

**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



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# 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



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# 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 FETTUCINE 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 FETTUCINE PASTA 675

Slow Braised Celeriac | 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



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