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.

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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 Milk Bun with Nyonya butter		RM 30
Charred White Sweet Corn	Béarnaise, Parmesan cheese, Homemade cookie crumble	RM 38
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 Qaia Yew 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 Qaia Yew, 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.

Kaviari Paris Caviar 30g Creme fraiche, Butter blinis — RM 328
A refined pairing to elevate you steak experience

Add on selection:

Truffle Mashed Potato	RM22	Cherry Vine Tomato	RM12
Sweet White Corn	RM10	Spices Carrot	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.

Dry Aged 9days Norway Sea Trout — RM 118
Charred lemon, Kaffir lime oil

Charred Germany Brie Cheese — RM 52
Apricot jam, Homemade milk bun

SPECIALTY

Firewood Duck Breast — RM 188
From Perak, Malaysia.
Served with lychee sauce,Charred grapes and pear

Burnt Spring Onion Miso Cod Fish — RM 198
Charred lemon,Spring onion

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

Pan-seared France Foie Gras — RM 122
Yuzu soy sauce,Ginger flower,Pine nut,Charred grapes

Firewood Homemade 6oz Wagyu Burger — RM 68
Cheddar cheese,Gherkin sauce,Fries

Crispy Buttermilk Chicken Wing — RM 58
Maple syrup hot sauce,Lime wedges

Beef Bone Marrow — RM 82
Charred onion marmalade chimichurri,Homemade spatzle

Kaviari Paris Kaviar 30g — RM 328
Creme fraiche,Butter blinis

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SPICY

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SIDES

Truffle Fries	RM 29
Truffle Mashed Potato	RM 32
Sweet Potato Fries	RM 24
Spices Carrot	RM 26

DESSERTS

Firewood Tiramisu	RM 36
Mix Berries Semi Freddo	RM 32
Chocolate Mousse with caramel sauce	RM 45
Lemon Posset Brulee	RM 28
Ice cream for the young guest with Homemade cookie crumble	RM 18

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T.S TABLE SERVICE

WINE LIST

WINE BY THE GLASS
CORAVIN COLLECTION

	100ML	300ML	750ML
CHAMPAGNE			
MATER & FILLI CUVEE CUVEE CRESCENDO Chardonnay/Meunier, 12.5%vol	80	198	488
WHITE WINE			
MUD HOUSE SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND Sauvignon Blanc, 13%vol, 2024	28	72	128
MIRAVAL ROSÉ • CÔTES DE PROVENCE AOP, FRANCE Cinsault/Grenache/Rolle/Syrah, 13%vol, 2022	48	120	240
FOWLES WILD BOUQUET STRATHBOGIE RANGES, VICTORIA, AUSTRALIA Moscato, 7%vol, 2023	28	72	130
FREEMARK ABBEY CHARDONNAY CALIFORNIA Chardonnay, 14.5%vol, 2023	70	168	380
RED WINE			
E GUIGAL SAINT-ESPRIT • CÔTES DU RHÔNE AOC Grenache/Syrah , 14.5%vol, 2023	50	130	268
ALOXE CORTON MAISON ALBERT BICHOT Pinot Noir , 14%vol, 2022	78	188	428
T.S CHÂTEAU MONTROSE SAINT -ESTEPHE Cabernet Sauvignon/Merlot/Cabernet Franc, 13%vol, 2018	178	458	988
T.S CHÂTEAU LANGOA BARTON SAINT-JULIEN • 3ÈME GRAND CRU CLASSÉ Cabernet Sauvignon/Merlot/Cabernet Franc, 13%vol, 2017	148	360	780
T.S CHÂTEAU PONTET-CANET PAUILLAC • 5ÈME GRAND CRU CLASSÉ Cabernet Sauvignon/Merlot/Petit Verdot/Cabernet Franc, 13%vol, 2021	178	458	988
T.S CESARI BOSAN AMARONE DELLA VALPOLICELLA CLASSICO DOCG Corvina Veronese/Corvinone/Rondinella, 15.5%vol, 2016	118	300	NA
T.S CATENA ZAPATA MALBEC ARGENTINO MENDOZA, ARGENTINA Malbec, 14%vol, 2023	128	330	688
FORTIFIED WINE	**100ML**		
DOW'S FINE RUBY PORT PORTO DOC Touriga Nacional/Tinto Cao/Touriga Franca, 19%vol	32		218

