

JAPANESE WHISKY

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| NIKKA FROM THE BARREL | 52 |
| NIKKA MIYAGIKYO SINGLE MALT | 60 |
| AKASHI WHITE OAKS | 42 |
| YAMAZAKI 12 YEARS | 125 |

WHISKEY

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| WOODFOOD RESERVE | 42 |
| WOODFORD RESERVE RYE | 43 |
| MAKER'S MARK | 38 |
| WILD TURKEY 'KENTUCKY STRAIGHT BOURBON' | 38 |
| WILD TURKEY RARE BREED | 48 |
| BOWSAW STRAIGHT RYE | 48 |
| REDEMPTION RYE WHISKEY | 50 |

FUEGO COCKTAILS

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

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| MOJITO | 49 | RED SANGRIA | 55 |
| Rum Instant Infused with Lychee, Chilli, Mint & Lime | | Amaro Angostura, Homemade Marc Berry Syrup, Red Wine | |
| CAIPIRINHA | 49 | WHITE SANGRIA | 55 |
| Cachaca, Lime, Chilli, Homemade Apple Soda | | Bacardi Rum, Homemade Citrus Syrup, White Wine | |
| RUM OLD FASHIONED | 50 | WHISKEY SOUR | 55 |
| Bacardi Carta Negra, Orange Bitters & Angostura | | Smokey Bourbon, Lemon, Homemade Corn-Butter Syrup Cayenne Pepper | |
| MARIMBAR SUMMER | 54 | DARK & STORMY | 48 |
| Bacardi Carta Negra, Aperol, Passion Fruit, Lemon, Salted Vanilla Pineapple Syrup | | Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitter | |
| FUEGO PISCO SOUR | 54 | MOON KISS | 55 |
| El-Gobernado Pisco, Peaach Liqour, Lemon, Egg White Peach Bitter Perfume | | Mezcal, Homemade Salted Grapefruit, Starlino, Orange, Lime | |
| BARREL AGED NEGRONI | 56 | TEQUILAPEÑO | 48 |
| Your Choice of Gin, Mezcal or Bourbon, Mixed with Barrel Aged Campari & Antica Formula | | Tequila, Homemade Tamarind Jalapeño, Lime, Jalapeño Brine, Homemade Ginger Beer | |
| MARGARITA | 48 | | |
| Tequila, Cointreau, Charcoal Grilled Lemon | | | |

BEER

DRAUGHT BEER

HEINEKEN 36

BOTTLE BEER

HEINEKEN 34
ESTRELLA GALICIA ESPECIAL 42
CORONA EXTRA 44
MENABREA 54
EDELWEISS 38
KIZAKURA KYOTO WHITE YUZU ALE 55
KIZAKURA KYOTO YAMADANISHIKI ALE 55
KIRIN ICHIBAN 38
GUINNESS STOUT 34

CIDER

APPLE FOX 30

SPRITZER

ANDEAN DREAM 56
Infused Pisco with Mandarin, Elderflower Syrup,
Mint, Cava

CUMBIA FIZZ 52
Apple, Homemade Honey Ginger Syrup, Lemon, Cava

FUEGO COOLER 53
Peach Syrup, Grapefruit, Mint, Cucumber,
Strawberry, Orange, Cava

SCOTCH WHISKY

AUCHENTOSHAN 3 WOOD 48
AUCHENTOSHAN 18 YEARS 65
GLENFIDDICH 15 YEARS 70
GLENFIDDICH 18 YEARS 80
MACALLAN DOUBLE CASKS 15 YEARS 57
BALVENIE DOUBLEWOOD 12 YEARS 55
BALVENIE PINEAU CASKS 16 YEARS 85
THE GLENLIVET 15 YEARS FRENCH OAKS 58
ARDBERG 10 YEARS 50
LAGAVULIN 16 YEARS 48
LAPHROAIG QUATER CASK 52
BUNNAHABHAIN 12 YEARS 45
BOWMORE 18 YEARS 65
HIGHLAND PARK 15 YEARS 50
MONKEY SHOULDER 38
THE FAMOUS GROUSE FINEST 32
THE FAMOUS GROUSE SHERRY CASKS FINISH 32

IRISH WHISKEY

JAMESON 34
JAMESON BLACK BARREL 38
BUSHMIL BLACK BUSH 36
TEELING SINGLE MALT 46
TEELING PEATED SINGLE MALT BLACKPITTS 46

NIGHT CAP

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| LUXARDO SAMBUCA DEI CESARI | 32 |
| LUXARDO SAMBUCA NERA | 32 |
| BAILEYS | 32 |
| APEROL | 32 |
| CAMPARI | 32 |
| PERNOD | 32 |

COGNAC

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| REMY MARTIN VSOP | 45 |
| MARTELL CORDON BLUE | 95 |

