

Valentine's around the Fire

14th February 2025

Starters

Aged roastbeef sliders

Dry aged tuna crudo, chili pickled sauce

Japanese Sanma, black garlic vinaigrette, herbs

Burnt crab roll with uni and charcoal brioche

Flinstone bone marrow, beef tartare and caviar

Oyster de Geay n°1 in two ways

Flambé beef tallow, oyster beurre blanc, pickled apple

Grilled on the coals, trompette mushroom tea, wagyu

Carabinero scarlet cardinal flambadou

add +298

Main

Mayura Station, chocolate feed wagyu m5

Smashed potatoes with black truffle

Dessert

Roasted pumpkin cream, hazelnute gelato, meringue

\$2988 per couple

\$298 per person 90min rose bubbles

FIRE§IDE

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow
Price are in Hong Kong Dollars and subject to 10% service charge