CHAMPAGNE

750ML

MATER & FILLI CUVEE CRESCENDO — 488
Chardonnay/Meunier, 12.5%vol

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT — 588
Pinot Noir/Chardonnay/Pinot Meunier, 12%vol

MOET CHANDON IMPERIAL BRUT — 588
Pinot Noir/Chardonnay/Meunier, 12%vol

DOM PERIGNON VINTAGE BRUT 2013 — 1688
Pinot Noir/Chardonnay/Pinot Meunier, 12.5%vol

KRUG GRANDE CUVEE 172EME EDITION — 1688
Pinot Noir/Chardonnay, 12.5%vol

PROSECCO

TERRE DI RAI MILLESIMATO EXTRA DRY DOC — 258
Glera, 11%vol

ANDREOLA CARTIZZE DRY DOCG VALDOBBIANDENE SUPERIORE — 438
Glera, 11.5%vol 2023

WHITE WINE

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC — 258
MARLBOROUGH, NEW ZEALAND
Sauvignon Blanc , 12%vol, 2025

MATTHIAS ET EMILE ROBLIN AMMONITES — 390
SANCERRE AOC LOIRE VALLEY, FRANCE
Sauvignon Blanc , 13.5%vol, 2022

DR. LOOSEN QUALITATSWEIN — 168
MOSEL, GERMANY
Riesling , 8.5%vol, 2024

FREEMARK ABBEY CHARDONNAY — 380
NAPA VALLEY, CALIFORNIA
Chardonnay , 14.5%vol, 2023

CATENA ZAPATA ADRIANNA WINEYARD WHITE STONES — 800
GUALTALLARY, UCO VALLEY, MENDOZA, ARGENTINA
Chardonnay , 13%vol, 2023

VIETTI MOSCATO D'ASTI — 208
MOSCATO D ASTI DOCG, PIEDMONT, ITALY
Moscato , 5%vol, 2024

RED WINE

NEW ZEALAND

VILLA MARIA PRIVATE BIN PINOT NOIR — 248
MARLBOROUGH
Pinot Noir, 13%vol, 2024

CLOUDY BAY TE WAHI — 668
CENTRAL OTAGO
Pinot Noir, 13.5%vol, 2021

CHILE

LUIS FELIPE EDWARDS DONA BERNADA — 298
COLCHAGUA VALLEY
Cabernet Sauvignon/Carmenere/Shiraz/Petite Syrah/Cabernet Franc/Merlot/Malbec, 14.5%vol, 2020

LUIS FELIPE EDWARDS LFE900 MALBEC — 308
COLCHAGUA VALLEY
Malbec/Viognier, 15%vol, 2019

ALMAVIVA — 1388
PUENTE ALTO, MAIPO VALLEY
Cabernet Sauvignon/Carmenere/Cabernet Franc/Petit Verdot, 15%vol, 2022

GRAND CRU CLASSES

750ML

PREMIERS CRUS>FIRST GROWTH

CHATEAU LAFITE ROTHCHILD PAUILLAC 8288
Cabernet Sauvignon/Petit Verdot/Merlot, 12.5%vol 2010

CHATEAU MARGAUX 6488
Cabernet Sauvignon/Cabernet Franc/Merlot, 13.5%vol 2021

CHATEAU HAUT BRION PESSAC LEOGNAN 4800
Cabernet Sauvignon/Cabernet Franc/Merlot, 13.5%vol 2021

