



fuego



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All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax



CONNECT WITH US

with the festive menus





FUEGO COCKTAILS

The cocktails listed below are how we like to twist our Favourite drinks to make them a little special.

- | | |
|--|----|
| Mojito
Rum Instant Infused with Lychee, Chilli, Mint & Lime | 49 |
| Caipirinha
Cachaca 51, Lime, Chilli, Homemade Apple Soda | 48 |
| Rum Old Fashioned
Bacardi Carta Negra, Orange Bitters & Angostura | 50 |
| Fuego Cooler
Light Blend of Cava, Peach, Grapefruit, Mint, Cucumber & Orange | 52 |
| Marimbar Summer
Bacardi Carta Negra, Aperol, Passion Fruit, Lemon, Salted Vanilla Pineapple Syrup | 52 |
| Barrel Aged Negroni
Your Choice of Gin, Mezcal or Bourbon, Mixed with Barrel Aged Campari & Antica Formula | 56 |

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Margarita Tequila, Cointreau, Charcoal Grilled Lemon	48
Whiskey Sour Smoked Bourbon, Lemon, Homemade Corn-Butter Syrup & Cayenne Pepper	52
Dark & Stormy Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitters	48
Red Sangria Amaro Angostura, Homemade Marc Berry Syrup, Red Wine	52
White Sangria Bacardi Rum, Homemade Citrus Syrup, White Wine	52
El Diablo Tequila, Crème de Cassis, Lime, Ginger Ale	52



BEER

Heineken Draught	36
Heineken Bottle	32
Heineken 00	28
Guinness Stout	32
Peroni Nastro Azzurro	42
Menabrea	53
Edelweiss	38

Kizakura Kyoto White Yuzu Ale	52
Kizakura Kyoto Yamadanishiki	52

CIDER

Apple Fox	30
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SPRITZER

Campari Spritzer	52
Pimms Cup	45

NIGHTCAP

Luxardo Sambuca Dei Cesari	32
Luxardo Sambuca Nera	32
Baileys	32
Aperol	32
Campari	32
Pernod	32

NON-ALCOHOLIC COCKTAILS

Cherry Blossom 26
Mixed Berry, Lemon, Pompelno

The May Queen 26
Kamquat, Lemon, Homemade Lime
Syrup, Thyme and Araciata

Passionata 26
Pineapple, Tonka Bean,
Passionfruit, White Chocolate,
Chilli Salt

ICED TEAS

Mint & Honey 26
Smokey Passion Fruit 26

FLAVORED WATER^(750ml)

Cucumber & Thyme 10

FRESH JUICES

Apple 18
Watermelon 18
Orange 18
Pineapple 18
Avocado 18
Mixed Juice 20

MINERAL WATER

Acqua Panna (750ml) 20
San Pellegrino (750ml) 20



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Fuego Pisco Sour

El-Gobernado Pisco, Peach Liqour, Lemon, Egg White
Peach Bitter Perfume

53

Fuego Sunset

Appleton 12 Years Old, Calamansi, Black Pepper Syrup,
Lime Leaves, and Pink Peppercorn

53

Fritz Spritz

Starlino Orange, Starlino Rose, Cava, Soda Water

56



Specials of the Month

Two little plates that pack a punch of flavour.

little Plates

Gambas al Ajillo

Tiger Prawns, Ancho Chilli, Toasted Almonds,
Tomato Ciabatta

48

Smoked Snails

Escargots, Salsa Verde, Pickled Garlic, Garlic Chips, Croutons

48



GUACAMOLE

All your guacamoles are prepared fresh to order by our Guacamole whiz Chef.

Must Try: Add on our savoury garlic Churros for RM 15 ++.

The Fuego Guacamole (v)

36

Freshly Diced Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime

Snow Fish Guacamole

38

Wood Smoked Garlic, Pickled Fennel, Chilli, Smoked Snow Fish

Super Spicy Guacamole (v)

36

Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chillies

Olive & Caper Guacamole (v)

36

Avocado, Tomato, Kalamata Olives, Capers, Basil, Roast Garlic, Vinegar

Pickled Prawn Guacamole

38

Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head

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CEVICHE

Famous throughout South America, Ceviche is ultra-fresh Raw-fish cooked by the acidity of lemon or lime. At Fuego, we have brought the concept to new heights with Our modern interpretations!

Fuego Ceviche

Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut

34

Torched Salmon Ceviche

Torched Salmon, Yuzu, Wasabi, Preserved Lemon, Cucumber Pickle, Salt Foam, Tequila, Red Seaweed

52

Prawn Ceviche

Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander

38



LITTLE PLATES

*At Fuego we have gave the word “tapas” a whole new meaning.
The unique flavors and textures in these dishes will be Unlikely anything
you have tasted before.*

Burnt Tomato Sopa

20

Over-ripen Grill Tomatoes, Jalapeno, Coriander,
Sweet Pickle Wakame

Corned Beef Croquettes

35

6 Hours Slow Roast Corned Beef, Beef Glaze, Onion & Parsley
Gremolata, Baby Coriander

Cauliflower Steak (v)

