

# FIREWOOD

EST **FLAME & GRILL** 2022

## STARTER

Pan-seared Fresh Hokkaido Scallop

## 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

**STONE AXE Australia Full Blood Wagyu Sirloin MB8-9**

with Chimichurri Sauce and Roasted Garlic

(Add on RM380)

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<sup>++</sup> Per Pax**

**Complimentary a glass of designated 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.