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 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 Brioche Toast with compound butter		RM 22
Charred White Sweet Corn	Béarnaise, Parmesan cheese, Homemade cookie crumble	RM 38
Charred Miso Eggplant	Spring onion, Sesame seed, Lime wedges	RM 34

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

The Firewood Sirloin — Per 100gram **RM198**
Exclusively available at Firewood.
Grain fed for 600days.
Marbling 9, Soft, Juicy and intense with beef flavour.

Certified Australia Angus Ribeye — 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.

Certified Australia Angus Tenderloin — 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.

Japan A5 Miyazaki Wagyu Ribeye — 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.

Korean Premium Halal Hanwoo Sirloin — Per 100gram **RM240**
Raised in South Korea, Grain fed over 20 months.
Marbling 1++, Tender texture with a clean and sllighty sweet finish.

21day Dry Aged Certified Australia Angus Sirloin — Per 100gram **RM160**
Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia
Marbling 5, Strong beefy flavour after aging, firmer bite, intense flavour.

Kaviari Paris Caviar 30g Creme fraiche, Butter blinis — RM 360
A refined pairing to elevate you steak experience

Add on selection:

Truffle Mashed Potato	RM22	Cherry Vine Tomato	RM12
Homemade Truffle Butter	RM10	Foie Gras Sauce	RM10

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

SPECIALTY FROM THE FIRE

Australia IMF Marbled Lamb Rack — RM 228
Carefully rasied for 9 months in New South Wales & Victoria.
Selected for its higher intramuscular fats, tender and rich lamb flavour.

Firewood Duck Royale — RM 168
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.

Burnt Spring Onion Miso Cod Fish Charred lemon, Spring onion — RM 218

Grill Taiwan Surume Ika Squid Burnt piman sauce, Charred lemon — RM 138

Charred Germany Brie Cheese Apricot jam, Homemade brioche toast — RM 52

SPECIALTY

Pan-seared Fresh Hokkaido Scallop 2pcs, Caviar, Furikake mayo — RM 128

Beef Bone Marrow Homemade spatzle, Chimichurri sauce — RM 78

Baba Spiced Chicken Nyonya dip, Compressed watermelon (Half Chicken) RM 108

Pan-seared France Foie Gras Black sesame sauce, Sour plum gel, Crispy rice — RM 118

COMFORT FOOD

Crabmeat Tagliatelle Pasta White wine butter emulsion, Caviar, Chilli, Spring onion — RM 86

Yuzu Apricot Gnocchi Wagyu beef patty, Bonito flakes, Yuzu apricot sauce — RM 68

Charred Tiger Prawn Risotto Tiger prawn, Coconut cream, Lemongrass, Wild mushrooms — RM 178

Charred Slipper Lobster Pasta 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

WORLD'S® 101 BEST STEAK RESTAURANTS

RESTAURANT SELECTION MICHELIN GUIDE 2027

Recognised among the World's Best Steak Restaurants and Michelin Selected (2025, 2026, 2027)

SIDES

Triple Cook Potatoes with Baby asparagus and Burnt aioli — RM 48

Truffle Fries — RM 29

Truffle Mashed Potato — RM 32

Sweet Potato Fries — RM 29

Charred Brocollini with Gorgonzola and Bali pineapple dressing — RM 48

DESSERTS

Firewood x Johnnie Walker Gold Label Reserve Tiramisu — RM 36

Mix Berries Semi Freddo — RM 34

Ice cream for the young guest with Homemade cookie crumble — RM 24

Lemon Posset Brulee with Hazelnut nougat — RM 32

Valrhona Chocolate Tart with Salted caramel — RM 52

Firewood Caramel Affogato — RM 45/ RM 55