

fire

Indulge in a classic American steakhouse experience, where meat is flame-grilled to perfection. Using only the finest cuts and condiments to deliver mouthwatering dishes – hearty yet succulent, exuding rich and timeless flavours.

Starters

- Tartare** 36
black Angus beef, capers, gherkin, onions, parsley, mustard & egg yolk
- Caesar** 🐷 32
traditional Caesar salad, corn fed chicken, pork bacon, shaved parmigiano, croutons, anchovy & truffle dressing
- Quinoa** 🌱 🌿 28
with apple cider dressing and pears
- Apple** 🌱 🌿 🥜 30
lettuce, apples, celery, walnuts, grapes dressed in mayo
- Shrimps** 🌶️ 38
tiger shrimps in spicy buttery Worcester sauce
- Pumpkin** 🌱 🌿 25
pumpkin and fresh coconut soup

Main Course

From The Grill

Tenderloin 55
Australian Angus, topinambur, coffee, baby vegetables

Pork  50
Iberic pork belly with BBQ marination

Burger 45
Angus beef patty, brioche bun, onion mustard dressing and red cheddar

Striploin Canadian heritage black Angus 50

Rib Eye American Angus, stockyard 55

Chicken French corn fed 45

Lamb Welsh rack, organic 50

Catch of the Day 40

Maldivian Lobster (*HB/FB Supplement \$50) 90

Medley of Vegetables 30

Sauce

Bearnaise  Truffle sauce  Home-made smoked BBQ sauce  Mushroom red wine sauce  Tomatoes chilli salsa  Chimichurri

Side Dish 12

Truffle mash  Parmesan French fries  Roasted new potatoes  Sautéed vegetables  Grilled eggplant & zucchini  Creamy spinach  Grilled asparagus

 Vegan  Vegetarian  Nuts  Spicy  Pork  Alcohol

All prices are in US Dollars and subject to 10% service charge and 12.5% GST

Dessert

Chocolate  22
chocolate mousse, nutty coating, chocolate sauce

Cheesecake 22
New York smoked, broken graham crackers, gingersnap cookies

Berries 22
strawberry consommé, basil ice cream,
kaffir lime blossom, pineapple chips

Citrus 22
lemon meringue pie, raspberry coulis, coconut ice cream

Parfait 22
avocado parfait, cherry, black sesame sauce, white chocolate

Cheese 22
medley of artisan cheese

Fruit 22
assortment of tropical & organic fruit