

FIRE\$IDE

Brunch \$498

2 STARTERS + MAIN + DESSERT

Starters

Select 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 +\$58

Raw blue fin tuna, 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

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