

# FIRESIDE

## Set Lunch

**\$398**

STARTER + MAIN + DESSERT

**\$468**

2 STARTER + MAIN + DESSERT

## Starters

Select One or Two

### Tomato Salad

Smoked sardines, pickled piparra

### Grilled Padron peppers

Smoked mentaiko cream, crispy corn

### Cecina

Airdried&smoked beef, marcona almonds

### Smoked hamachi +\$28

Ash, burnt jalapeño sauce

### Baby cuttlefish +\$38

Almond, parsley and garlic sauce

### Veal sweetbreads \$68

Charred with butter, burnt lemon

## Mains

Select One

### Grilled yellow chicken

Garlic & mascarpone sauce

### Ma Yao Fish

Dry-aged Threadfin

### Daily special

Ask us about the dish of the day

### Argentina Rib-eye +\$38

Prime bone-less, 21 days dry-aged, 280gr

### Italian Marango working cow

32+ Days dry aged, 500gr (for 2)

### Australian Blackmore Wagyu

**+\$288**

100% full-blood Wagyu, 200g

## Desserts

Select One or Coffee

### Burnt Milk Icecream

Cocoa caramel, salty brown butter cream

### Smoked pannacota +28

Grilled peach jam, candy almonds

House sparkling / White / Red \$98/glass

Sustainable purified sparkling or still water by waterlogic \$18 per person free flow  
Price are per person, in hong kong dollars and subject to 10% service charge