CHATEAU LATOUR PAUILLAC 7200
Cabernet Sauvignon/Cabernet Franc/Petit Verdot, 13.5%vol 2014

CHATEAU MOUTON ROTHCHILD PAUILLAC 6488
Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot, 13.5%vol 2020

SECONDS CRUS>SECOND GROWTHS

CHATEAU MONTROSE 1688
Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot, 13%vol 2018

CHATEAU LEOVILLE LAS CASES 1988
Cabernet Sauvignon/Merlot/Cabernet Franc, 13.5%vol 2007

TROISIÈMES CRUS>THIRD GROWTHS

CHATEAU LANGOA BARTON SAINT-JULIEN 790
Cabernet Sauvignon/Merlot/Cabernet Franc/Merlot, 12.5%vol 2017

CINQUIÈMES CRUS>FIFTH GROWTHS

CHATEAU PONTET-CANET 988
Petit Verdot, 13%vol 2021

BORDEAUX COLLECTION

CHATEAU LES CARMES HAUT-BRION GRAND VIN DE GRAVES PESSAC LEOGNAN 1560
Cabernet Franc/Cabernet Sauvignon/Merlot, 13.5%vol, 2017

LA RESERVE DE LEOVILLE BARTON SAINT-JULIEN 400
Cabernet Sauvignon/Merlot, 14%vol, 2014

PAVILLON DE LEOVILLE POYFERRE SAINT-JULIEN 458
Cabernet Sauvignon/Cabernet Franc/Merlot, 14%vol, 2018

CHATEAU MONREGARD LA CROIX POMEROL 438
Cabernet Sauvignon/Cabernet Franc/Merlot, 14%vol, 2018

CAP ROYAL BORDEAUX SUPERIEUR 208
Cabernet Sauvignon/Merlot, 14%vol, 2023

BURGUNDY COLLECTION

ALOXE CORTON MAISON ALBERT BICHOT 428
Pinot Noir, 14%vol, 2022

POMMARD MAISON ALBERT BICHOT 538
Pinot Noir, 13.5%vol, 2022

NUITS-SAINT-GEORGES ALBERT BICHOT 658
Pinot Noir, 13.5%vol, 2021

DOMAINE DUGAT PY GEVREY CHAMBERTIN VIEILLES VIGNES 1388
Pinot Noir, 13%vol, 2022

CHARMES-CHAMBERTIN GRAND CRU ALBERT BICHOT 1588
Pinot Noir, 13%vol, 2014

ITALY

750ML

BANFI LA LUS PIEDMONTE DOC — 318
Albarossa, 14%vol, 2021

PIO CESARI BAROLO DOCG — 720
Nebbiolo, 14.5%vol, 2020

TENUTA SANT' ANTONIO CAMPO DEI GIGLI — 628
AMARONE DELLA VALPOLICELLA DOCG
Corvina/Corvinone/Croatina/Oseleta/Rondinella, 15.5%vol, 2018

ARGENTINA

CATENA ZAPATA

CATENA ZAPATA ARGENTINO MENDOZA — 688
Malbec, 14%vol, 2022

TERRAZAS DE LOS ANDES RESERVA MENDOZA — 208
Malbec, 13.5%vol, 2022

CATENA ZAPATA ARGENTINO MAGNUM 1.5L MENDOZA — 1388
Malbec, 14%vol, 2019

CATENA ZAPATA BIRTH OF CABERNET MENDOZA — 588
Cabernet Sauvignon/Cabernet Franc, 13.3%vol, 2022

CATENA ZAPATA ANGELICA CABERNET SAUVIGNON ALTA MENDOZA — 298
Cabernet Sauvignon 13.5%vol, 2022

