FUEGO

NEW YEAR'S EVE

31ST DECEMBER 2025

FIRST COURSE

Heirloom tomato guacamole

SECOND COURSE

Tuna tartare on squid ink cracker, avocado mayo, avruga caviar

Chicken croquetas, romesco, pecorino cheese

Scallop ceviche, apple ponze leche de tigre, apple lime jelly

Octopus taco, chipotle crema, pineapple and jalapeno salsa

MAIN COURSE

Grilled wagyu ribeye, burnt scallion chimichurri, salsa criolla

Veracruz-style red snapper, kalamata olives, capers

SIDE DISH

Garden salad, orange cumin dressing, toasted walnuts

Black bean tamale, salsa roja, scallions

DESSERTS

Chocolate, marmalade alfajor, coffee cream, pecan

Ice Cream Stall

Mango sorbet, brownie chunk, brown butter pecan

Condiments: Cones, chocolate chips, chili-salt almond, macerated berries, dulcey de leche, pecan, toasted coconut, mini cookies

RM580++ per person, including supper

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