



FIREWOOD

EST FLAME & GRILL 2022

STARTERS

Charcoal Burnt Caesar	Homemade crouton, Soft boiled eggs, Parmesan cheese	RM 29
Hay Smoked Seasonal Mushroom		RM 32
Charred Cabbage with Garlic Shrimp	Anchovies aioli, Parmesan cheese	RM 36
Firewood Truffle Mushroom Soup	Homemade crouton, Truffle oil	RM 24
Firewood Chitose Tomato Soup	Homemade sundried tomato, Basil leaves	RM 22
Homemade Brioche Toast with compound butter		RM 16
 Charred White Sweet Corn	Béarnaise, Parmesan cheese, Homemade cookie crumble	RM 38
Charred Cauliflower Florets	Cauliflower puree, Yuzu honey glaze	RM 32


SPECIALTY

Pan-seared Fresh Hokkaido Scallop	2pcs, Caviar, Furikake mayo	RM 89
Firewood Duck Royale	Aged duck breast, Crispy duck leg, Charred grapes and pear	RM 168
Grill Halibut Fish	Charred lemon, Chef special sauce	RM 90
 Crispy Jerk Chicken Wing	Peri peri sauce	RM 62
Firewood Risotto	Shrimp, Coconut cream, Lemongrass, French bean	RM 56

All price 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.

 ALCOHOL  SPICY

FIREWOOD STEAK SELECTION

Australia IMF Marbled Lamb Rack		RM228					
The Firewood Ribeye MB 6-7	Per 100gram	RM150					
Certified Australia Angus Ribeye	200 days, Grain fed	Per 100gram RM 80					
Certified Australia Angus Tenderloin	200days, Grain fed	Per 100gram RM 98					
Japan A5 Miyazaki Wagyu Ribeye	Per 100gram	RM208					
Add on selection:							
Kaviari Paris Caviar 30g	RM278	Charred White Corn	RM12	Cherry Vine Tomato	RM12		
Truffle Mashed	RM22	Seasonal Greens	RM12	Truffle Butter	RM10	Foie Gras Sauce	RM10
Choice of Chimichurri  , Béarnaise  , Yuzu ponzu or Tamarind sauce All steaks served with Roasted Garlic and Malaysia Umami Spices.							

 Pan-seared France Foie Gras	Port wine caramalized onion, Homemade brioche toast	RM 92
Charred Germany Brie Cheese	Homemade brioche toast, Apricot jam	RM 52
Firewood Homemade 6oz Wagyu Burger	Cheddar cheese, Sweet relish sauce, Fries	RM 60
Beef Bone Marrow	Homemade spatzle, Chimichurri sauce	RM 78
Dry Aged 9days Norway Sea Trout	Charred lemon, Kaffir lime oil	RM 92
  Crabmeat Tagliatelle Pasta	White wine butter emulsion, Caviar, Chilli, Spring onion	RM 62
Kaviari Paris Caviar 30g	Crepe fraiche, Black charcoal blinis	RM 328
Grill Japan Surume Ika Squid	Burnt jalapeno sauce, Charred lemon	RM 128

SIDES

Truffle Fries	RM 29
Truffle Mashed Potato	RM 32
Sweet Potato Fries	RM 24
Seasonal Greens	RM 18
Chargrilled Okra with pink peppercorn	RM 19

DESSERTS

🍷 Firewood x Johnnie Walker Gold Label Reserve Tiramisu	RM 29
Mix Berries Semi Freddo	RM 23
Lime Tart with Charred Pineapple	RM 26
Lemon Posset Brulee with Hazelnut nougat	RM 28
Ice cream for the young guest with Homemade cookie crumble	RM 18

COFFEE

Americano	RM 12
White	RM 15
Espresso	RM 9
Chocolate	Callebaut Finest Belgium Chocolate 57.9% RM 16

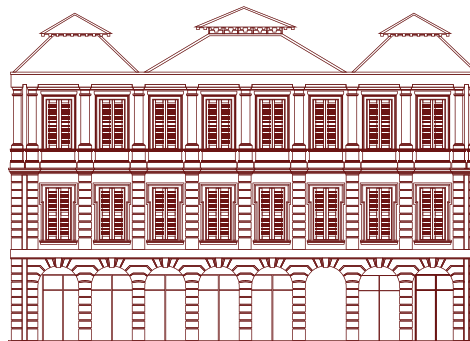
TEA SERIES

English Breakfast	*Contain Caffeine	RM 12
Peppermint	*No Caffeine	RM 12
Earl Grey	*Contain Caffeine	RM 12

🍷 BEER

	Bottle	Bucket
Connors	*Stout RM 22	RM 105
Edelweiss	*Wheat Beer RM 35	RM 165
Lychee Albens	*Cider RM 35	RM 165

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MICHELIN
2025

🍷 COCKTAIL

Blood Romance	Bacardi white rum, Rose syrup, Strawberry & Mango puree, Campari, Lime	RM 42
Firewood Metropolitan	Hennessy V.S.O.P., Martini rosso, Angostura aromatic bitter, Sugar syrup	RM 65
Firewood Negroni	Tanqueray 10, Angostura bitter, Campari, Clove & Cinnamon syrup	RM 45
Gin Sour	Gin Mare, Egg white, Lemon juice, Sugar syrup	RM 62
Firewood Margarita	Montelobos mezcal artesanal, Lime juice, Sugar syrup	RM 52
Whisky Highball	Chivas, Lemon, Soda	RM 45
Firewood Old Fashioned	Wild turkey bourbon, Angostura aromatic bitters, Brown sugar	RM 55
Mango Daiquiri	Bacardi Rum, Pandan syrup, Mango puree, Cointreau, Lime juice	RM 53
Cinnamon Sour	Chivas, Hazelnut syrup, Cloves & Cinnamon syrup, Bitters, Lemon juice	RM 50
Firewood Beesknees	Halfmoon gin, Honey, Lemon juice	RM 45

MOCKTAIL

Yuzu Mint	Wild mint syrup, Yuzu puree, Mint syrup, Soda, Lemon juice	RM 26
Summer Love	Concentrated passion fruits, Raspberry, Soda	RM 28
Life Is Like Crystal	Yusuf Taiyob natural honey, Chrysanthemum, Passion fruit puree	RM 30
Little Green	Kiwi, Mint syrup, Lemon juice, Soda	RM 28