



fuego



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**Fuego at Troika Sky Dining**

Fuego at Troika Sky Dining

**Wifi:** Fuego

**Password:** TSD\*Fuego

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax

220128



*Sip It, Don't Shoot It!*  
**Oaxaca Artisanal Mezcal**

<b>Koch El Espadin Joven (7 yrs)</b> <i>Light smoked touches with lingering minerality, caramel, lemon seed, concord grapes and white pepper.</i>	36
<b>Koch El Espadin Olla De Barro (9 yrs)</b> <i>Taste of melon, grapefruit and tangerine with beautiful finish of cooked agave and cocoa flower.</i>	38
<b>Koch El Pechuga De Borrego - Sheep Leg (9 yrs)</b> <i>A dry mineral base with abundance fruit, herbaceous notes and nuttiness. On the palate with subtle sweetness that shines with bright citrus and finish with flavors of smoked lamb.</i>	42
<b>Koch El Ensemble (Tobala, Tobasiche, Cirial, Lumbre - 12 yrs)</b> <i>Wild flower and river stones aroma with intense citrus touch and light smoked.</i>	44
<b>Koch El Tepeztate (15 yrs)</b> <i>Subtle and calming with tones of apple peel, jalapeno &amp; match smoke. Finished on the palate with fresh flower, mineral and orange.</i>	54
<b>Koch El Tobala (12 yrs)</b> <i>Fresh ocean breeze aroma with light smokey notes. Round fruits taste, walnut and cocoa nibs finished.</i>	58



# FUEGO COCKTAILS

*The cocktails listed below are how we like to twist our Favourite drinks to make them a little special.*

## **Mojito**

Rum Instant Infused with Lychee, Chilli, Mint & Lime

44

## **Caipirinha**

Cachaca 51, Lime, Chilli, Homemade Apple Soda

42

## **Rum Old Fashioned**

Bacardi Carta Negra, Orange Bitters & Angostura

45

## **Fuego Cooler**

Light Blend of Cava, Peach, Grapefruit, Mint, Cucumber & Orange

48

## **Barrel Aged Negroni**

Your Choice of Gin, Mezcal or Bourbon, Mixed with Barrel Aged Campari & Antica Formula

48

# FUEGO COCKTAILS

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## **Margarita**

Tequila, Cointreau, Charcoal Grilled Lemon

45

## **Pisco Sour**

Pisco, Yuzu, Sugar, Peach Liqueur & Bitters

48

## **Whiskey Sour**

Smoked Bourbon, Lemon, Homemade Corn-Butter Syrup & Cayenne Pepper

48

## **Dark & Stormy**

Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitters

45

## **Red Sangria**

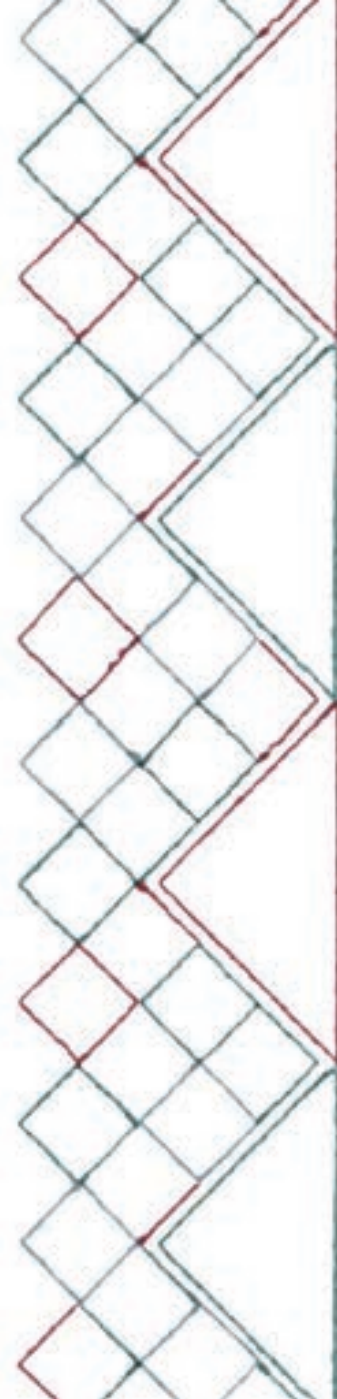
Amaro Angostura, Homemade Marc Berry Syrup, Red Wine

