

# FIRE§IDE

Brunch \$498

2 STARTERS + MAIN + DESSERT

## Starters

Select Two per person

### Tomato Salad

Smoked sardines, pickled piparra

### Grilled Padron peppers

Smoked mentaiko cream, crispy corn

### Burnt Lobster roll

Blue lobster, smoked salmon roe

### Baby cuttlefish +\$38

Almond, parsley and garlic sauce

### Cecina & marcona almonds

Air-dried and smoked beef

### Smoked hamachi

Ash, burnt jalapeño sauce

### Dry-aged Rubia Gallega Beef Tartare +\$58

Smoked egg yolk, black truffle, beef tendon chip

### Skirt skewer +38

Thick skirt skewer with lime cream

## Mains

Select One per person

### Grilled yellow chicken

Garlic & mascarpone sauce

### Ma Yao Fish

Dry-aged Threadfin

### Daily special

Ask us about the dish of the day

### Argentina Rib-eye +\$38

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

### Australian Blackmore Wagyu +\$288

100% full-blood Wagyu, 200g

### Dry aged Rubia Gallega +\$168 pp

500gr ribeye bone in (For 2)

## Desserts

Select One or Coffee per person

### Burnt Milk Icecream

Cocoa caramel, salty brown butter cream

### Piña Colada

Coconut sorbet, grilled pineapple, pistachio

## 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