



# A CELEBRATION OF APPRECIATION FOR ALL *Mums!*

**Mother's Day High Tea \$35++  
(Pax Inc Beverage)**

**6th May 2024  
(Monday)**

## **SWEETS**

Lemon Shortbread  
Chocolate Sangria Cake  
Strawberry Yoghurt Tart  
White Chocolate & Orange Bergamot Madeleine  
Caramel Apple Cheesecake Shooters

## **SAVOURY**

Cured King Salmon with Citrus Cream Cheese  
Forest Mushroom and Summer Spinach Quiche  
Black Truffle and Smoked Chicken Pie  
Freshly Baked Sweet and Savory Egg Tart  
White Corn & Octopus Ceviche with Leche De Tigre

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





# A CELEBRATION OF APPRECIATION FOR ALL *Mums!*

**Mother's Day**  
**Ala Carte Brunch Menu \$68++ Per Pax**  
**FLNT X FIRE**  
**12th May 2024**  
**(Sunday)**

## APPETISERS FROM THE FIRE KITCHEN

**Charred Sourdough (3pcs)**  
Wagyu Fat | French Butter

**Wild Mushroom & Black Truffle Soup (V)**  
Croutons | Chives

**Seasonal Heirloom Tomato Salad**  
Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

**House-Made Chorizo Sausage 'Choripán'**  
Grilled Chorizo Sausage | Fig Compote | Croutons

**Provoleta 'Chapa' (V)**  
Provolone Cheese on Cast Iron Skillet  
Capers | Oregano | Paprika

## APPETISERS FROM THE FLNT KITCHEN

**Tomorokoshi**  
Grilled White Corn | Sea Urchin Shoyu Butter | Gruyère Cheese | Togarashi

**Satsumaimo Hummus (V)**  
Sweet Potato | Crispy Taco | Curry

**Ceviche de Pulpo**  
Octopus Ceviche | Tiger Milk | White Corn | Shallots | Wasabi Stem | Onion Sauce

**Hokkaido Corn Soup (V)**  
Miso | Au Nori | Tofu | Shiitake Mushrooms

**Tsukemono (V)**  
Braised Burdock | Fresh Mountain Yam | Pickled Mustard Leaf

## SIDES

Truffle Mashed Potato  
Smoked & Roasted Heirloom Carrots  
Grilled White Corn & Corn Humitas  
Roasted Sweet Potato & Paprika Mash  
Parmesan Fries  
Roasted Marble Potato with Olive and Tomato Tapenade

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## MAIN COURSE FROM THE FIRE KITCHEN (CHOOSE ONE)

**Salmon Coulibiac**  
**Entre Todos Argentinian Grain-Fed Striploin**  
**Devesa Argentinian Grain-Fed Ribeye**  
**Slow Roasted Pork Belly**  
**Grilled Sustainable Red Snapper**

Served with Red Chimichurri, Green Chimichurri and Salsa Criolla

## MAIN COURSE FROM THE FLNT KITCHEN (CHOOSE ONE)

**Yasai Don (V)**  
Steamed White Rice  
Grilled Zucchini | Red Peppers | Asparagus | Eryngii | Gruyère Cheese | White Corn

**Tempura Don**  
Steamed White Rice  
Tiger Prawns | Cherry Blossom Shrimps | Onions | Avocado | Soft-Cooked Egg

**Anticuchos Don**  
Steamed White Rice  
Grilled Cage-free Chicken with Ají Panca  
Jalapeño | Onions | Pepper Cheese Mayo | Cilantro

**Flame-Seared Salmon Sushi**  
Sushi Rice | Ikura | Ají Amarillo | Iki Iki Salad | Nori | Salmon Skin Crumble

**Unagi Kabayaki Inka**  
Sushi Rice | Mountain Peppers | Tamago | Rocoto Yoghurt

**DESSERT PLATTER**  
**Chocolate Torta**  
Hazelnuts | Passionfruit Coulis

**Seasonal Cheese Selection 2 Types**  
Blue | Soft | Hard  
Malbec Poached Quince | Toasted Walnuts | Sesame Crisps

**Banana Semifreddo**  
Banana Ice Parfait | Kinako Powder | Kinako Crumble | Coconut Sauce

**Tres Leches**  
Black Sesame Sponge Soaked in 3 Milks | Shiso Ice Cream | Dark Chocolate | Crumble

**Choice of Sorbet Served with Fresh Berries**  
Gianduja Dark Chocolate | Strawberry Blossom

**Choice of Ice Cream Served with Fresh Berries**  
Vanilla | Orange and Bay Leaf

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# A CELEBRATION OF APPRECIATION FOR ALL *Mums!*

## Mother's Day Set Dinner Menu \$98++ Per Pax

FLNT X LOUNGE X FIRE  
From ATICO Bar  
Complementary Drink  
Mocktail, Cocktail, Prosecco, Beverage

### 3 COURSE COMMUNAL MENU

#### STARTERS FROM FLNT KITCHEN

##### **Satsumaimo Hummus (V)**

Sweet Potato | Crispy Taco | Curry

##### **Ceviche de Pulpo**

Octopus Ceviche | Tiger Prawn | White Corn | Shallots | Wasabi Stem | Onion Sauce

##### **Sakura Kakiage**

Tempura Onion | Sakura Shrimps | Teriyaki Beetroot

##### **Tomorokoshi**

Grilled White Corn | Shoyu Butter | Gruyère Cheese | Togarashi

#### MAIN COURSE FROM FIRE KITCHEN

##### ASADO PLATTER

##### **Grilled Frigorifico Entre Todos Grain-Fed Argentinian Striploin**

Roasted Vine-Ripened Tomato

##### **Plancha Seared Sustainable Seabass**

Tomato and Capsicum Caponata

##### **Roasted Tasmanian Grass-Fed Rack of Lamb**

Broad Beans | Eggplant Escabeche

##### **House-Made Chorizo Sausage**

Fig & Chorizo Compote | Croutons

##### VERDURAS

Corn Humita | Roasted Baby Potatoes | Roasted Heirloom Carrots

##### DESSERT PLATTER

##### **Banana Semifreddo**

Banana Ice Parfait | Kinako Powder | Kinako Crumble | Coconut Sauce

##### **Tres Leches**

Black Sesame Sponge Soaked in 3 Milks | Shiso Ice Cream | Dark Chocolate | Crumble

##### **Chocolate Torta**

Hazelnuts | Passionfruit Coulis

##### **Flan Adriana**

Yoghurt Meringue Kisses | Summer Berries | Dulce de Leche

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