48

## **White Sangria**

Bacardi Rum, Homemade Citrus Syrup, White Wine

48





## BEER

Heineken Draught	34
Heineken Bottle	30
Guinness Stout	30
Peroni Nastro Azzurro	38
Kizakura Kyoto White Yuzu Ale	45
Kizakura Kyoto Yamadanishiki	46
Little Creatures IPA	45
Little Creatures Pale Ale	42

## CIDER

Apple Fox	30
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## SPRITZER

Aperol Spritz	45
Aperol, Soda, Bubbles	

## NIGHTCAP

Luxardo Sambuca	25
Baileys	25
Amaro Montenegro	25
Fernet Branca	25
Kahlua	25
Aperol	25
Campari	25

## NON-ALCOHOLIC COCKTAILS

**Cherry Blossom** 26  
Mixed Berry, Lemon, Pompelno

**The May Queen** 26  
Kamquat, Lemon, Homemade Lime  
Syrup, Thyme and Araciata

**Passionata** 26  
Pineapple, Tonka Bean,  
Passionfruit, White Chocolate,  
Chilli Salt

## ICED TEAS

Mint & Honey 26  
Smokey Passion Fruit 26

## FLAVORED WATER<sup>(750ml)</sup>

Cucumber & Thyme 10

## FRESH JUICES

Apple 18  
Watermelon 18  
Orange 18  
Pineapple 18  
Avocado 18  
Mixed Juice 20

## MINERAL WATER

Ty nant mineral water (500ml) 12  
San Pellegrino (750ml) 18



# GUACAMOLE

*All your guacamoles are prepared fresh to order by our Specially trained Guacamole Chef.  
Served with a mix of vegetable crisps. (Extra crisps RM 5)*

## **The Fuego Guacamole** (v)

30

Freshly Diced Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime

## **Smoked Eel Guacamole**

38

Wood Smoked Garlic, Pickled Fennel, Chilli, Smoked Eel

## **Super Spicy Guacamole** (v)

30

Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chillies

## **Olive & Caper Guacamole** (v)

30

Avocado, Tomato, Kalamata Olives, Capers, Basil, Roast Garlic, Vinegar

## **Pickled Prawn Guacamole**

38

Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head



# CEVICHE

*Famous throughout South America, Ceviche is ultra-fresh Raw-fish cooked by the acidity of lemon or lime.  
At Fuego, we have brought the concept to new heights with Our modern interpretations!*

## **Fuego Ceviche**

Barramundi, Coconut Tiger's Milk, Shiso Gremolata,  
Vinegar Puy Lentils, Toasted Coconut

32

## **Malabar Ceviche**

Coriander Tiger's Milk, Konbu Soaked Wakame,  
Pineapple Ancho Chili Dressing

35

## **Torched Salmon Ceviche**

Torched Salmon, Yuzu, Wasabi, Preserved Lemon,  
Cucumber Pickle, Salt Foam, Tequila, Red Seaweed

48



## LITTLE PLATES

*At Fuego we have gave the word “tapas” a whole new meaning.  
The unique flavors and textures in these dishes will be Unlikely anything  
you have tasted before.*

### **Nacho Churros**

Parmesan & Roast Garlic Butter Churros, Nacho Salsa  
& Duck Bacon

30

### **Corned Beef Croquettes**

6 Hours Slow Roast Corned Beef, Beef Glaze, Onion & Parsley  
Gremolata, Baby Coriander

35

### **Cauliflower Steak (v)**

Shiso Gremolata, Parmesan & Almond Soil, Lemon Zest,  
Cumin Toasted Pistachio

30

### **Butternut Squash (v)**

Sazon De Gayo Marinated Squash, Farofa, Habanero Butter Sauce,  
Pistachio

30



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### **Soft Shell Crab as Nachos**

