


# FIREWOOD

EST FLAME & GRILL 2022

## STARTERS

Charcoal Burnt Caesar	Homemade crouton, Soft boiled eggs, Parmesan cheese	RM 34
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 30
Firewood Chitose Tomato Soup	Homemade sundried tomato, Basil leaves	RM 26
Homemade Milk Bun with Nyonya butter		RM 30
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 128
Firewood Duck Breast	Charred grapes and pear	RM 188
Burnt Spring Onion Miso Cod Fish	Charred lemon, Spring onion	RM 188
 Crispy Buttermilk Chicken Wing	Maple syrup hot sauce, Lime wedges	RM 52

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 RM13	
Choice of Chimichurri , Béarnaise , Yuzu ponzu or Tamarind sauce All steaks served with Roasted Garlic and Malaysia Umami Spices.		

Pan-seared France Foie Gras	Yuzu soy sauce, Ginger flower, Pine nut, Charred grapes	RM 122
Kaviari Paris Caviar 30g	Creme fraiche, Butter blinis	RM 328
Firewood Homemade 6oz Wagyu Burger	Cheddar cheese, Gherkin sauce, Fries	RM 68
Dry Aged 9days Norway Sea Trout	Charred lemon, Kaffir lime oil	RM 92
Firewood Wagyu Claypot	Stone Axe Wagyu, Foie gras, Kicap manis, Ginger oil, Rice	RM 308
Charred Germany Brie Cheese	Apricot Jam, Homemade milk bun	RM 52
Beef Bone Marrow	Charred onion marmalade chimuchurri, Homemade spatzle	RM 82

## SIDES

---

Truffle Fries	RM 29
Truffle Mashed Potato	RM 32
Sweet Potato Fries	RM 24
Seasonal Greens	RM 26

## DESSERTS

---

Firewood Tiramisu	RM 26
Mix Berries Semi Freddo	RM 23
Chocolate Mousse with caramel sauce	RM 45
Lemon Posset Brulee	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	RM 16
Callebaut Finest Belgium Chocolate 57.9%	

## TEA SERIES

---

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

## BEER

---

	Bottle	Bucket
Guinness Stout	*Stout	RM 32 RM 150
Sapporo	*Lager Beer	RM 35 RM 165
Somersby	*Cider	RM 35 RM 165

# FIREWOOD



EST **FLAME & GRILL** 2022

## COCKTAIL

---

Firewood Sour	Tanqueray gin, Lemon, Peach puree, Egg white, Maraschino cherry	RM 58
Firewood Red Sangria	Havana club rum, Red wine, Orange juice, Cinnamon powder, Lime	RM 62
Banana Spritz	Maker's mark bourbon infused banana rapsberry, Soda	RM 60
Mojito/Strawberry/Mango	Havana club rum, Brown sugar, Lime, Soda, Angostura bitter	RM 45/55
Trip to Malaysia	Rum, Dry vermouth, Sweet vermouth, Honey, Jamu, Lime juice, Coconut jelly	RM 62
Firewood Negroni	Tanqueray gin, Campari, Sweet vermouth, Orange bitter	RM 58
Banana De Cafe	Haku Vodka, Coffee liquor, Espresso, Hommade banana foam	RM 70
Lychee Margarita	Reposado tequilla, Lychee liquor, Lime, Lychee puree	RM 48
Smoked Old Fashioned	Maker's mark bourbon, Angostura & orange bitter, Brown sugar	RM 60
Firewood Manhattan	Maker's mark bourbon, Sweet vermouth, Angostura bitter	RM 62
Ruby Land	Reposado tequilla, Homemade pear cordial, Bianco vermouth, Soda	RM 62

## MOCKTAIL

---

Dragon Fruit Coconut	Dragon fruit, Coconut milk, Sugar, Lemon, Mint	RM 26
Tropical Passion Mule	Passion puree, Ginger beer, Mint, Lime	RM 28
Fireflame Sour	Earl grey tea, Peach puree, Egg white, Marashino cherry	RM 28
Blazing Strawberry	Strawberry puree, Lime juice, Lemonade	RM 28
Lime Whisper	Lime, Mint syrup, Brown sugar, Soda	RM 26