

FUEGO COCKTAILS

A LITTLE
MORE TO
EXPLORE



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	RED SANGRIA Fresh Cut Fruits Infused with Grand Marnier, Red Wine	55
CAIPIRINHA Cachaca, Lime, Chilli, Homemade Apple Soda	49	WHITE SANGRIA Fresh Cut Fruits Infused with Grand Marnier, White Wine	55
RUM OLD FASHIONED Dark Rum, Orange Bitters & Angostura	50	WHISKEY SOUR Bourbon, Lemon, Homemade Corn-Butter Syrup Cayenne Pepper	55
MARIMBAR SUMMER Dark Rum, Starlino, Passion Fruit, Lemon, Salted Vanilla Pineapple Syrup	54	DARK & STORMY Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitter	48
MOON KISS Mezcal, Homemade Salted Grapefruit, Starlino, Orange, Lime	55	FUEGO PISCO SOUR Pisco, Peach Liqueur, Lemon,	54
BARREL AGED NEGRONI Your Choice of Gin, Mezcal or Bourbon, Mixed with Barrel Aged Campari & Antica Formula	56	TEQUILAPEÑO Tequila, Homemade Tamarind Jalapeño, Lime, Jalapeño Brine, Homemade Ginger Beer	48
MARGARITA Tequila, Cointreau, Charcoal Grilled Lemon	48	COCO LOCO Fresh Coconut, Rum Infused with Toasted Almond, Dark Rum, Pineapple Jam, Salted Vanilla Pineapple, Passion Fruit	58



SCOTCH WHISKY

AUCHENTOSHAN 3 WOOD	48
AUCHENTOSHAN 18 YEARS	65
GLENFIDDICH 15 YEARS	70
GLENFIDDICH 18 YEARS	80
MACALLAN SHERRY CASK 12 YEARS	55
MACALLAN SHERRY CASK 15 YEARS	75
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
LAPROIG 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
THE DEACAN	45



IRISH WHISKEY

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

JAPANESE WHISKY

AKASHI WHITE OAK	42
NIKKA FROM THE BARREL	52
NIKKA YOICHI SINGLE MALT	56
NIKKA TAKETSURU PURE MALT	58
NIKKA MIYAGIKYO SINGLE MALT	60
YAMAZAKI 12 YEARS	125

BOURBON

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
REDEMPTION BOURBON	52

FUEGO SAY CHEERS!

Raise your glass to a night of character and craft, Sailor Jerry cocktails paired with a Herradura shot flight, bringing spirit and flavour together in perfect rhythm.

MO'QI'TO	57
Sailor Jerry, Lime, Demerara, Mint	

RUMENADE	57
Sailor Jerry, Lime, Passion Fruit, Cinnamon, Orange, Pineapple	

RUTA DE HERRADURA

PLATA, REPOSADO, ANEJO	75
Three Tequilas, Three Salts, One Unforgettable Route	

BEER

DRAUGHT BEER

HEINEKEN 36

BOTTLE BEER

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

CIDER

APPLE FOX 30

SPRITZER

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

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

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

All prices are subject to a 10% service charge and the prevailing SST

NIGHT CAP

LUXARDO SAMBUCA DEI CESARI 32
LUXARDO SAMBUCA NERA 32
BAILEYS 32
CAMPARI 32
PERNOD 32
GRAND MANIER 32
AMARO MONTENEGRO 32

COGNAC

REMY MARTIN VSOP 45
MARTELL VSOP 45
MARTELL CORDON BLUE 90

RUM

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
MATUSALEM PLATINO 35
MATUSALEM INSOLITO 40
BUMBU XO 47

CANARIO CACHACA 35
51 CACHACA 35

All prices are subject to a 10% service charge and the prevailing SST

GIN & TONIC

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

VODKA

STOLICHNAYA	35
BELVEDERE	38
GREY GOOSE	38
SMIRNOFF	35
SUNTORY HAKU VODKA	40
SIPSMITH SIPPING VODKA	46

PISCO

PISCO EL GOBERNADOR	35
CAPEL TRANSPARENTE DOUBLE DISTILLED	38
CAPEL ESPECIAL DOUBLE DISTILLED	38
CAPEL MOAI RESERVADO	45

NON-ALCOHOLIC COCKTAILS

PURA VIDA	28
Lychee, Honey, Lime, Grapes, Basil	
CERRADO COOLER	28
Grapefruit, Lemon, Homemade Rooibos Syrup, Egg White	
TROPICAL TANGO	28
Mango, Lemon, Homemade Jalapeño Tamarind Syrup	
BRISA DE COCO	36
Fresh Coconut, Pineapple Jam, Salted Vanilla Pineapple, Passion Fruit, Lime	

ICED TEA

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

FRESH JUICES

ORANGE	20
PINEAPPLE	20
APPLE	20
WATERMELON	20
AVOCADO	20
MIX JUICES	20
COCONUT	30

MINERAL WATER (750ML)

EVIAN MINERAL WATER	22
EVIAN SPARKLING WATER	22

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	

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	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
DON JULIO BLANCO	35
DON JULIO REPOSADO	37
DON JULIO ANEJO	39

MEZCAL

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

DESSERT

There's always room, if you share!

FUEGO CHURROS 35

Cinnamon Dust Churros, Dulcey Cremeux,
Salted Caramel Espuma

CHOCOLATE AND MARSHMALLOW 35

Hazelnut Chocolate, Ancho Chilli, Mint Marshmallow,
Spiced Biscuit

BERRIES PAVLOVA 35

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

TRES LECHE 35

Vanilla Sponge Cake, Almond Florentine,
Coconut Ice Cream

PIÑA COLADA ICE-CREAM 35

Coconut Ice Cream, Malibu Charred Pineapple,
Candied Nuts, Pineapple Compote

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!

FUEGO CEVICHE 36

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

SNAPPER TIRADITO 48

Tomato Leche de Tiger, Pickled Heirloom Tomato,
Avruga Caviar

SALMON TIRADITO 58

Coconut & Mango Leche De Tiger, Pickled Wakame,
Fennel Fronds

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 Marination, Huacatay Spice, Chilli Flakes	
BEEF HEART	24
Brown Garlic & Chive, Sea Salt, Salsa Criolla	
BEEF TONGUE	28
Beetroot & Orange Glaze, Wasabi Gremolata, Beef Floss	

DON'T MISS THE NEW SKEWER!

WAGYU TAJIMA MB9	38
Anticuchera, Grilled Chilli Salsa, Preserved Lemon	
LAMB LOIN	28
Marinated Lamb with Pickled Jackfruit Salsa	

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.

GAMBAS AL AJILLO	54
Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta	
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	
CORNED 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	