AUSTRALIA

TORBRECK WOODCUTTER'S SHIRAZ BAROSSA VALLEY — 238
Shiraz 15%vol, 2024

BY FARR TOUT PRES GEELONG VICTORIA — 732
Pinot Noir, 13.5%vol, 2022

SPAIN

LA CAPILLA VENDIMIA SELECCIONADA RIBERA DEL DEURO DO — 388
Tinta Del Pais, 15.5%vol, 2022

SOUTH AFRICA

RUPERT & ROTHCHILD CLASSIQUE WESTERN CAPE — 388
Merlot/Cabernet Sauvignon/Petit Verdot/Cabernet Franc/Malbec,
13.5%vol, 2022

FRANCE

CHATEAU DE NALYS GRAND VIN CHATEAUNEUF-DU-PAPE — 418
Grenache/Syrah/Mourvedre/Counoises, 14.5%vol, 2017

CHATEAU PICARD CRU BOURGEOIS SAINT-ESTEPHE — 290
Cabernet Sauvignon/Cabernet Franc/Merlot, 13%vol, 2020

E GUIGAL COTES DU RHONE AOC — 268
Grenache/Syrah/Mourvedre, 15%vol, 2022

CALIFORNIA

THE OPUS ONE NAPA VALLEY — 3800
Cabernet Sauvignon/Petit Verdot/Cabernet Franc/Merlot/Malbec, 14%vol, 2018

DECOY SONOMA COUNTRY NAPA VALLEY — 288
Merlot, 13.9%vol, 2023

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COCKTAIL

FIREWOOD SOUR — 58
Tanqueray gin.Lemon,Peach puree,Egg white,Marachinno Cherry

FIREWOOD RED SANGRIA — 62
Angostura rum,Red wine,Orange juice,Cinnamon stick,Lime

AMARETTO SOUR — 60
Amaretto,Lemon,Sugar,Egg white

MOJITO (CLASSIC/STRAWBERRY/PEACH) — 45/55
Angostura rum,Brown sugar,Lime,Soda,Angostura bitter

TRIP TO MALAYSIA — 62
Rum,Dry vermouth,Sweet vermouth,Honey,Lime juice

FIREWOOD NEGRONI — 58
Tanqueray gin,Campari,Sweet vermouth,Orange bitter

BANANA DE CAFE / ESPRESSO MARTINI — 70
Haku vodka,Coffee liquor,Espresso,Homemade banana syrup

LYCHEE MARGARITA — 48
Reposado tequila,Lychee liquor,Lime,Lychee puree

SMOKED OLD FASHIONED — 60
Maker's mark bourbon,Angostura bitter,Orange bitter,Brown sugar

APERITIVO SPIRITZ / CAMPARI SPIRITZ — 60
Aperitivo,Prosecco,Sparkling water,Olive

RUBY LAND — 62
Reposado tequila,Homemade pear cordial,Bianco vermouth,Soda

LONG ISLAND ICED TEA — 64
Angostura rum,Haku vodka,Tanqueray gin,Reposado tequila,Lemon,Coke

DRY MARTINI / DIRTY MARTINI — 64
Haku vodka,Dry vermouth,Olive

Classic cocktails are available.Kindly approach our service team for assistance.

BEER

		GLASS	BUCKET
GUINESS STOUT	Stout	32	150
SAPPORO	Lager Beer	32	165
SOMERSBY	Cider	35	165

GIN

	SHOT (40ML)	BOTTLE
(Aromatic & Refreshing with Subtle Citrus and Dry Finish)		
TANQUERAY NO 10	56	
HENDRICKS	54	
BOTANIST	62	570
BOMBAY	42	
MONKEY 47		568
FORDS	54	
GIN MARE MEDITERRANEAN	60	
NO 3 LONDON DRY	56	
CAORUNN	42	
PORTOBELLO ROAD MEDITERRANEAN SAVOURY	48	