RUM

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| BACARDI CARTA BLANCA | 35 |
| BACARDI CARTA NEGRA | 35 |
| APPLETON 12 YRS | 40 |
| APPLETON 15 YRS | 52 |
| KRAKEN BLACK SPICED RUM | 35 |
| MOUNT GAY BLACK BARREL | 35 |
| SAILOR JERRY | 35 |
| CHAIRMAN'S RESERVE SPICED RUM | 38 |
| CHAIRMAN'S RESERVE RUM THE FORGOTTEN CASKS | 55 |
| CHAIRMAN'S RESERVE RUM LEGACY | 45 |
| RON SANTISIMA TRINIDAD DE CUBA 15 YRS | 55 |
| CRUZAN DARK | 35 |
| RON ZACAPA 23 | 45 |
| DIPLOMATICO PLANAS | 42 |
| DIPLOMATICO RESERVA EXCLUSIVA | 42 |
| CANARIO CACHAÇA | 35 |

NON-ALCOHOLIC COCKTAILS

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|---|----|
| PURA VIDA | 26 |
| Lychee, Honey, Lime, Grapes, Basil | |
| CERRADO COOLER | 26 |
| Grapefruit, Lemon, Homemade Rooibos Syrup, Egg White | |
| TROPICAL TANGO | 26 |
| Mango, Lemon, Homemade Jalapeño Tamarind Syrup | |

FRESH JUICES

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|------------|----|
| ORANGE | 20 |
| PINEAPPLE | 20 |
| APPLE | 20 |
| WATERMELON | 20 |
| AVOCADO | 20 |
| MIX JUICES | 20 |

ICED TEA

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| CITRUS TEA BREEZE | 26 |
| Cold Brew Black Tea, Passionfruit, Peach, Lemon | |
| LIFE'S A PEACH | 26 |
| Cold Brew Earl Grey Tea, Lychee, Homemade Pom-Berry Mint Syrup | |

MINERAL WATER

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| ACQUA PANNA (750ML) | 21 |
| SAN PELLEGRINO (750ML) | 21 |
| FUEGO INFUSED WATER | 10 |

GUACAMOLE

Our incontestably famous guacamoles are all prepared fresh to order by our specialist Guacamole chefs. Creamy and yet light, they are a great way to start your meal.

MUST TRY: Add-on savoury garlic Churros for RM 15++

THE FUEGO GUACAMOLE 38

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

SUPER SPICY GUACAMOLE 38

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

OLIVE & CAPER GUACAMOLE 38

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

SMOKED DUCK GUACAMOLE 40

Caramelized Pineapple, Jalapeño, Cilantro, Lime

PICKLED PRAWN GUACAMOLE 40

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

GIN & TONIC

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| BROKERS | 35 |
| MONKEY 47 DRY | 60 |
| ROKU SUNTORY | 45 |
| HENDRICK'S | 47 |
| BOTANIST | 47 |
| TANQUERAY TEN | 45 |
| NO 3 | 47 |
| SIPSMITH LONDON CUP | 42 |

VODKA

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| STOLICHNAYA | 35 |
| BELVEDERE | 38 |
| GREY GOOSE | 38 |
| SMIRNOFF | 35 |
| SUNTORY HAKU VODKA | 40 |

PISCO

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| PISCO EL GOBERNADOR | 35 |
| PISCO DEMONIO DE LOS ANDES | 38 |
| CAPEL TRANSPARENTE DOUBLE DISTILLED | 38 |
| CAPEL ESPECIAL DOUBLE DISTILLED | 38 |
| CAPEL MOAI RESERVADO | 45 |

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

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| JOSE CUERVO TRADICIONAL REPOSADO | 35 |
| JOSE CUERVO ESPECIAL SILVER | 35 |
| JOSE CUERVO RESERVA DE LA FAMILIA | 60 |
| 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 |
| GRAN CENTENARIO ANEJO | 35 |

MEZCAL

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| MARCANEGRA ESPADIN | 45 |
| MARCANEGRA ENSAMBLE | 50 |
| MARCANEGRA SAN MARTIN | 65 |
| MARCANEGRA TOBALA | 65 |
| ILLEGAL JOVEN | 46 |
| ILLEGAL REPOSADO | 50 |
| MONTEBOLOS TOBALA | 65 |
| METEORO JOVEN ESPADIN | 36 |

CEVICHE & TIRADITO

Ceviche, the ultra-fresh raw fish cooked by the acidity of lemon or lime is well known. Tiradito, it's little cousin has the raw fish not marinated, but topped with a slightly creamy, acidic dressing. If you haven't tried it, today's your day!

