



FUEGO MENU

for the table | 85 per person
beverage pairing | 32 per person

AMUSE

THAI COCONUT SOUP & AYESHA'S FRESH BAKED CORNBREAD

CBGF, *contains shellfish
chili oil

STARTERS

HAWAIIAN AHI TUNA "ROLLS"

fried onions, avocado, serrano chili, whipped yuzu foam

DOUBLE DUCK WINGS **GF**

mango habañoero glaze, green seasonin'

CORIANDER-FENNEL SPICED BEEF SATAYS **GF**

supplement +7 per person

*Brut Sparkling Rosé, McBride Sisters
Hawke's Bay, New Zealand NV*

INTERNATIONAL MIXED GRILL

CHAR SIU SALMON **CBGF**

snow peas, shiitake mushroom, crispy rice

ST. LOUIS-STYLE PORK RIBS **GF**

smokey mama american bbq sauce

SIGNATURE RIB TRIO

korean gochujang, american bbq, jamaican jerk
supplement +8 per person

SIDES

GARLIC FRIED RICE **GF, VEG**

peas, eggs, sesame

GRILLED ASPARAGUS **GF, VEG**

chili-garlic crunch

*Sangiovese, Volpaia Chianti Classico
2020, Chianti, Italy 2020*

DESSERT

THE PB&J PUFF

oven roasted strawberries, peanut butter ganache
whipped cream, fortune cookie tuile

*Espresso Martini
MINA Blend espresso by Lamill Coffee
vanilla infused vodka, Borghetti espresso liqueur*

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

GF Gluten Free | **CBGF** Can Be Gluten Free | **V** Vegan | **CBV** Can Be Vegan
VEG Vegetarian | **CBVEG** Can Be Vegetarian

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.