

# FIRESIDE

ART OF OPEN-FIRE DINING

## LUNCH MENU

580 Two Appetizers + Main course

480 One Appetizer + Main course

### Cold appetizers

Endives, grilled, L'Escala anchovy "Bagna Cauda"

Beet, coal roasted, bottarga, salmon roe and finger lime (*Oscietra caviar* +\$180)

Four Woods smoked plate

Hokkaido scallop, hickory wood hot smoked, "aonori" seaweed, soy, (*Oscietra caviar* +\$180)

Local "Ma Yao 馬友" Threadfin, cherry wood cold smoked, "sal de gusano" agave worm salt

New Zealand Ora King salmon, apple wood cold smoked, fennel pollen

Spanish sardine, oak wood cold smoked

### Hot appetizers

Pacific Saury, smoked, roasted eggplant and ponzu

Seasonal mushrooms fire sautéed, shaved white truffle, Mangalica pork belly, smoked egg yolk (+\$198)

Butternut squash, roasted, black truffle and chicken jus

### Mains

Butchers cut of the day, grilled, baby gem lettuce, chardonnay vinaigrette

Coquelet Landais, almond wood fire-cooked bomba rice, artichokes (+\$198pp)

Japanese Madai, aged, celeriac puree, grilled okra

### Dessert

(add 68)

Seasonal fruit, fire roasted, burnt cheesecake semifredo

Burnt milk ice cream, salted brown butter, cocoa caramel