

FIRE\$IDE

Brunch \$498

2 STARTERS + MAIN + DESSERT

Starters

Select Two per person

Grilled Padron peppers

Smoked mentaiko cream, crispy corn

Roasted cauliflower

Cauliflower purée, spices, crumbs, dill

Iberico pork skewer

Finger rib, romesco sauce, herbs

Daily special

Ask us about the starter of the day

Artichoke +\$58

Parmesan cheese, lemon cest

Tuna tartare +\$58

Blue fin tuna, ponzu, sesame, seaweed cracker

Dry-aged beef tartare toast +\$58

Smoked egg yolk, black truffle

Octopus +\$68

Octopus leg, peruvian anticucho

Mains

Select One per person

Grilled yellow chicken

Garlic & mascarpone sauce

Daily special

Ask us about the main of the day

Uruguay Rib-eye

Prime bone-less, 21 days wet aged 280gr

Margaret river Wagyu

Striploin boneless, m5 250gr

Stone Axe Wagyu +\$168

Striploin boneless m9 250gr

Rubia Gallega +\$168pp

Bone in 32+ days dry aged, 500gr (for 2)

Desserts

Select One or Coffee per person

Lemon sorbet

Beef tallow brownie +38

Pistachio gelato

90-min Free-Flow

White wine, red wine, or Sparkling wine (\$198)

Sustainable purified sparkling or still water by waterlogic \$18 per person

Price are per person, in hong kong dollars and subject to 10% service charge

Minimum one menu per person