TONIC

PREMIUM INDIAN TONIC WATER	18

TEQUILA

	SHOT (30ML)	
(Fresh agave,zesty citrus and subtle peppery finish)		
TEQUILA 1800 REPOSADO	42	
JOSE CUERVO GOLD	35	
PATRON SILVER TEQUILA	40	510
PATRON ANEJO TEQUILA		456
CLASE AZUL REPOSADO	225	2688

RUM

(Smooth, sweet and tropical, with caramel, vanilla and subtle spiced notes)	
ANGOSTURA 3YEARS	40
PLANTERAY 5YEARS	54
DIPLOMATICO RESERVA EXCLUSIVA	56

COGNAC

(Rich & Smooth, with ripe fruit floral and vanilla notes followed by a warm oaky finish)	
HENNESSY V.S.O.P	676
MARTELL V.S.O.P	636
COURVOISIER V.S.O.P	62

WHISKEY

(Aromatic & Refreshing with Subtle Citrus and Dry Finish)

	SHOT (30ML)	BOTTLE
MAKER MARK BOURBON	48	
GENTLEMAN JACK	60	
OLD PULTENEY 12		600
MONKEY SHOULDER	58	490
THE NAKED MALT	48	490
GLENLIVET FOUNDER'S RESERVE		570
THE BALVENIE 12YO DOUBLEWOOD		820
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON		576
HIBIKI HARMONY JAPANESE BLEND		930
THE YAMAZAKI 12YO SINGLE MALT		1736
SINGLETON 12YO SINGLE MALT		598
THE MACALLAN 18YO SHERRY OAK CASK HIGHLAND SINGLE MALT		2588
ANCNOC 12YO SINGLE MALT	60	
ARRAN 10YO SINGLE MALT	60	
ABERFELDY 12YO	60	
BALBLAIR 12YO		820

VODKA

(Clean & Smooth and crisp, with a neutral character and subtle sweetness)

TITO	40	
HAKU	46	
GREY GOOSE	46	550
REYKA	54	

DIGESTIVE

(Herbal & Aromatic liqueurs traditionally served after a meal)

AMARETTO	35
BAILEY'S	32
JAGERMEISTER	32
GRAPPA CANDOLINI	45

MOCKTAIL

LYCHEE MINT ROYALE — 28
Light, floral and refreshing.Juicy lychee is complemented by cooling peppermint tea and a hint of lemon juice, delivering a clean and uplifting finish.

LIME WHISPER — 28
Cool, citrusy and invigorating. Fresh lime and mint deliver a vibrant burst of flavour, rounded off with brown sugar and sparkling soda

BLAZING STRAWBERRY — 28
Fruity, bright and refreshing. Sweet strawberry is balanced with zesty lime and sparkling lemonade for a crisp, thirs-quenching finish

TROPICAL PASSION MULE — 28
Tangy,tropical amd refreshing. Passion fruit and lime are lifted by cooling mint and finished with ginger soda for a light , bubbly finish

PANDAN ETOILE — 28
Silky, aromatic and well balanced. Delicate pandan and coconut are complemented by the rich umami notes of Parmesan,delivering a unique, lingering finish

COFFEE

ESPRESSO — 9
Classic espresso served Straight, Intense and Aromatic

AMERICANO — 12
Classic espresso diluted with water

WHITE — 15
Espresso with steamed milk, Smooth and Creamy

CHOCOLATE — 16
Callebaut Finest Belgian Chocolate 57.9%, Rich and Indulgent

TEA

ENGLISH BREAKFAST — CONTAIN CAFFEINE — 12
Strong & Robust, Full Bodied with Smooth Finish

PEPPERMINT — NO CAFFEINE — 12
Cool Mint, Minty & Fresh

EARL GREY — CONTAIN CAFFEINE — 12
Light, Citrus Bouquet, Elegantly balanced with a twist of Citrus

MINERAL WATER — 750ML

ACQUA PANNA — 24
Natural still mineral water, Smooth and Elegant

SAN PELLEGRINO — 24
Natural sparkling mineral water, Crisp and Refreshing