

# 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 | 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

### 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



# 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



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# MAIN COURSE

## Meat

<b>CHICKEN AND SCALLION RICE</b>	<b>695</b>
Scallion Rice   Grilled Chicken   Charred Pepper Sauce   Broth	

<b>PORK AND NOODLES</b>	<b>750</b>
8 Hours Slow Cooked Pork Belly   Chili Oil Noodles   Pok Choy   Fried Nori	

<b>LAMB AND FETTUCCINE PASTA</b>	<b>785</b>
Slow Braised Lamb Shank   Homemade Fettuccine   Braise Sauce   Parmesan	

## Seafood

<b>PRAWN AND RISOTTO</b>	<b>750</b>
Prawn Pepper Fry   Risotto   Mascarpone   Curry Leaf Oil	

<b>FISH PAELLA</b>	<b>785</b>
Oven Baked Seabass   Spanish Paella   Edamame	

## Vegetables

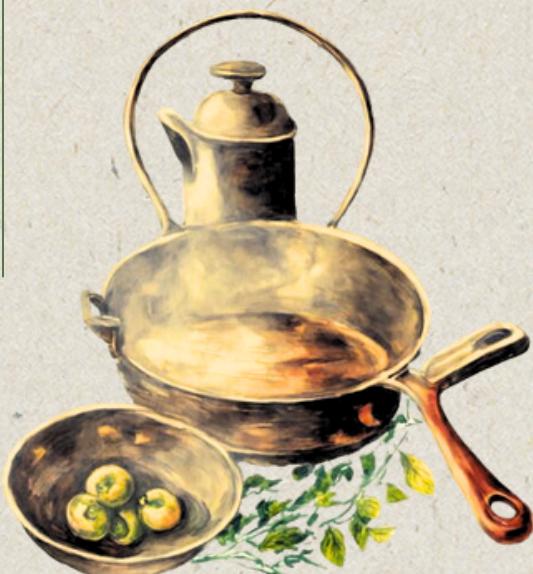
<b>JACKFRUIT AND RISOTTO</b>	<b>675</b>
Jack Pepper Fry   Risotto   Mascarpone   Curry Leaf Oil	

<b>YAM AND NOODLES</b>	<b>650</b>
Glazed Yam   Chili Oil Noodles   Pok Choy   Fried Nori	

<b>CELERIAC AND FETTUCCINE PASTA</b>	<b>675</b>
Slow Braised Celery   Homemade Fettuccine   Braise Sauce   Parmesan	

<b>MUSHROOM PAELLA</b>	<b>675</b>
Flame Tossed Oyster Mushroom   Spanish Paella   Edamame	

<b>PALM HEART AND SCALLION RICE</b>	<b>675</b>
Scallion Rice   Grilled Palm Heart   Charred Pepper Sauce   Broth	



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# 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 |



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# 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