

FIREWOOD

EST FLAME & GRILL 2022

First Ember

Hokkaido Scallop | Soba | Coconut Broth

Malaysian Garden

Ulam Raja | Daun Selom | Kacang Botol | Charred Shrimp Aioli

🍷 Mud House Sauvignon Blanc 2024

Rojak

Mango & Pineapple Sorbet | Granita | Kuah Rojak

The Hearth

Australia IMF Marbed Lamb Rack | Carefully raised for 9 months

Mint sauce | Malaysia Umami Spices | Roasted Garlic

🍷 Chateau Langoa Barton Saint Julien 2017

Or

The Firewood Sirloin | 600 days Grain Fed | Marbling 9

Chimichurri | Malaysia Umami Spices | Roasted Garlic

(Add on RM300)

🍷 Chateau Pontet Canet 2021

Or

Japan A5 Miyazaki Ribeye | Raised for 28 months

Yuzu Ponzu | Malaysia Umami Spices | Roasted Garlic

(Add on RM300)

🍷 Cesari Amarone Della Valpolicella Classico DOCG 2016

The Cloud

Floating Calamansi Meringue | Gula Melaka | Cheesecake

🍷 Fowles Wild Bouquet Moscato 2023

RM480++ / RM780++ Per Pax

🍷 Premium Wine Pairing | 3 glasses x 100ml | RM168++



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.