

**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 750**

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

**INDIAN-SPICED PORK SKEWERS 725**

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 | Konkani Sauce | Asparagus & Fried Garlic | Citrus Cream



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.



# TO START

## Vegetables

### SCOTTISH STYLE BABY CORN 550

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

### ONION & AMARANTH 550

Oven Baked Onion Cups | Red Amaranth | Potato Cream | Garlic Podi

### 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



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.



# SALADS

## Meat

### GRILLED CHICKEN SALAD 525

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

## Vegetables

### GRILLED PEAR SALAD 525

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

### TOMATO BURRATA SALAD 550

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

# FROM THE SMOKER

## Meat

### SMOKED CHICKEN LEG 625

4 Hours Smoked Over Cherry Wood | Fireside Sides

### SMOKED PORK RIBS 750

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 695

Scallion Rice | Grilled Chicken | Charred Pepper Sauce | Broth

### PORK AND NOODLES 750

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 785

Oven Baked Seabass | Spanish Paella | Edamame

## Vegetables

### JACKFRUIT AND RISOTTO 675

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



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.



# BREADS

## Meat

**CHICKEN CAFREAL POI** **675**

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

**LAMB KULCHA** **725**

Crispy Kale | Chermoula

**PORK BIRRIA TACO** **725**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**LAMB BIRRIA TACO** **750**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**CHICKEN BURGER** **625**

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

**PORK BURGER** **675**

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

**LAMB BURGER** **685**

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

## Vegetables

**MUSHROOM CAFREAL POI** **625**

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

**BAMBOO KULCHA** **650**

Crispy Kale | Chermoula

**JACKFRUIT BIRRIA TACO** **625**

8 hrs Slow Braised | Pico De Gallo | Birria Stew

**VEG BURGER** **575**

Sesame Bun | Black-eyed bean patty | Chipotle | Cheddar Cheese | Arugula | Mustard Mayo |



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.



# DESSERTS

## SWEET CORN BRULEE

525

Sweet Corn Custard | Citrus Gel

## PINEAPPLE CHEESE CHERRY

525

Grilled Pineapple | Cheese Mousse |  
Cherry Crisp

## CHURROS

525

Churro | Smoked Almond Ice Cream |  
Saffron Milk

## S'MORES

525

Orange Marshmallow | Cracker |  
Chocolate Cremeux

## EMBER COCONUT

525

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



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.