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)

Catena Zapata Malbec Argentino 2023

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

Visit Malaysia 2026 Truly Asia

WORLD'S 101 BEST STEAK RESTAURANTS

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.