

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	36
black Angus beef, capers, gherkin, onions, parsley, mustard & egg yolk	
Caesar 🥗	32
traditional Caesar salad, corn fed chicken, beef bacon, shaved parmigiano, croutons, anchovy dressing	
Quinoa 🌱 🥗	28
with apple cider dressing and pears	
Apple 🥗 🥜	30
lettuce, apples, celery, walnuts, grapes dressed in mayo	
Shrimps 🍤 🦀	38
tiger shrimps in spicy buttery Worcester sauce, with sauté mushroom	
Pumpkin 🥗 🥜 🥛	25
pumpkin and fresh coconut soup	

Main Course

From The Grill

Turnedos Rossini   (*HB/FB Supplement \$50) 90
 Angus tenderloin, foie gras, truffles jue and mash potato

Flemish Beef and Beef Stew    55
 Australian beef brisket, slow cooked fries

Burger   45
 Angus beef patty, brioche bun, onion mustard dressing and red cheddar

Striploin  Australian Riverina Black Angus 80


Rib Eye  Australian Riverina Black Angus 80

Chicken  French corn fed 45

Lamb  Welsh rack, organic 55

Catch of the Day  40

Maldivian Lobster  (*HB/FB Supplement \$50) 110

Medley of Vegetables   30

Sauce

  Bearnaise   Truffle sauce   Home-made smoked BBQ sauce     Mushroom sauce  Tomatoes chilli salsa  Chimichurri

Side Dish

  Truffle mash     Parmesan French fries    Roasted new potatoes   Sautéed vegetables  Grilled eggplant & zucchini    Creamy spinach    Grilled asparagus 12

 Vegan  Vegetarian  Nuts  Spicy  Alcohol  Pork  Dairy  Gluten  Shellfish

All prices are in US Dollars and subject to 10% service charge and 16% GST

Dessert

Pecan pie cheese cake    25
baked cheese cake, oreo pecan crumble, maple ice cream

Deconstructed Apple pie    23
caramelized apple, oats crumble, apple chips, cream, vanilla ice cream

Berry  22
strawberry soup, mixed berries, yoghurt ice-cream

Citrus Tart    23
lemon tart, coconut ice cream, meringue

Soft chocolate Ganache    24
soft chocolate cake, raspberry sorbet, white chocolate snow

Coffee indulgent   22
baked coffee & chocolate cream, berries, vanilla ice cream

Ice cream   8
vanilla, chocolate, maple, coconut

sorbet   8
raspberry sorbet, mango chilli sorbet

Seasonal cut fruit 22