

fire

Indulge in a classic American steakhouse experience, where meat is flame-grilled to perfection. Using only the finest cuts and condiments to deliver mouthwatering dishes – hearty yet succulent, exuding rich and timeless flavours.

Starters

- Tartare** 35
Black Angus beef, capers, gherkin, onions, parsley, mustard & egg yolk
- Caesar** 🐷 29
traditional Caesar salad, corn fed chicken, pork bacon, shaved Parmigiano, croutons, anchovy dressing
- Shrimps** 🌶️ 38
tiger shrimps in spice buttery Worcester sauce
- Pumpkin** 22
pumpkin and fresh coconut soup

Main Course

Veal 50

tender veal chop grilled with potato salad

Burger 45

dry aged beef patty, pretzel bread, onion mustard dressing and red cheddar

From The Grill

Tenderloin Australian Black Angus 70

Striploin Canadian heritage Black Angus 60

Welsh Lamb Rack 50

Corn Fed Chicken 40

Wild Salmon 55

Medley of Vegetables 35

Sauce

Bearnaise • Truffle sauce • Home-made BBQ smoked sauce • Mushroom red wine sauce

Side Dish 12

Parmesan French fries • Roasted new potatoes • Sautéed vegetable • Grilled asparagus

Dessert

Chocolate	20
mousse, wild berries	
Cheesecake	20
New York smoked broken graham crackers, gingersnap cookies	
Crème Brûlée	20
organic eggs, tonka beans, coconut flakes	
Spiral	22
basil, chocolate and passion fruit gel	
Cheese 🥜	35
medley of artisan international cheeses	
Fruit 🍌	20
assortment of tropical & organic fruits	
Ice	18
premier selection of gelato and sorb	