

# 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 Miso Eggplant	Spring onion, Sesame seed, Lime wedges	RM 34
Charred Cauliflower Florets	Cauliflower puree, Yuzu honey glaze	RM 32

## SPECIALTY

Pan-seared Fresh Hokkaido Scallop	2pcs, Premium salmon ikura, Furikake mayo	RM 128
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
 Baba Spiced Chicken	Nyonya dip, Compressed watermelon (Half Chicken)	RM 108
Firewood Risotto	Shrimp, Coconut cream, Lemongrass, French bean	RM 60

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
STONE AXE Australia Full Blood Wagyu Sirloin MB 8-9	Per 100gram	RM180
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	Black sesame sauce, Sour plum gel, Crispy rice	RM 118
Grill Taiwan Surume Ika Squid	Burnt jalapeno sauce, Charred lemon	RM 128
Firewood Homemade 6oz Wagyu Burger	Cheddar cheese, Sweet relish sauce, Fries	RM 68
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, Ikura, Chilli, Spring onion	RM 68
Kaviari Paris Caviar 30g	Crepe fraiche, Butter blinis	RM 328
Yuzu Apricot Gnocchi	Wagyu beef patty, Bonito flakes, Yuzu apricot sauce	RM 68
Charred Germany Brie Cheese	Apricot Jam, Homemade brioche toast	RM 52

## SIDES

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Triple Cook Potatoes with Baby Asparagus and burnt aioli	RM 48
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

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🍷 Firewood x Johnnie Walker Gold Label Reserve Tiramisu	RM 29
Mix Berries Semi Freddo	RM 23
Ice cream for the young guest with Homemade cookie crumble	RM 18
Lemon Posset Brulee with Hazelnut nougat	RM 32
Valrhona Chocolate Tart with Salted caramel	RM 52
Firewood Caramel Affogato	RM 45/ 🍷RM55

## COFFEE

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Americano	RM 12
White	RM 15
Espresso	RM 9
Chocolate	RM 16

Callebaut Finest Belgium Chocolate 57.9%

## MINERAL WATER

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San Pellegrino 750ml	RM 24
Acqua Panna 750ml	RM 24
Acqua Panna 500ml	RM 18

## 🍷 BEER

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



## TEA SERIES

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English Breakfast / Peppermint / Earl Grey	RM 12
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## 🍷 COCKTAIL

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Yuzu Whiskey Sour	Maker's mark bourbon, Yuzu puree, Elderflower liqueur, Egg white, Lemon	RM 65
Firewood Red Sangria	Hennessy V.S.O.P., Red Wine, Cointreau, Angostura bitter, Soda	RM 65
Firewood Manhattan	Maker's mark bourbon, Vermouth rosso, Angostura bitter	RM 60
Mojito/Strawberry/Mango	Bacardi Rum, Lime, Lemon, Sugar syrup, Mint leave, Soda	RM 45/55
White Linen	Tanqueray gin, Cucumber, Pear puree, Leon, Sugar syrup, Soda	RM 65
Smoked Old Fashioned	Maker's mark bourbon, Angostura bitter, Maple syrup	RM 56
Smoked Negroni	Tanqueray gin, Campari, Vermouth rosso, Sherry olive liquor	RM 73
Espresso Martini	Absolut Vodka, Kahlua, Espresso, Hazelnut syrup	RM 60
Passion Fruit Margarita	Tequila reposado, Triple sec, Lime, Passion fruit puree, Cranberry juice	RM 60
Blue Lagoon Sour	Tequila reposado, Lime, Blue curacao, Sugar syrup, Egg white, Cointreau	RM 60
Firewood Olive Martini	Tanqueray gin, Green olive, Dry vermouth, Blackpepper, Sherry liquor	RM 60

## MOCKTAIL

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Yuzu Mint	Wild mint syrup, Yuzu puree, Mint syrup, Soda, Lemon juice	RM 26
Summer Love	Earl grey tea, Passion fruit puree, Mint syrup, Soda	RM 28
Life Is Like Crystal	Honey syrup, Chrysanthemum, Passion fruit puree	RM 30
Sweet Berry	Strawberry puree, Mango puree, Lemon, Sugar syrup, Soda	RM 28
Tropical Fizz	Mango puree, Pear puree, Sugar syrup, Soda	RM 28