



FUEGO

VALENTINES

Menu

14TH FEBRUARY 2025

FIRST COURSE

Tuna guacamole, pickled wakame, jalapeño
Seabass ceviche, tomato leche de tigre,
pickled kyuri, avruga caviar

SECOND COURSE

Cauliflower and mushroom croquetas,
preserved lemon salsa, chervil
River prawn, smoked adobo butter,
brown garlic, parsley

MAIN COURSE

Lamb rack with Peruvian spice rub,
watercress cream, lemon and mint chimichurri
Cuban rojo chicken, aji verde, burnt lime

SIDE DISH

Yuca frites, cilantro queso fresco, smoked paprika
Cos romaine, cebolla curtida,
citrus balsamic vinaigrette

DESSERTS

Vanilla breton, dark chocolate pâte à bombe,
berry compote

RM380++ per person

All prices are subject to 10% service charge and 6% GST

