



# fuego

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





# fuego

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





# BRASSERIE FRITZ

NEW YEAR'S EVE DINNER

31ST DECEMBER 2022

Perle Noire oyster chaud-froid, spinach coulis,  
caviar, winter truffle, crème fraîche

Seared scallop, cauliflower purée & florets,  
radish, chervil

Pan seared foie gras, unagi, brioche,  
red wine glaze

Roasted seabream, scampi, green asparagus,  
nantua sauce

Or

Seared Wagyu, wild mushroom, truffle potato  
purée, haricots verts, au jus

Chocolate and salted caramel tart, raspberry  
sorbet, meringue, candied nut

**RM 400++ PER PERSON**

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





## NEW YEAR'S EVE DINNER

### Mr Chew's pickle board

Hokkaido scallop ceviche, grapefruit sauce,  
finger lime, nori

Octopus, citrus chilli glaze, truffle cauliflower  
purée, jalapeño salsa

Nori taco, soft shell crab, roasted garlic mayo &  
mango habanero salsa

Tiger prawn gyoza, roasted parsnip purée, soy  
ginger glaze

Rolled beef, ricotta & spring onion, pickled  
capsicum, wild rocket

Wagyu striploin, kampot pepper rub, coriander  
gremolata, aged beef sauce, mushroom

Langoustine stew, mussels, goji berries, green  
herb rice

Crispy baby potatoes, garlic cheese, almond  
ginger chilli oil

Grilled heart of lettuce, artichoke confit, five  
spice seared foie gras, beetroot sauce

Carrot cake, chocolate crumble, dulce de leche,  
pineapple jam

**RM 480++ PER PERSON INCLUSIVE FUEGO SUPPER**

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





## NEW YEAR'S EVE DINNER

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### King Fish

King fish crudo, preserved lemon gelée, grape fruit, bottarga

### Tortellini

Spinach tortellini, scampi, salsa di gamberi, basil oil

### Hokkaido Scallop

Pan seared Hokkaido scallop, roasted butternut squash, chilli butter sauce

### Angus Tenderloin

Oven roast tenderloin, semolina gnocchi, charred broccolini, green pepper sauce

### Vanilla Panna Cotta

Vanilla panna cotta, cardamon orange compote

**RM 380++ PER PERSON**

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