

FIREWOOD

EST **FLAME & GRILL** 2022

STARTER

Pan-seared Fresh Hokkaido Scallop

Mud House Sauvignon Blanc 2024

SPECIALITY

Pan-seared France Foie Gras

MAIN COURSE

Australia IMF Marbled Lamb Rack

Chateau Langoa Barton Saint Julien 2017

Or

Burnt Spring Onion Miso Cod Fish

Freemark Abbey Chardonnay 2023

Or

The Firewood Sirloin MB9

Chateau Pontet Canet 2017

(Add on RM300)

Or

Japan A5 Miyazaki Ribeye

Cesari Amarone Della Valpolicella Classico DOCG 2016

(Add on RM300)

DESSERT

Lemon Posset Brulee or Mix Berries Semi Freddo

Fowles Wild Bouquet Moscato 2023

RM438⁺⁺ / RM738⁺⁺ Per Pax

Premium Wine Pairing (3 glasses x 100ml) RM168⁺⁺

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.