



FIRE IN THE SKY

The menu at FIRE is built around a diverse variety of Argentinian fires. Fires which are formed using a curated selection of woods including, apple, oak, and almond woods. The central fire being the 'Parrilla', an open wood-fired hearth grill with adjustable grates. Other supporting fires include 'Asado' prepared 'a la cruz' over a bed of burning embers, 'Rescoldo' an ancient method of ingredients buried and cooked under the embers, 'Caldero' where the iron pot slowly simmers and bubbles over the flame, 'Chapa' where the iron skillet over the coals 'a la plancha' style. These fires provide a rich canvas on which authentic Argentinian recipes bring unique flavour profiles alive to carefully selected ingredients. A cuisine developed over hundreds of years of migration integrating a unique blend of the old and new worlds, regionality, and a melting pot of cultures.



The FIRE culinary team is led by Group Culinary Director Christopher Millar and Head Chef Lamley Chua. Together with leading Argentinian chefs Soledad Nardelli and Patricia Ramos they have developed a carefully curated menu that features authentic Argentinian dishes in a contemporary style. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs. Patricia being one of Argentina's leading female grill masters, brings her own personal and honest touch to the humble fire.



Argentinian Chef
Soledad Nardelli

Chef Soledad Nardelli is a leading representative of the modern gastronomy renaissance. Having trained in Argentina, France and Spain, she was named "Chef of the Future" in 2009 by the International Academy of Gastronomy and is recognised by the Argentine government as the Ambassador bringing Argentine Cuisine to the world.

SEASONAL COMMUNAL MENU

\$178 ++ per person
(Minimum Two Persons)

FIRST COURSE

Charred Sourdough | Sea Urchin Butter
Empanada Selection

SECOND COURSE

French Fine De Claire Oysters
Ceviche of Patagonian Prawns, Ikura and Avocado

THIRD COURSE

Chilled Tomatican
Wood-smoked Vine-ripened Tomato Soup
Burrata | Black Olive Soil | Ciabatta Croutons | Anchovy | Micro-basil

FIRE ASADO

(Select 1)

Wood-fired Sustainable Red Snapper
Green Salsa | Sucrine Lettuce

Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs
Gremolata

Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g
(Supplement \$40++)

25 day Dry-Aged Devesa Grain-Fed OP Rib 500g 'on-the-bone'
(1 OP Rib per 2 pax)

VERDURAS

Asparagus, Manchego and Lemon
Palermo Bell Peppers
Crunchy Potatoes

POSTRE

Flan Adriana
Dulche De Leche

Alfajores Cookies

APERITIVOS

Wood-fired Sourdough 13

brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter

Plato De Empanada

3 Empanadas | 6 Empanadas

18

34

Empanadas from Three Argentinian Regions

Beef Flank | Cumin | Aji Molido

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 39

Mud Crab cooked over Almond Wood Embers

Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 38

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

Fine De Claire Oysters (6 pieces) 42

Creole Berry Sauce

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

House-made Chorizo Sausage 'Choripán' 32

Parrilla-grilled Chorizo Sausage | Iberico Chorizo

Sauce Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

Provolone Cheese on cast iron

skillet Capers | Sage | Shallots |

Fugazetta

PLATO PRINCIPAL

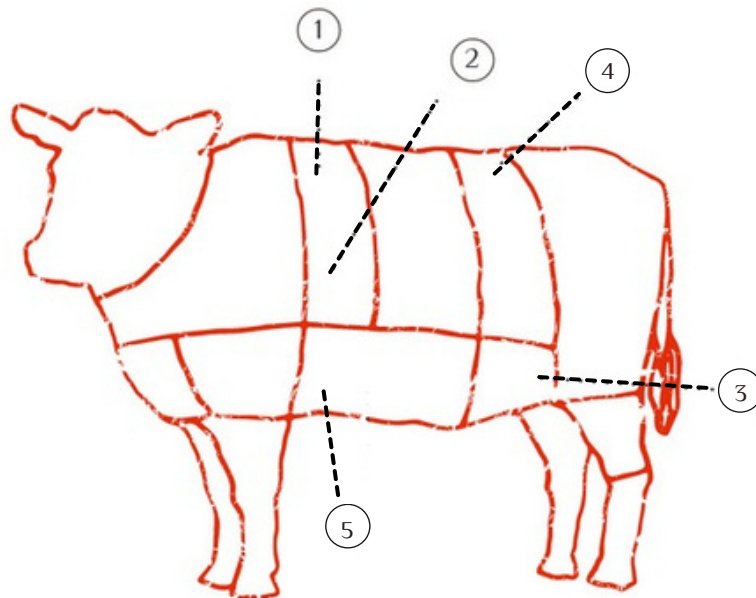
Wood-fired Sustainable Red Snapper 53
Green Salsa | Sucrine Lettuce

Black Cod ‘A la Plancha’ 59
Seaweed Chimichurri | Crispy Zucchini Flower
Crushed Potatoes with Preserved Lemon

Slow-cooked Sherry and Orange Marinated 53
Iberico Pork Ribs
Gremolata

Grilled Stuffed Zucchini with Stracciatella 46
Olives and Aji Molido | Amaranth and parmesan risotto’

Amelia Park Lamb Saddle on the Bone 58
Rosemary | Broad Beans | Eggplant
Escabeche Hot Palermo Pepper Sauce



MENU DE CARNE

All served with red chimichurri

①	Devesa Argentinian Grain-Fed OP Rib 1kg <i>Please allow 30-45 minutes depending on the preferred doneness</i>	233
②	Devesa Argentinian Grain-Fed Boneless Rib-eye 250g	55
③	Tajima Full Blood Wagyu Thick Skirt MS 4-5 200g	75
④	US Morgan Ranch Striploin MS 6-7 250g	83
⑤	Tira De Asado Angus Short Rib MS2 400g Quinoa Purée Quinoa Souffle Baby Summer Leaves	58

VERDURAS

Potatoes from the New World ‘Rescoldo’ Sundried Tomato Tapenade	15
Roasted and Smoked Heirloom Carrots Honey	15
Wood-fired White Corn Corn Humita	15
Palermo Peppers ‘Parrilla’ Smoked Salt	18
Smoked Asparagus Pickles Tartara Sauce Homemade Ricotta Fried Garlic	20

PLATO DE VERDURAS

Potatoes from the New World ‘Rescoldo’ | Sundried Tomato Tapenade

Smoked Heirloom Carrots | Honey

Smoked Asparagus | Pickles | Tartara Sauce
Homemade Ricotta | Fried Garlic

Wood-fired White Corn | Corn Humita

Wood-fired Palermo Peppers | Smoked Salt

48

POSTRE

Flan Adriana	26
Dulce De Leche	
Choco Torta	24
Gianduja Sorbet Hazelnut	
Citrus Poached Quince	24
Blueberries Bay Leaf and Orange Ice Cream	

QUESO

Daily Cheese Selection Two Types	31
Malbec Poached Quince Quince paste Walnut Wafers	

CON CAFÉ

Alfajores	5 each
Dulce De Leche Cookies	