



THE FIRE GRILL
dinner
5.00pm - 9.30pm

the first act

creamy mushroom soup (v)	19
mixed mushrooms. heavy cream. truffle oil. house made dipping bread	
bay-salt grilled prawns	19
tiger prawns. bay-salt. grilled. house made sweet chilli sauce	
scallop ceviche	19
thinly sliced scallops. lemon juice. coconut cream. crispy lotus root	
masala chicken salad	19
tikkā spiced chicken. masala potatoes. rocket. house-made coconut mayonnaise	

da vinci crust

rib-eye pizza	49
200g australian ribeye. bechamel sauce. mushrooms. caramelized onions. mozzarella	
lamb varuval pizza	39
south indian lamb varuval. jalapeño. mozzarella. chili flakes. basil	
prawn pizza	39
tiger prawns. bechamel sauce. onion chutney. mozzarella. rocket	
mushroom rocket pizza (v)	29
meaty portobello mushrooms. bechamel sauce. red onions. olives. mozzarella. rocket	



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chill baby, grill

spice rubbed australian black angus ribeye	39/100g
reverse seared prime black angus ribeye. masala dusted. spiced butter. rocket	
hereford striploin	29/100g
reverse seared australian hereford striploin. chimichurri. rocket	
tandoori lamb chops	59
300g frenched lamb. reverse seared. tandoori spiced. mint yoghurt. rocket	
grilled teriyaki mackerel	49
norwegian blue mackerel. sweet and salty teriyaki-mirin glaze. garlic oil broccoli	
salmon coconut cream spinach	49
chilean salmon fillet. chilli flakes. turmeric. coconut creamed spinach	

ramly atas

cheeseburger	29
ground australian ribeye. caramelized onions. cheddar. gherkins. hand-cut fries. truffle aioli	
lamb burger	29
ground new zealand lamb shoulder. onion chutney. rocket. hand-cut fries. truffle aioli	



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donald & pals

- crispy duck leg confit** 69
confit and double fried crispness. creamy potato purée. garlic oil broccoli. duck glaze
- salmon linguine** 39
chilean salmon fillet. grilled. crispy skin. chilli flakes. chili oil. al dente linguine
- prawn linguine** 39
tiger prawns. garlic. chilli flakes. prawn oil. al dente linguine
- herb butter portobello (v)** 29
portobello mushrooms. masala potatoes. herb butter. parsley

malaysian-lah

- prawn mee goreng** 29
yellow noodles. sambal blend. beansprouts. chives. tofu puffs. grilled tiger prawns
- penang char koay teow** 29
flat rice noodles. prawns. chili paste. beansprouts. chives. egg. crispy chicken skin
- percik chicken** 29
grilled chicken. turmeric. cumin. coriander. lemongrass. coconut cream. tikka butter rice
- steak fried rice** 29
cubed australian ribeye. peas. carrots. egg
- lamb varuval fried rice** 29
lamb varuval. lettuce. onions. egg



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a bit on the side

hand-cut fries. truffle aioli	19
masala potatoes (v)	19
sautéed mushrooms (v)	19
coconut creamed spinach (v)	19
creamy potato purée	19
garlic oil brocolli (v)	19
tikka butter rice (v)	19

indulgence

pandan panna cotta pandan leaf infused. gula melaka	19
coconut sorbet (v) fresh coconut milk. kerisik	19
strawberry semifreddo strawberries. heavy cream	19
crème brûlée vanilla custard. brown sugar	19



THE FIRE GRILL

lunch

12.00pm - 5.00pm

eat and go!

steak sandwich 19
ribeye slices. cheddar. rocket. caramelized onions.
hand-cut fries. house-made mayo

linguine aglio olio 19
chicken strips. garlic. chili flakes. parsley.
ask for vegetarian version (v)

chicken tikka 19
tikka spiced chicken. tikka butter rice. mint yoghurt

the fire grill salad 19
mixed greens. tomatoes. tuna flakes. olives. onions.
house-made vinaigrette

masala chicken salad 19
masala potatoes. onions. spiced chicken strips.
house-made coconut mayonnaise

mamak mee goreng 19
yellow noodles. prawns. dried shrimp chili paste.
beansprouts. egg. chives. tofu pok

spicy lamb fried rice 19
lamb varuval. onions. egg. rice

personal 8" grilled steak pizza 19
100g australian ribeye. bechamel sauce.
mushrooms. caramelized onions. mozzarella

