

# FUEGO MENU



**CHEF'S FAMILY-STYLE PRIX FIXE**  
**\$75 PER PERSON**

**WINE PAIRING**  
**ADDITIONAL \$32 PER PERSON**

\*Participation of Whole Table

## AMUSE

**THAI COCONUT SOUP** GF  
chili oil

**AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter  
\*contains shellfish

**DOMAINE WEINBACH**  
gewürztraminer  
2020, alsace, france

## FIRST COURSE

**CRISTOM**

chardonnay  
2020, willamette valley, oregon

**TRUFFLE CAESAR** VEG, CBGF  
sweet onion crema, parmesan  
garlic streusel

**DOUBLE DUCK WINGS** GF

mango-habanero glaze, green seasonin'

**'PEKING' SMOKED PORK BELLY BAO BUN**

**-\$7 ADDITIONAL PER PERSON-**

cucumber, scallion, pork-rind, bbq-hoisin

## MAIN COURSE

**AMERICAN BBQ RIBS** GF

smokey mama bbq sauce

**MARKHAM**

merlot  
2019, napa valley, ca

**'SINALOAN-STYLE' MARY'S CHICKEN** GF

achiote, chili, sweet potato, avocado, salsa macha

**FRIED RICE** GF

scrambled eggs, peas, garlic butter, sesame

**SIGNATURE RIB TRIO** GF

**-\$8 SUPPLEMENT-**

mexican chipotle, korean gochujang, american bbq

**ROASTED SALMON** GF

**-\$17 ADDITIONAL FOR THE TABLE-**

korean gochujang glazed, long bean, mushroom medley

## DESSERT

**KEY LIME CRÊPE CAKE**

toasted coconut, fresh raspberries, crème anglaise

**We kindly ask the whole table to participate when ordering the Fuego Menu**

**GF** Gluten-Free | **V** Vegan | **CBV** Can Be Vegan | **CBGF** Can Be Gluten-Free

*the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. kindly inform your server of any allergies or dietary restrictions.*