

FIRE\$IDE

Set Lunch

\$398

STARTER + MAIN + DESSERT

\$468

2 STARTER + MAIN + DESSERT

Starters

Select one or two per person

Grilled Padron peppers

Smoked mentaiko cream, crispy corn

Baby carrots

Roasted carrot yogurt and ras el hanout seeds

Bresaola

Home-made cured wagyu

Skewer

Thin skirt, rose harissa

Artichoke +\$58

Parmesan cheese, lemon cest

Tuna tartare +\$48

Burnt orange sauce

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 dish of the day

Argentina Rib-eye

Prime bone-less, 21 days wet aged 280gr

“Margaret river” Wagyu

Striploin boneless, m5 250gr

Rubia Gallega “Vacum” 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