Crab Nachos, Avocado Mayonnaise, Sour Cream, Tomato Dice

45

### **Grilled Watermelon (v)**

Watermelon, Pickled Tomatoes, Fried Halloumi,  
Raspberry Vinegar Glaze

37

### **Salt Baked Potato & Foie Gras**

Sage Hollandaise, Balsamic Reduction, Salt Dust

70

### **Argentinian Squid**

Spiced Grilled Argentinian Squid, Smoked Chilli Aioli,  
Smoked Garlic, Squid Ink Cracker, Pineapple

35

### **Fresh Corn on the Cob ‘Elote’ (v)**

Grilled Corn, Shave Pecorino Cheese, Paprika, Jalapeno Cream

28



## BIG PLATES

*Fuego is the fire that grills our big slabs of meat.  
The dishes are indicated by weight and serve 2-3 people.*

**Argentinian Angus Striploin (±400g)** 150  
Peaty Whisky Salt Rub, Mole Negra

**Australian Grain Fed Rib-Eye (±350g)** 150  
Cambodian Kampot Pepper Rub, Salsa Roja

**Seafood Moqueca** 130  
Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero,  
Brazilian Rice

**Chermoula Chicken (±1.5kg)** 120  
Hot Diablo Sauce

**Lamb Ribs (±500g)** 130  
Smoked Paprika Chimichurri, Dastardly Hot Sauce

**Angus Beef Back Ribs (±750g)** 155  
Orange, Cider Vinegar, Honey Glaze, Marmalade

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## SIDES

*Some carbs and veggies as companion.*

<b>Yuca Con Mojo</b> (v) Fried Cassava, Chilli, Corriander, Sour Cream	25
<b>Pressed Potato</b> Baked Desiree Potatoes Flattended By Hand, Black Olive Tapenade	25
<b>Spinach Hashbrown</b> (v) Shredded Potato, Baby Spinach, Sour Cream	25
<b>Mushroom</b> (v) Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	25
<b>Fresh Leaves</b> (v) Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	25



## DESSERTS

*If you are looking for something heavenly  
Or something sinful, we got what you need.*

### **Fuego Churros**

Cinnamon Dust Churros, Dulcey Cremeux,  
Salted Caramel Espuma

35

### **Chocolate and Marshmallow**

Hazelnut Chocolate, Ancho Chili, Mint Marshmallow,  
Spiced Biscuit

**NEW!!**

35

### **Berries Pavlova (v)**

Dome Pavlova, Yogurt Sorbet, Chantilly Cream,  
Macerated Berries, Flambé Brandy

35

### **Chef Ivan's Opus Ice Cream**

Homemade Banana & Salted Caramel Ice Cream Bar,

30



# TEQUILA & MEZCAL

*Forget about your college tequila shots.  
The tequila listed below are all 100% Agave and therefore a real  
Pleasure to be sipped or lingered over after a meal.*

Herradura Reposado	32
Espolon Blanco	34
Gran Centenario Reposado	36
Don Julio Anejo	34
Mezcal Meteoro Joven	38
Mezcal Marca Negra Tobala	56
Gran Centenario Anejo	36
Don Julio Reposado	36

## RUM

Bacardi Carta Negra	32
Mount Gay Black Barrel	34
Ron Zacapa XO	55
Sailor Jerry Spiced	34
Plantation Barbados 2002	45
Plantation Trinidad 2003	45
Plantation Jamaica 2005	45



## VODKA

Stolichnaya	32
Balvedere Pure	34
Grey Goose	38

## PISCO

El Gobernador	32
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## CACHAÇA

Cachaca 51	32
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## GIN

Broker's	32
Hendrick's	38
Botanist	40
Tanqueray	38
Roku Suntory	40
Monkey 47	60

*If  $\frac{3}{4}$  of your G&T is Tonic,  
make sure you mix With the best..*

*We offer Fever Tree Tonic water for  
an additional RM8*

## TONIC

Fever Tree Indian	18
Fever Tree Elderflower	18



## WHISKY

Ballantines Finest	32
Singleton 12 Yrs	38
Macallan Fine Oak 15yr	60
Lagavulin 16 Yrs	44
Monkey Shoulder	36
Jameson	34
Akashi White Oak	40
Nikka From The Barrel	50
Glenfiddich 18yrs	68

## WHISKEY

Woodford Reserve	36
Wild Turkey 81	34
Maker's Mark	36

## COGNAC

Remy Martin VSOP	36
Martell Cordon Blue	75