudding**

Dulce De Leche | Summer Berries | Meringue

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