



fuego

CHRISTMAS EVE DINNER

24TH DECEMBER 2022

Guacamole

Pineapple & duck bacon guacamole

Little plates

Prawn ceviche, coconut & coriander dressing,
tomatoes, aji rocota

Crab croquetas, pickled cucumber salsa,
romesco sauce

Herb roasted quail, smoked, aioli, thyme

Big plates

Sopa de maiz, baby scallop, jalapeño, parsley oil

Patagonian lamb, shishito, prune mole

Jamaican spice chicken, pickled red onion,
cilantro yoghurt

Sides

Patatas bravas, huancaína, chervil gremolata

Black bean salad, beetroot, bell pepper, crispy
feta cheese

Dessert

Chocolate yule log with pistachio crèmeux,
sour cherry confit

RM 280++ PER PERSON

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST



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NEW YEAR'S EVE DINNER

31ST DECEMBER 2022

First Course

Salmon roe & gravlax guacamole

Torched scallop tiradito, blood orange sauce,
finger lime, crispy seaweed

Second Course

Smoked duck papas rellenas, chipotle mole,
cebollas encurtidas

Grilled Spanish octopus, chancaca syrup, cauliflower
cream, aji verde

Flank matambre with ricotta cream cheese, pickled bell
pepper, rocket

Main Course

Wagyu rib eye, kampot pepper, cilantro chimichurri,
porcini beef jus

Langoustine stew, mussels, saffron, arroz verde

Side Dish

Smashed chat potato, puy lentils, garlic ricotta,
almond ancho chilli oil

Grilled baby romaine, artichoke confit, foie gras,
walnut, beetroot cream

Desserts

Carrot cake, salted caramel ice cream, dark chocolate
soil & pineapple coulis

RM 580++ PER PERSON INCLUSIVE SUPPER MENU

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST

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NEW YEAR'S EVE SUPPER

31ST DECEMBER 2022

Glass of Cava

Stalls

Chicken anticuchos, spicy chilli mayo, coriander

Porcini mushroom croquetas, green herb salsa,
preserved lemon

Patacones with pulled lamb, avocado salsa,
mint aioli

Beef tacos, quesabirria sauce, cilantro, tomatoes

Desserts

Ice Creams Stall

Espresso cardamom ice cream

Vanilla strawberry balsamic swirl ice cream

Valrhona chocolate almond ice cream

Condiments:

Cones, chocolate chips, candied walnut, toasted
coconut, chocolate sauce, mixed berries coulis

Dessert Stall

Buñuelo doughnuts dusted with cinnamon sugar

Coconut raspberry tartlets, Hawaiian coconut
meringue, chantilly

RM 220++ PER PERSON

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST