# fireDoor





2019 | 2020 | 2021 | 2022

#### WELCOME TO FIREDOOR

This luxe overwater fine-dining experience offers sweeping views of the ocean along with its premium selection of tender steaks, and indulgent local seafood, infused with modern and classical exotic flavours. The open kitchen concept as well as the impressive Josper grill add to the refined flair of an elevated fine dining experience. The custom-built oven enables the chefs to liberally smoke, slow roast, as well as grill directly on coal, which evokes a world of flavours.

Set over an intimate space away from the other resort facilities, the exclusivity of Firedoor creates an exquisite and inviting ambience. The restaurant is thoughtfully designed in a way that one can admire the marine life idling at the heart of it, which opens freely to the lagoon, bringing you closer to nature. Savour the surroundings as you pair the succulent prime cuts and fresh local produce with a premium selection of wines...

#### **SWEET WINE**

# Versus Pengvine 'Sweet Sensation' White South Africa 150ml

Clos L'Abeilley Sauternes
France 2013 75ml

## **DIGESTIVES**

## SINGLE MALT WHISKY

Aberlour
12 Years 40ml

Glenlivet
18 Years 40ml

Macallan Fine Oak 12 Years 40ml

# **OTHER WHISKY**

Gentlemen Jack Tennessee American 40ml

Woodford Reserve Bourbon American 40ml

All the above prices are in USD and subject to Service Charge & Government Taxes

#### **DIGESTIVES**

**COGNAC & ARMAGNAC** 

Courvoisier VSOP\* 40ml

Rémy Martin VSOP

Hennessy XO

Rémy Martin XO

Hennessy Paradis Extra

Rémy Martin Louis XIII Grande Champagne

Hennessy Richard Extra Rare

#### SIGNATURE DIGESTIVE COCKTAILS

**Smoking Barrel** 

Whiskey, sweet vermouth, cherry & ginger ale

Coco Rum Affair

Kaffir infused rum, coconut, mint & lime

**Tropical Bubbly** 

Sparkling wine, homemade tropical fruit shrub & gin