35

Shiso Gremolata, Parmesan & Almond Soil, Lemon Zest,
Cumin Toasted Pistachio

Angus Tenderloin

70

Black Rice, Manchego Cheese, Beef Bacon,
Parsley Salsa, Pickled Red Chilli

Mole Verde

32

Green Mole, Chicken, Tomatillo, Almond, Sunflower Seeds

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Grilled Watermelon (v) 38

Watermelon, Pickled Tomatoes, Fried Halloumi,
Raspberry Vinegar Glaze

Salt Baked Potato & Foie Gras 75

Sage Hollandaise, Balsamic Reduction, Salt Dust

Argentinian Squid 40

Spiced Grilled Argentinian Squid, Smoked Chilli Aioli,
Smoked Garlic, Squid Ink Cracker, Pineapple

Fresh Corn on the Cob ‘Elote’ (v) 30

Grilled Corn, Shave Pecorino Cheese, Paprika, Jalapeno Cream



BIG PLATES

*Fuego is the fire that grills our big slabs of meat.
The dishes are indicated by weight and serve 2-3 people.*

Argentinian Angus Striploin (±400g) Peaty Whisky Salt Rub, Mole Negra	220
Argentinian Grain Fed Rib-Eye (±350g) Peaty Whisky Salt Rub, Salsa Roja	200
Seafood Moqueca Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero, Brazilian Rice	150
Chermoula Chicken (±750g) Half Chermoula Chicken, Hot Diablo Sauce	80
Lamb Ribs (±500g) Smoked Paprika Chimichurri, Dastardly Hot Sauce	160
Angus Beef Back Ribs (±750g) Orange, Cider Vinegar, Honey Glaze, Marmalade	230

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SIDES

Some carbs and veggies as companion.

Butternut Squash (v)	28
Sazon De Gayo Marinated Squash, Farofa, Habanero Butter Sauce, Pistachio	
Pressed Potato	28
Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade	
Spinach Hashbrown (v)	28
Shredded Potato, Baby Spinach, Sour Cream	
Mushroom (v)	28
Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	
Fresh Leaves (v)	25
Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	



DESSERTS

*If you are looking for something heavenly
Or something sinful, we got what you need.*

Fuego Churros

Cinnamon Dust Churros, Dulcey Cremeux,
Salted Caramel Espuma

35

Chocolate and Marshmallow

Hazelnut Chocolate, Ancho Chili, Mint Marshmallow,
Spiced Biscuit

35

Berries Pavlova (v)

Dome Pavlova, Yogurt Sorbet, Chantilly Cream,
Macerated Berries, Flambé Brandy

35

Pineapple Empanada

Coconut and pineapple filled empanada, grilled spiced rum
pineapple, coconut chantilly

35

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TEQUILA & MEZCAL

*Forget about your college tequila shots.
The tequila listed below are all 100% Agave and therefore a real
Pleasure to be sipped or lingered over after a meal.*

Tequila

Jose Cuervo Tradicional Reposado	34
Jose Cuervo Especial Silver	34
Jose Cuervo Reserva De La Familia	48
Rooster Rojo Tequila Blanco	35
Rooster Rojo Tequila Reposado	37
Rooster Rojo Tequila Anejo	39
Cazcabel Reposado	36
Codigo Reposado	36
Codigo Rosa	38
Milagro Reposado	35
Milagro Anejo	35
Gran Centenario Reposado	35

Mezcal

Marcanegra Espadin	45
Illegal Joven	46
Illegal Reposado	50



GIN

Brokers	35
Monkey 47 Dry	60
Roku Suntory	45
Hendrick's	47
Botanist	47
Tanqueray Ten	45
Fords Gin	47
Peddlers Shanghai Craft	46

*If ¾ of your G&T is Tonic,
make sure you mix With the best..
We offer Fever Tree Tonic water for
an additional RM8*

TONIC

Fever Tree Indian	18
Fever Tree Elderflower	18

VODKA

Stolichnaya	35
Belvedere	38
Grey Goose	38
Smirnoff	35
Ukiyo Japanese Rice Vodka	55
Suntory Haku Vodka	40
Sipsmith Sipping Vodka	46

COGNAC

Remy Martin VSOP	42
Martell Cordon Blue	85

RUM

Bacardi Anejo 4yrs	35
Appleton 12yrs	40
Appleton 15yrs	52
Matusalem Insolito	40
Matusalem Platino	35
Matusalem Classico	38
Kraken Black Spiced Rum	35
Mount Gay Black Barrel	35
Sailor Jerry	35
Angostura 5yrs Old Reserva	36
Angostura 7yrs Old Dark Rum	38
Chairman Reserve Spiced Rum	38
Chairman Rum the Forgotten Casks	55
Chairman Reserve Rum Legacy	45
Ron Santisima Trinidad De Cuba 15yrs	55



WHISKY

Ballentines Finest	35
Auchentoshan 3 Wood	48
Akashi White Oaks	42
Nikka Taketsuru from the Barrel	50
Singleton 12 yrs	40
Macallan Double Casks 15 yrs	75
Glenfarclas 15 yrs	70
Glenfiddich 18yrs	75
Belvenie Doublewood 12 yrs	55
Ardberg	50
The Glenlivet 15 yrs French Oak	50
Monkey Shoulder	38

IRISH WHISKY

Jameson	34
Jameson Black Barrel	38
Bushmil Black Bush	36
Teeling Single Malt	46

WHISKEY

Woodford Reserve	40
Woodford Rye	42
Maker's Mark	36
Wild Turkey 'Kentucky Straight Bourbon'	34
Wild Turkey Rare Breed	48
Bowsaw Straight Rye	48