

TROIKA SKY DINING

TAKEAWAY & DELIVERY SERVICE

Available **Monday to Sunday**
From **12noon** to **8pm** (Last order)

Call: [+603 2162 0886](tel:+60321620886)

Whats app: [+60 11 2389 7080](tel:+601123897080)

Online: letsumai.com/widget/troika-sky-dining#delivery

fuego



BRASSERIE
F R I T Z

Prices in RM are subject to 6% government tax | Deliveries of orders above RM100 are free, RM5 for orders below.

FUEGO SET MENU SPECIAL

STARTERS

Fuego Guacamole

Grilled cauliflower, parsley salsa, cheese crumble, cumin, toasted pistachio

MAIN COURSE

Charcoal grilled chermoula chicken, hot diablo sauce

SIDE DISHES

Brazilian rice, tea soaked raisins, cumin, spring onion, coriander

Salad of herbs & fresh leaves, charcoal roasted onion, lime & ginger dressing (V)

RM 200

Fuego's famous churros are on the house!

2-3 pax



MR CHEW'S SET MENU SPECIAL

CRISPY CONFIT HALF DUCK

with pickled onion, Szechuan orange plum

SIDE DISHES

Heart of cabbage with sweet ginger sauce & aromatic black bean crisps

Mr Chew Special 5 grain fried rice with fish floss

RM 120

2pax



DESSERTS

Crème Caramel, a stack of très leche cake and luscious crème caramel surrounded by marinated fresh berries **RM 25**

Rum Baba, light & airy brioche, soaked in syrup and served with pineapple compote and crème chiboust. (Contains alcohol) **RM 55**

Earl grey panna cotta, banana cream, chocolate crumble, caramelised banana **RM 25**

Hazelnut tiramisu, candied hazelnut, hazelnut mascarpone, dacquoise **RM 30**

Churros, cinnamon dust churros, dulcey cremeux, salted caramel espuma **RM 35**

FUEGO MENU

STARTERS

Fuego guacamole, avocado, green chilli, tomato, cilantro, garlic, lime, root vegetable chips (V) **RM 28**

Pickled prawn guacamole, coriander, green chilli, lime, root vegetable chips **RM 38**

Grilled cauliflower, parsley salsa, cheese crumble, cumin toasted pistachio **RM 30**

'Elote' grilled corn, shave pecorino cheese, paprika, jalapeno cream (V) **RM 28**

MAIN COURSE

Chermoula chicken (± 1.5 kg), hot diablo sauce **RM 120**

Australian grain fed rib-eye (± 350 g), peaty whiskey salt rub, yuzu & shallot red wine glaze **RM 150**

Lamb ribs (± 500 g), smoked paprika chimichurri, dastardly hot sauce **RM 130**

Angus beef back ribs (± 750 g), orange, cider vinegar, honey glaze, marmalade **RM 155**

SIDE DISH

Fresh leaves mixed salad, charcoal roasted onion, lime & ginger dressing (V) **RM 25**

Baked desiree potatoes flattened by hand, black olive tapenade **RM 25**



MR CHEW'S CHINO LATINO MENU

STARTERS

Nori taco with yellow mango, pickled ginger, wasabi mayo & plum dust (V) **RM 26**

Nori taco with sushi rice, salmon belly & salmon roe, tobikko mayo **RM 28**

Nori taco with soft shell crab, tobiko & avocado mayo **RM 28**

Catfish chawsiew & somtam stuffed deep fried bun **RM 18**

Mr Chew Special 5 grain fried rice with fish floss **RM 25**

MAIN COURSE

Crispy confit half duck with pickled onion, Szechuan orange plum sauce **RM 90**

STRATO MENU

STARTER

Cured meat antipasti platter with pickled mushroom, artichoke, sundried tomatoes, marinated olive, grilled zucchini & toasted sourdough bread (serves 2 to 3) **RM75**

PIZZA

Modern margherita, buffalo mozzarella, cherry tomato on the vine (V) **RM35**

Wild mushroom, taleggio cheese, fresh thyme (V) **RM45**

Prawn, squid, clam, seabass, tomato tapenade, seafood béchamel sauce **RM55**

House made Italian sausage, tomato sauce, sweet-sour capsicum & onions **RM40**

House made Chicken ham, bomba calabrese, pepperoncini, kalamata olive **RM55**

MAIN

Eggplant parmigiana, buffalo mozzarella fondue, pesto, fresh tomato salad, pine nuts (V) **RM45**

Wild mushroom risotto **RM65**

Tiger prawn risotto, parmesan, air dried beef **RM65**

Artichoke risotto, semi dried tomato, pecorino, green peas **RM65**

COCKTAILS



-Chew's Daiquiri

White rum, hanoho shiso flowers, lime, grapefruit, plum wine reduction **RM30**

-Margarita

Tequila, lime, Cointreau **RM30**

-Jiangxi Fresca

Rice infused vodka, passion fruit, lime, vanilla & salted pineapple soda **RM30**

-Old Fashioned

Bourbon Whiskey, sugar and Angostura bitters **RM30**

-Negroni

Gin, sweet vermouth and Campari **RM30**

Beer

Heineken (325ml) **RM16**

Guinness (325ml) **RM16**

Corona (355ml) **RM24**

Little Creature Pale Ale (33cl) **RM 24**

Soft Drinks

Ginger Ale (32cl) **RM5**

Coke (32cl) **RM5**

Sprite (32cl) **RM5**

Soda (32cl) **RM5**

Water

Acqua Panna Still (750ml) **RM10**

S.Pelegrino Sparkling (750ml) **RM10**

S.Pelegrino (32cl) **RM8**

Pompelmo, Limonata, Aranciata

READY TO HEAT MENU

It's time to shine and show off (y)our cooking skills!

WAGYU TOMAHAWK MB6/7 1.6KG RM599

Whisky salt & black pepper rub
Roast carrot & celeriac with miso and honey
Marinated tomato salad with shredded buffalo mozzarella
Hollandaise Sauce

Recommended Wine:

Cafaggio; Chianti Classico - Single Estate DOCG; Toscana, Italy 2015 RM190



BLACK ANGUS PURE BEEF TENDERLOIN 500GM RM240

Spiced pepper marinade
Savoury porcini bread & butter pudding
Vegetable Blanquette
Bordelaise sauce

Recommended Wine:

Cathérine et Pierre Breton; Nuits D'Ivresse; Loire, France 2018 RM320



SALTBUSH RACK OF LAMB 500GM RM210

Chorizo marinade
Ratatouille
Baked Semolina Gnocchi
Rosemary jus

Recommended Wine:

Can Sumoi; Sumoll Garnatxa; Penedès, Spain 2018 RM240



LAMB RIBS WITH SPICY TOMATO SAUCE RM200

Fuego Fresh Leaf Salad
Pressed Potato with Tapenade



ANGUS BEEF BACK RIBS RM180

Fuego's Fresh Leaves
Couscous
Orange Marmalade

*Ready to Heat
Instructions*

