

FIRE§IDE

Set Lunch

\$398

STARTER + MAIN + DESSERT

\$468

2 STARTER + MAIN + DESSERT

Starters

Select One or Two

Tomato Salad

Smoked sardines, pickled piparra

Smoked hamachi +28

Ash, burnt jalapeño sauce

Grilled Padron peppers

Smoked mentaiko cream, crispy corn

Baby cuttlefish +38

Almond, parsley and garlic sauce

Cecina & marcona almonds

Air-dried and smoked beef

Dry-aged Rubia Gallega Beef Tartare +\$58

Smoked egg yolk, black truffle

Mains

Select One

Grilled yellow chicken

Garlic & mascarpone sauce

Argentina Rib-eye +\$38

Prime bone-less, 21 days dry-aged, 280gr

Ma Yao Fish

Dry-aged Threadfin

Grilled tiger prawn Rice (for 2)

Almond wood fire-cooked bomba rice

Daily special

Ask us about the dish of the day

Australian Blackmore Wagyu +288

100% full-blood Wagyu, 200g

Desserts

Select One or Coffee

Burnt Milk Ice-cream

Cocoa caramel, salty brown butter cream

Parfait +\$28

Caramelized almond parfait, mandarin gel, smoked Ecuador 68% chocolate

House sparkling / White / Red \$98/glass

Sustainable purified sparkling or still water by waterlogic \$18 per person free flow
Price are per person, in hong kong dollars and subject to 10% service charge