

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	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 Liqour, 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

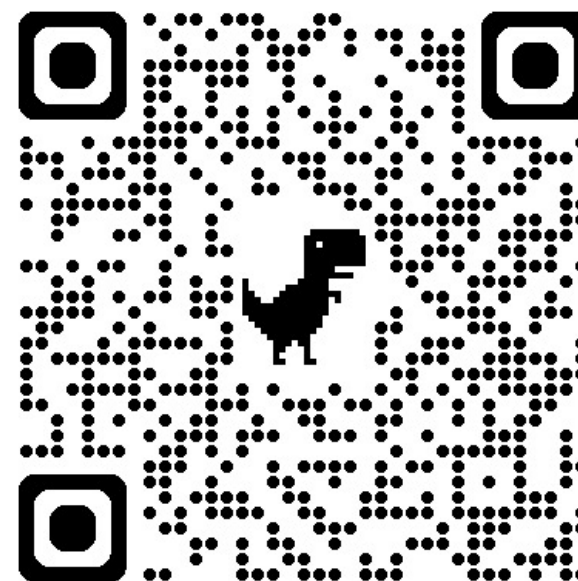
SCOTTISH • ORGANIC

LIND & LIME GIN

PROVISIONED WITH LIME



**A LITTLE
MORE TO
EXPLORE**



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

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

FUEGO SAY SIP ME UP!

Discover Lind & Lime Gin through a collection of signature cocktails, bringing vibrant citrus, fresh botanicals and distinctly Scottish character together in every sip.

GIN & TONIC	58
Gin, Tonic, Pomelo	
YUZU & LACE	60
Gin, Cointreau, Yuzu, Cranberry	
LINDY HOP	60
Gin, Aperol, Lillet Blanc, Lemon, Demerara, Chamomile, Orange Bitter	

RUTA DE CAZCABEL

BLANCO, REPOSADO, BLANCO COFFEE	75
Three Tequilas with One Unforgettable Route	

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

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	

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

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

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 Black Tea, Passionfruit, Peach, Lemon	
LIFE'S A PEACH	26
Cold Brew Earl Grey 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
FUEGO FLAVOURED 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
Avocado, Caramelized Pineapple, Jalapeño, Cilantro, Lime

PICKLED PRAWN GUACAMOLE 40
Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head

GIN & TONIC

BROKERS	35
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

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
MONTELOBOS 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!

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	
SNAPPER TIRADITO	48
Tomato Leche De Tiger, Pickled Heirloom Tomato, Avruga Caviar	
SALMON TIRADITO	58
Yuzu Passion Leche De Tiger, Pickled Fennel, Togarashi	

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	

HOT SKEWER!

WAGYU TAJIMA MB9	38
Anticuchera, Grilled Chilli Salsa, Preserved Lemon	
LAMB LOIN	28
Mojo Verde, Pickled Jackfruit Salsa	

ON THE SIDE

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

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

DESSERT

There's always room, if you share!

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

NEW & NOT TO MISS

PIÑA COLADA ICE-CREAM
Coconut Ice Cream, Malibu Charred Pineapple, Candied Nuts, Pineapple Compote
35

BIG PLATES

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

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

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

PLATOS NUEVOS

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

CHICKEN TAMALE	28
Chipotle Marination, Salsa Criolla, Aji Verde	
PASTEL DE CHOCLO	58
Spiced Minced Beef, Sweet Corn, Gratinéed Parmesan	
BURRATA & PUMPKIN	62
Mole Amarillo, Pepitas, Salsa Macha	

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

LIGHT LITTLE PLATES

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

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
Cranberries, Yuzu Vinaigrette, Almonds, Quinoa	
GRILLED OCTOPUS	98
Kalamata Olive Aioli, Shiso Salsa, Smoked Paprika, Fried 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.

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, Pickled Onion, Roast Tomatoes	
SALT BAKED POTATO & FOIE GRAS	82
Sage Hollandaise, Balsamic Reduction, Salt Dust	
YUCA FRITES	28
Deep Fried Cassava Root, Parmesan Cheese, Chives	
LAMB EMPANADAS	24/PC
Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt	