

FIREWOOD

EST FLAME & GRILL 2022

STARTER

Pan-seared Fresh Hokkaido Scallop

Or

Pan-seared France Foie Gras

SPECIALITY

Beef Bone Marrow with Homemade Spatzle

MAIN COURSE

Australia Lamb Rack

with Mint Sauce and Roasted Garlic

Or

Grill Norway Halibut Fish

with Charred Lemon and Sour Plum Sauce

Or

The Firewood Sirloin MB6-7

with Chimichurri Sauce and Roasted Garlic

(Add on RM320)

Or

Japan A5 Miyazaki Ribeye (250g)

with Yuzu Ponzu Sauce and Roasted Garlic

(Add on RM422)

DESSERT

Lime Tart with Charred Pineapple

Or

Mix Berries Semi Freddo

RM308⁺⁺ Per Pax

Complimentary a glass of House Wine or Mocktail



MICHELIN GUIDE

All prices are subjected to 10% service charge and prevailing government taxes
If you have any food allergy, intolerance or sensitivity,
please speak to your server regarding the ingredients in our dishes before you order your meal.