



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 Milanese 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

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