

# FIRE\$IDE

## Dinner Menu (Full Table)

Blue Belly Shrimp Marinated in Smoked Mezcal, Clarified Tomato, Finger Lime

Red Mullet, Yaki-Shimo, Yuzu Ponzu, Garlic and Parsley Oil

White Asparagus, Japanese Smoked Clams Beurre Blanc, Trout Roe

Foie Gras, Frit, Poché & Fume, Smoked Eel and Apple

Carabinero, Flambadou, Dry-Aged Beef Fat

Dry-Aged Fish of the Day, Smoked Miso and Wild Garlic Meunière

Butcher Cut of the Day

Smoked Milk Ice-Cream Cocoa Caramel and Salted Brown Butter Cream

**\$1390 per person**

*All persons at the table must order the same menu.*

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow

Price are in Hong Kong Dollars and subject to 10% service charge