



F I R E

**MOTHER'S DAY
COMMUNAL LUNCH MENU**

\$98++ Per Pax

(Min 2 Pax)

To Start

Ciabatta Romana (V)

Smoked Salted Butter | Braised Green Lentils

Roasted Artichokes and Jamon Serrano Garden Salad

Baby Heirloom Tomatoes | Sesame Crisps | Beetroot Hummus
Raspberry-Passion Fruit Vinaigrette

Argentinian Red Prawn Salsa

Shallots | Japanese Cucumber | Salsa Golf | Fresh Herbs
Extra Virgin Olive Oil Pearls

Supplement \$30 for Ossetra Caviar 10gm

Main Course

Chupin de Pescado

Argentinian Fish Stew

Line Caught Black Cod | Potatoes

Tomato and Capsicum Seafood Stew | Paprika | Oregano

Crispy Potato Gnocchi (V)

Sautéed Forest Chanterelles and Porcini | Smoked Butter

Aged Sardo Cheese

Supplement \$15 for Black Summer Truffles 5gm

Grilled Argentinian Grain-Fed Beef Ribeye 300g

Roasted Vine-Ripened Tomatoes | Chimichurri | Salsa Criolla

Served with Criolla Salad and Crunchy Potatoes

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache
Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

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

**MOTHER'S DAY
COMMUNAL LUNCH MENU
VEGETARIAN MENU**

\$78++ Per Pax

(Min 2 Pax)

To Start

Ciabatta Romana

Smoked Salted Butter | Braised Green Lentils

Roasted Artichokes and Garden Salad

Grilled Peaches | Sesame Crisps | Beetroot Hummus
Raspberry-Passion Fruit Vinaigrette

Autumn Locro Stew

Squash | Charred Corn | White Beans | Paprika

Main Course

Grilled Cumin and Garlic Marinated Cauliflower Steak

Thyme | Rosemary | Green Chimichurri

Herb Roasted Pumpkin with Carbonada

Summer Root Vegetables | Paprika | Fresh Herbs

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini

Smoked Butter | Aged Sardo Cheese

Served with Criolla Salad and Crunchy Potatoes

Supplement \$15 for Black Summer Truffles 5gm

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache
Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

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FIRE

**MOTHER'S DAY
4-COURSE COMMUNAL DINNER MENU**

\$128++ Per Pax

(Min 2 Pax)

To Start

**Argentinian Bread Basket
Ciabatta Romana and Pan De Campo (V)**

Smoked Salted Butter | Braised Green Lentils

Appetisers

Roasted Artichokes and Jamon Serrano Garden Salad

Baby Heirloom Tomatoes | Sesame Crisps | Beetroot Hummus

Raspberry-Passion Fruit Vinaigrette

Rainbow Trout Gravlax

Japanese Cucumber | Green Apples | Radishes | Torrentes Vinaigrette

Supplement \$30 for Ossetra Caviar 10gm

Soup

Autumn Locro Soup

Squash | Charred Corn | White Beans | Paprika

Main Course

Chupin de Pescado

Argentinian Fish Stew

Line Caught Black Cod | Potatoes

Tomato and Capsicum Seafood Stew | Paprika | Oregano

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini | Smoked Butter

Aged Sardo Cheese

Supplement \$15 for Black Summer Truffles 5gm

Grilled Argentinian Grain-Fed Beef Ribeye 300g

Roasted Vine-Ripened Tomatoes | Chimichurri | Salsa Criolla

Served with Criolla Salad and Crunchy Potatoes

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache

Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

All prices are subject to 10% service charge & prevailing government taxes.
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FIRE

MOTHER'S DAY
4-COURSE COMMUNAL DINNER MENU
VEGETARIAN MENU

\$108++ Per Pax

(Min 2 Pax)

To Start

Argentinian Bread Basket
Ciabatta Romana and Pan De Campo

Smoked Salted Butter | Braised Green Lentils

Appetisers

Roasted Artichokes and Garden Salad

Grilled Peaches | Sesame Crisps | Beetroot Hummus
Raspberry-Passion Fruit Vinaigrette

Baby Heirloom Tomatoes and Marinated Stracciatella Cheese

Shallots | Japanese Cucumber | Arugula and Basil Pesto
Extra Virgin Olive Oil Pearls

Soup

Autumn Locro Soup

Squash | Charred Corn | White Beans | Paprika

Main Course

Grilled Cumin and Garlic Marinated Cauliflower Steak

Thyme | Rosemary | Green Chimichurri

Herb Roasted Pumpkin with Carbonada

Summer Root Vegetables | Paprika | Fresh Herbs

Crispy Potato Gnocchi

Sautéed Forest Chanterelles and Porcini
Smoked Butter | Aged Sardo Cheese
Served with Criolla Salad and Crunchy Potatoes
Supplement \$15 for Black Summer Truffles 5gm

Dessert

Panqueques con Dulce de Leche y Chocolate

Buttery Crepes | Garden Berries | Valrhona Dark Chocolate Ganache
Crema Chantilly

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Strawberry Sorbet | Meringue | Garden Basil Leaves

All prices are subject to 10% service charge & prevailing government taxes.
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