

FIRE§IDE

Brunch \$498

2 STARTERS + MAIN + DESSERT

Starters

Select Two per person

Tomato Salad

Feta cheese, pickled piparra

Grilled Padron peppers

Smoked mentaiko cream, crispy corn

Artichoke +58

Egg yolk, cured pork jowl

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 toast +\$58

Smoked egg yolk, black truffle, beef tendon chip

Veal Sweetbreads \$48

Charred with butter, burnt lemon

Mains

Select One per person

Grilled yellow chicken

Garlic & mascarpone sauce

Seabass

7 days dry-aged, grilled red peppers

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

La viña cheesecake

Grilled apricot jam

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