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| FUEGO CEVICHE | 36 |
| Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut | |
| PRAWN CEVICHE | 40 |
| Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander | |
| SCALLOP CEVICHE | 88 |
| Orange Leche De Tiger, Fennel Pickles, Sea Grapes | |
| SALMON TIRADITO | 58 |
| Mango & Coconut Leche De Tiger, Pickled Wakame, Salted Kelp | |

ANTICUCHOS

Grilled skewers are a traditional Peruvian street food often made of cheaper cuts. Simply seasoned with black mint, cumin *or* oregano, they are juicy, meaty and entirely satisfying.

CHICKEN THIGH 18
Yoghurt Marinatin, Huacatay Spice,
Chili Flakes

BEEF TONGUE 28
Beetroot & Orange Glaze, Wasabi Gremolata,
Beef Floss

ON THE SIDE

Some carbs to make you feel happy and some vegetables to make you feel virtuous.

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| PRESSED POTATO 28 Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade | MUSHROOMS 31 Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese |
| SPINACH HASHBROWN 31 Shredded Potatoes, Baby Spinach, Sour Cream | FRESH LEAVES 25 Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing |

DESSERT

There's always room, if you share!

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| FUEGO CHURROS 35 Cinnamon Dust Churros, Dulcey Cremeux, Salted Caramel Espuma | BERRIES PAVLOVA (V) 35 Pavlova Dome, Yoghurt Sorbet, Chantilly Cream, Macerated Berries, Flambé Brandy |
| CHOCOLATE AND MARSHMALLOW 35 Hazelnut Chocolate, Ancho Chili, Mint Marshmallow, Spiced Biscuit | TRES LECHE 35 Vanilla Sponge Cake, Almond Florentine, Coconut Ice Cream |

BIG PLATES

Designed to be shared, unless you're ravenous or prepared to pack home.

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| ARGENTINIAN ANGUS STRIPLOIN (±400g) Peaty Whisky Salt Rub, Mole Negra | 220 |
| ARGENTINIAN GRAIN FED RIB-EYE (±350g) Peaty Whisky Salt Rub, Salsa Roja | 200 |
| WAGYU BEEF FLANK (±450g) Peaty Whisky Salt Rub, Yuzu Black Pepper Sauce | 290 |
| ANGUS BEEF BACK RIBS Orange, Cider Vinegar, Honey Glaze, Marmalade | 230 |
| LAMB RIBS Smoked Paprika Chimichurri, Dastardly Hot Sauce | 170 |
| CHERMOULA CHICKEN (±750g) Half Chermoula Chicken, Hot Diablo Sauce | 80 |
| GRILLED WHOLE SEABASS (±750g) (WHEN AVAILABLE) Smoked Chipotle, Jalapeño Gremolata, Burnt Lemon | 160 |
| SEAFOOD MOQUECA Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero, Brazilian Rice | 160 |

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

INTRODUCING ANTICUCHOS

EMBARK ON A TASTE ADVENTURE WITH OUR NEW ANTICUCHOS, PERU'S ULTIMATE STREETFOOD!

These little grille skewers are simply seasoned with black mint, cumin or oregano and sometimes a little hot chillies for an extra kick. They are juicy, meaty (even when they are vegetarian!) and entirely satisfying.

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

LIGHT LITTLE PLATES

These tasty little plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

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| GRILLED WATERMELON | 42 |
| Watermelon, Pickled Tomatoes, Fried Halloumi, Raspberry Vinegar Glaze | |
| GAMBAS AL AJILLO | 54 |
| Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta | |
| GRILLED BABY ROMAINE | 32 |
| Yuzu Vinaigrette, Garlic Cream, Quinoa, Almond, Cranberries | |
| GRILLED OCTOPUS | 98 |
| Kalamata Olive Aioli, Smoked Paprika, Shiso Gremolata, Kale | |
| CAULIFLOWER STEAK | 35 |
| Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio | |
| CHICHARRON DE POLLO | 25 |
| Deep Fried Cured Chicken Skin, Tajin, Aji Verde, Lime | |

LITTLE PLATES

A bit more substantial, they make a good starter for a man or woman with an appetite. Order one or two instead of Big Plates, if you're on your own.

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| CORNERED BEEF CROQUETTAS | 38 |
| 6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander | |
| ELOTE – FRESH CORN ON THE COB | 30 |
| Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream | |
| BEEF SHORT RIB FEJOADA | 68 |
| Stewed Black Beans, Salsa Criolla, Roasted Tomato | |
| SALT BAKED POTATO & FOIE GRAS | 82 |
| Sage Hollandaise, Balsamic Reduction, Salt Dust | |
| LAMB EMPANADAS | 24/PC |
| Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt, Cilantro | |
| YUCA FRITES | 28 |
| Deep Fried Cassava Root, Huancaína, Parmesan Cheese, Chives | |