

# FIRESIDE

Flame Craft Dining

# TO START

## Meat

### CAROLINA CHICKEN WINGS **575**

Grilled Chicken Wings | Pitmaster's Dust | Green Garlic & Gherkin Cream | Fireside Hot Sauce

### SOUTHERN FRIED QUAIL **525**

Fried Quail | Garlic Dust | Mint Tzatziki | Salata Baladi

### CHICKEN ALABAMA **625**

Charred Chicken Thighs | Alabama Sauce | Toasted Black Pepper | Pickles

### CHENGDU LAMB **795**

Flame Grilled Lamb | Roasted Chili & Tamarind | Chengdu Spice | Wilted Greens

### INDIAN-SPICED PORK SKEWERS **750**

Wood-fired Pork Loin | Mustard & Curry Leaf | Dry Mango Dust | Pineapple Salsa

## Seafood

### CALAMARI SOUVLAKI **625**

Coal-fired Calamari | Bird Eye Chili | Pomegranate Molasses | Fennel Bulb Salad

### MAPHRAW PRAWN **695**

Coconut Crumb Fried | Smunphir Stuffed Prawn | Basil Aioli

### KONKAN FISH **750**

Char-grilled King Fish | Konkan Sauce | Asparagus & Fried Garlic | Citrus Cream



# TO START

## Vegetables

### SCOTTISH STYLE BABY CORN **550**

Fried Young Corn | Fermented Onion Ketchup | Green Garlic & Gherkin Cream

### TEXAS TWINKIES **550**

Grilled Wax Pepper | Tirokafteri | Sesame Kewpie | Balsamic Reduction | Chilli Garlic Crumbs

### CAULIFLOWER ALABAMA **575**

Charred Cauliflower Steak | Alabama Sauce | Black Pepper | Pickles

### EGGPLANT ROLLATINI **550**

Flame Grilled Eggplant | Roasted Chili & Tamarind | Cream Cheese | Walnut | Fried Onion

### DONAHUE'S KING OYSTER MUSHROOM **595**

Grilled Mushrooms | Lollo Rosso | Leeks | Cowboy Sauce

### MISO SCARLET GOURD **575**

Charred Tindli | Bird Eye Apple Glaze | Peanut Miso Drizzle | Confit Garlic | Fried Cashews

### LUSTER CHESTNUT **595**

Grilled Water Chestnut | Pineapple | Tri Colour Peppers | Teriyaki | Wilted Greens

### SAMBAL NADRU **550**

Lotus Stem | Sambal Oelek | Basil | Greens



# SALADS

## Meat

### GRILLED CHICKEN SALAD 575

Charred Lettuce | Flame Grilled Chicken Breast | Avocado Dressing | Pecorino Romano | Cured Yolk

## Vegetables

### GRILLED PEAR SALAD 575

Charred Lettuce | Flame Grilled Pear | Avocado Dressing | Pecorino Romano | Almond

### TOMATO BURRATA SALAD 625

Smoked Cherry Tomato Confit | Burrata | Basil Pesto | Spiced Nuts | Basil Oil | Bread

# FROM THE SMOKER

## Meat

### SMOKED CHICKEN LEG 695

4 Hours Smoked Over Cherry Wood | Fireside Sides

### SMOKED PORK RIBS 725

6 Hours Smoked Over Grape Wood | Fireside Sides

### SMOKED LAMB LEG 795

12 Hours Smoked Over Jack Wood | Fireside Sides



We apply a 7.5% service charge to your bill, which is then dispersed equitably among all staff members who contribute to your enjoyable dining experience at our restaurant.

# MAIN COURSE

## Meat

**CHICKEN AND SCALLION RICE** **675**

Scallion Rice | Grilled Chicken | Charred Pepper Sauce | Broth

**PORK AND NOODLES** **765**

8 Hours Slow Cooked Pork Belly | Chili Oil Noodles | Pok Choy | Fried Nori

**LAMB AND FETTUCCINE PASTA** **785**

Slow Braised Lamb Shank | Homemade Fettuccine | Braise Sauce | Parmesan

## Seafood

**PRAWN AND RISOTTO** **750**

Prawn Pepper Fry | Risotto | Mascarpone | Curry Leaf Oil

**FISH PAELLA** **885**

Spanish Seafood Paella | Oven Baked Seabass | Shrimps | Squid | Edamame

## Vegetables

**JACKFRUIT AND RISOTTO** **650**

Jack Pepper Fry | Risotto | Mascarpone | Curry Leaf Oil

**YAM AND NOODLES** **650**

Glazed Yam | Chili Oil Noodles | Pok Choy | Fried Nori

**CELERIAC AND FETTUCCINE PASTA** **675**

Slow Braised Celery | Homemade Fettuccine | Braise Sauce | Parmesan

**MUSHROOM PAELLA** **675**

Flame Tossed Oyster Mushroom | Spanish Paella | Edamame

**PALM HEART AND SCALLION RICE** **675**

Scallion Rice | Grilled Palm Heart | Charred Pepper Sauce | Broth



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# BREADS

## Meat

**CHICKEN CAFREAL POI** **695**

Goan Bread | Cafreal Sauce | Feta Cream | Arugula Salad | Chips

**LAMB KULCHA** **725**

Crispy Kale | Chermoula

**PORK BIRRIA TACO** **795**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**LAMB BIRRIA TACO** **795**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**CHICKEN BURGER** **725**

Sesame Bun | Grilled Chicken Thigh | Thousand Island Sauce | Kimchi

**PORK BURGER** **750**

Sesame Bun | Pork tenders | Beer Mustard | Apple Slaw | Pickled Onion

**LAMB BURGER** **795**

Sesame Bun | Lamb Slices | Caramelized Onion | Cheddar Cheese | Hot sauce | Chive Mayo | Arugula

## Vegetables

**MUSHROOM CAFREAL POI** **675**

Goan Bread | Cafreal Sauce | Feta Cream | Arugula Salad | Chips

**BAMBOO KULCHA** **695**

Crispy Kale | Chermoula

**JACKFRUIT BIRRIA TACO** **675**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**VEG BURGER** **675**

Sesame Bun | Oyster Mushroom | Caramelized Onion | Cheddar Cheese | Hot sauce | Chive Mayo | Arugula



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# DESSERTS

## SWEET CORN BRULEE

**575**

Sweet Corn Custard | Citrus Gel



## PINEAPPLE CHEESE CHERRY

**575**

Grilled Pineapple | Cheese  
Mousse | Maraschino Cherry

## CHURROS

**575**

Churro | Smoked Almond Ice Cream |  
Saffron Milk

## S'MORES

**575**

Orange Marshmallow | Cracker |  
Chocolate Cremeux

## EMBER COCONUT

**575**

Coconut Caramel | Semolina  
Sponge | Berries | Dark Chocolate  
Soil | Coconut Sprout

# FIRESIDE BEVERAGES

## KOMBUCHA - 275ML

**299**

In-house Fermented Probiotic Seasonal Fruit  
Beverage

## TEPACHE - 275ML

**299**

In-house Fermented Beverage Made From The  
Peel And The Rind Of Pineapples

## GINGER BEER - 275ML

**299**

In-house Fermented Beverage Made From Ginger

