

FIRE\$IDE

Set Lunch

\$398

STARTER + MAIN + DESSERT

\$468

2 STARTER + MAIN + DESSERT

Starters

Select one or two per person

Cauliflower

Roasted, cauliflower purée, spices, crumbs

Grilled Padron peppers

Smoked mentaiko cream, crispy corn

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 +\$48

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

Rubia Gallega Rib-eye +\$198

Prime Bone-less, 35+ days dry aged, 250gr

Italian Marango working cow +\$98 pp

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

Desserts

Select One or Coffee per person

Lemon sorbet

La viña cheesecake

Grilled apricot jam

House sparkling / Whithe / Red \$98/glass

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