personal 8" lamb varuval pizza 19
120g south indian lamb varuval. jalapeño.
mozzarella. chili flakes. basil

indulgence

pandan panna cotta 15
pandan leaf infused. gula melaka

coconut sorbet (v) 15
fresh coconut milk. kerisik

free coffee

applicable for all lunch mains. long black only.
add rm2 for a latte or cappuccino

wines – by the bottle

red

belleruche rouge. rhone valley. grenache	170
deep garnet red. fruity. roasted notes. silky tannins	
cabernet by enira. bessa valley. cab sauv	190
deep ruby. fruity. nutty. pleasant freshness	
pio cesare barbera. piedmont. barbera	220
aromas of berry. spice. tobacco. complex finish	
marques de caceres reserva. rioja. tempranillo	220
dark ruby. cherry. vanilla notes. silky tannins. balanced	
castello banfi brunello. toscana. sangiovese	320
sweet. complex aroma. great structure. balanced. soft	
chateau grand puy ducasse. paillac	375
deep red. fruity. spicy. elegant. powerful finish	

white

pio cesare gavi docg. piedmont. cortese	180
straw yellow. ripe fruit. zesty. expressive finish	
murrieta capellania reserva. rioja. viura	180
pale gold. golden fruit. almond notes. dry. fresh finish	
joseph drouhin. saint veran. chardonnay	220
greenish hues. fresh. citrusy aromas. dry. mineral notes	
domaine vacheron saucerre blanc. loire	250
pale yellow. fruity. rich. lemony flavours. fruity finish	

bubbles

nicolas feuillatte reserve brut. france	450
vibrant. intense fruity aromas. delicate bubbles.	
bacio della luna presecco docg. italy	300
yellow. pear-peach notes. fruity. floral finish.	

rosé

marques de caceres rosado. rioja	160
coral. floral aromas. red berry fruits. refreshing acidity	
domaine haut gleon igp. vallée du paradis	180
pink. fruity. currant. raspberry notes. fresh finish	

wines – by the glass

red

banfi collepino toscana igt. sangiovese & merlot 28
red ruby. intense red currant. plum notes. sweet tannins

michel lynch rouge. bordeaux ac 28
garnet. blackcurrant. fresh bread notes. ripe tannins

white

banfi le rime toscana igt. pinot grigio 28
straw. tropical fruit. floral notes. vibrant acidity

michel lynch blanc. bordeaux ac 28
lemon gold. citrus. pineapple notes. fruity flavour

gin–sanity

tanqueray no. ten. w. lemon wedge 22

beefeater 24. w. grapefruit peel 30

roku suntory. w. ginger slices 30

botanist islay dry. w. thyme sprig 30

citadelle solera reserve. w. lime slices 30

nikka coffey. w. lemon peel 33

citadelle old tom. w. rosemary sprig 33

monkey 47 sloe. w. orange peel 39

draught beer

carlsberg glass 15

connor's stout glass 15

kronenbourg glass 15

asahi glass 17

bottled beer

somersby apple cider. 4.5 alc	18
birra menabrea lager. italy. 4.8% alc	25
bertinchamps blanche. belgium. 5% alc	29
lion lager. sri lanka. 4.8% alc	29
lion stout. sri lanka. 8.8% alc	29

spirits by the glass

jim beam black. bourbon	18
don julio añejo. tequila	18
belvedere. vodka	22
ron zacapa. 23 yrs. rum	22
kakubin suntory. blended whisky	23
glenmorangie original. single malt	23
old pulteney. 12 yrs. single malt	25
martell vsop. cognac	25
laphroaig triple wood. single malt	35
yamazaki distiller reserve. single malt	35

cocktails

daiquiri white rum. lime juice	25
manhattan rye whiskey. vermouth. angostura	25
margarita tequila. lime juice. cointreau	25
mojito white rum. mint. lime juice. soda	25

soft drinks

coke	7
coke light	7
sanpellegrino aranciata. orange	13
sanpellegrino limonata. lemon	13
acqua panna still mineral water	15
sanpellegrino sparkling mineral water	15

tea

english breakfast tea	9
jasmine green tea	9

coffee

long black	9
cappuccino	10
café latte (hot or iced)	10
chocolate (hot or iced)	10

cold-pressed juices

orange	15
green apple	15
watermelon	15