

FUEGO

CHRISTMAS EVE

MENU

GUACAMOLE

Mushroom guacamole

LITTLE PLATES

Salmon tiradito, avocado leche de tigre,
baby corn, quinoa

Spinach queso fresco coxinha,
green mojo, chervil

Grilled tiger prawn, smoked romesco,
yuzu gremolata

Beef anticuchos, salsa anticuchera,
pickled onion, cilantro

BIG PLATES

Red snapper, burnt tomato sudado, salsa criolla

Pachamanca chicken, mango relish, pico de gallo

SIDES

Patatas bravas, salsa ranchera, roasted garlic aioli

Spinach, pomegranate, pickled beetroot,
feta cheese, toasted almond

DESSERTS

Flambéed dark rum Christmas fruit cake
with Granny Smith apple ice cream

RM360++ per person

Add a bottle of Prosecco for RM 250 ++

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

FUEGO

NEW YEAR'S EVE

MENU

FIRST COURSE

Grilled artichoke and preserved lemon guacamole

Tuna ceviche, mango tamarind leche de tigre, jalapeño, red seaweed

SECOND COURSE

Grilled Spanish octopus, mole rojo, pineapple escabeche

Mushroom empanadas, rosemary, salsa taquera

Slipper lobster, smoked chipotle butter, kale

MAIN COURSE

Wagyu striploin, shio konbu butter, bone marrow beef jus

Duck confit with Peruvian spices, pearl barley & lentil risotto

SIDES

Heart of lettuce, pickled butternut squash, toasted pine nuts

Pearl corn humitas, garlic ricotta, hazelnut

DESSERTS

Dulce de leche custard cake with coconut pineapple sauce and stewed raisins

RM580++ per person

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