

# FIREWOOD

EST FLAME & GRILL 2022

AN OPEN-FLAME DINING EXPERIENCE WHERE FIRE, SMOKE, AND PRECISION DEFINE EVERY DISH.

## 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
<b>Y</b> 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

## Our Beef Philosophy

At Firewood, great beef begins long before it meets the flame. With a deep respect for breed, farm, feeding, and selection.

**Chef Yang Hao favours grain-fed beef** for its superior marbling and depth of flavour, shaping a style that is rich, balanced, and consistent. Every cut is prepared thick, because for Chef Yang Hao, a thicker cut simply tastes better.

We cook exclusively over a combination of **Malaysian Bakau Wood** and **Binchotan Charcoal** where bakau imparts a gentle smokiness, and binchotan delivers steady, high heat for precise, even cooking.

## FIREWOOD STEAK SELECTION

<b>Australia STONEAXE Full Blood Wagyu Sirloin</b>	Per 100gram	RM180
Carefully raised for 36 months. Grain fed for 450 days along the New South Wales and Victoria, Australia Marbling 8-9, Soft, Juicy and intense with beef flavour.		
<b>Certified Australia Angus Ribeye</b>	Per 100gram	RM 80
Carefully raised for 30 months. Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Beefy flavour with a firmer bite.		
<b>Certified Australia Angus Tenderloin</b>	Per 100gram	RM 98
Carefully raised for 30 months. Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Delicate, clean flavour with a lean and soft texture.		
<b>Japan A5 Miyazaki Wagyu Ribeye</b>	Per 100gram	RM208
Raised for 28 months in Miyazaki Prefecture, at Minokuni Farm Syounai, Japan. Exceptional A5 Marbling, buttery and melt in your mouth texture.		
<b>Korean Premium Halal Hanwoo Sirloin</b>	Per 100gram	RM240
Raised in South Korea, Grain fed over 20 months. Marbling 12, Tender texture with a clean and slightly sweet finish.		
<b>21 day Dry Aged Certified Australia Angus Sirloin</b>	Per 100gram	RM120
Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Strong beefy flavour after aging, firmer bite, intense flavour.		
<b>Kaviari Paris Caviar 30g</b>	Creme fraiche, Butter blinis A refined pairing to elevate your steak experience	RM 328

Add on selection:

Truffle Mashed Potato RM22  
Seasonal Greens RM12

Charred White Corn RM12  
Homemade Truffle Butter RM10

Cherry Vine Tomato RM12  
Foie Gras Sauce RM10

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

## SPECIALTY FROM THE FIRE

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<b>Australia IMF Marbled Lamb Rack</b> Carefully raised for 9 months in New South Wales & Victoria. Selected for its higher intramuscular fats, tender and rich lamb flavour.	RM 228
<b>Firewood Duck Royale</b> From Perak, Malaysia Dry aged duck breast for 7 days, Crispy braised duck leg over 14 herbs, Served with Yuzu Apricot sauce, Charred grapes and pear.	RM 168
<b>Grill Halibut Fish</b> Charred lemon, Chef special sauce	RM 90
<b>Grill Taiwan Surume Ika Squid</b> Burnt jalapeno sauce, Charred lemon	RM 128
<b>Charred Germany Brie Cheese</b> Apricot Jam, Homemade brioche toast	RM 52
<b>Dry Aged 9days Norway Sea Trout</b> Charred lemon, Kaffir lime oil	RM 92

## SPECIALTY

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<b>Pan-seared Fresh Hokkaido Scallop</b> 2pcs, Caviar, Furikake mayo	RM 128
<b>Beef Bone Marrow</b> Homemade spatzle, Chimichurri sauce	RM 78
<b>Baba Spiced Chicken</b> Nyonya dip, Compressed watermelon (Half Chicken)	RM 108
<b>Pan-seared France Foie Gras</b> Black sesame sauce, Sour plum gel, Crispy rice	RM 118

## COMFORT FOOD

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<b>Crabmeat Tagliatelle Pasta</b> White wine butter emulsion, Caviar, Chilli, Spring onion	RM 68
<b>Yuzu Apricot Gnocchi</b> Wagyu beef patty, Bonito flakes, Yuzu apricot sauce	RM 68
<b>Firewood Homemade 6oz Wagyu Burger</b> Cheddar cheese, Sweet relish sauce, Fries	RM 68
<b>Firewood Risotto</b> Shrimp, Coconut cream, Lemongrass, French bean	RM 60
<b>Charred Slipper Lobster Pasta</b> Pomodoro emulsion, Sundried tomato, Scallop oil	RM 138

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



Recognised among the World's Best Steak Restaurants  
and Michelin Selected (2025, 2026)


## 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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<b>Firewood x Johnnie Walker Gold Label Reserve Tiramisu</b>	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/  RM 55