FUEGO

NEW YEAR'S EVE MENU

31ST DECEMBER 2026

FIRST COURSE

Smoked Salmon & Pickled Kyuri Guacamole
Hamachi Tiradito, Yuzu Ponzu Vinaigrette, Pickled Daikon

SECOND COURSE

Foie Gras, Duck Breast, Morello Cherries, Toasted Hazelnuts
Grilled Octopus, Ají Panca, Carrot Mole
Pachamanca Chicken Anticuchos, Cilantro Crema, Salsa Criolla

MAIN COURSE

Grilled Wagyu Ribeye, Kampot Pepper Rub, Wasabi Gremolata
Grilled Seabass, Adobo de Chiles, Salsa Verde, Pickled Fennel

SIDES

Garden Salad, Nori Vinaigrette, Pickled Beetroot
Earthy Mushrooms, Porcini Cream, Parsley Salsa

DESSERTS

Citrus Tart, Chantilly Cream, Macerated Berries

ICE CREAM STALL

Strawberry Ripple, Valrhona Chocolate Sorbet, Cloud Lime Ice Cream,
Condiments: Macerated Berries, Chocolate Sauce, Toasted Coconut, Toasted Almond Flakes, Chocolate Crumble

RM600++ per person
All prices are subject to 10% service charge and the prevailing SST