SMALL PLATES

Charcoal Fired Sourdough Bread, Smoked Garlic, Chilli, Olive Oil, Balsamic Vinegar (V) **16**
Add Umami Butter (L/S) ***+8***
Smoked Morel Mushroom Soup (V/L) **26**
Wood-Fired Pacific Oyster, Chorizo Butter, Herb Vinaigrette (L/S/GF) **19/pc**
Seared King Scallops, Lemon Chives Butter Sauce, Flying Fish Roe (L/S) **52**
Ancho Prawn Taco, Marinated Cabbage, Jalapeño Salsa, Pickled Shallots, Queso Fresco (L/S) **16/pc**
Baja Taco, Marinated Cabbage, Fish Tempura, Salsa Roja, Whipped Avocado, Pico De Gallo (L/S) **16/pc**
Beef Ribs Taco, Smoked & Pulled, Jalapeño Salsa, Chipotle Mayo, Red Chimichurri, Pickled Chilli (L) **18/pc**
Smoked Chicken Wings, Smoked Paprika, Aioli (GF/L) *Please Allow 20 Minutes Wait Time **28**
Empanadas, Pulled BBQ Beef, Queso Fresco, Salsa Criolla Mayo (L) **16/pc**
Empanadas, Lamb, Chimichurri, Queso Fresco, Salsa Verde, Jalapeño (L/C) **18/pc**
Lamb Cutlets, Tomatillo Salsa, Paprika Aioli (L/C) **55/2pcs**
Octopus & Chorizo Skewer, Pomegranate Chimichurri, Lime (S/GF) **42**
Charcoal Grilled Calamari Skewer, Paprika Butter, Mint Salsa Verde, Lime (L/S/GF) **34**

CEVICHE & RAW

Black Angus Beef Tartare, Brined Capers Crema, Pepitas, Parmesan, Crisps (L/GF) **42**
Red Tuna Tartare, Charred Scallion Dressing, Smoked Roe Crema, Fresh Dill (L/S) **42**
Ceviche Mixto - Prawns, Octopus, Snapper, Salsa Macha, Corn Leche De Tigre (GF/S/N) **45**

FROM THE GRILL

Chargrilled Octopus, Burnt Cabbage, Smoked Salsa Roja, Lemon Emulsion, Guindilla Peppers (GF/S) **78**
Charcoal Grilled King Prawn, Bisque, Chilli Ash (GF/L/C) **79**
Paprika Lamb Ribs, 250g, Pomegranate Chimichurri, Dry-Aged Chilli (GF/C) **88**
Charred Sticky Beef Ribs, Adobo Glaze, Arbol Aioli, Crisps (L) **178**
Half Charcoal Chicken, Spice Rub, Burnt Carrot Crema, Pickled Peppers (L) *Please Allow 20 Minutes Wait Time **63**
Pan-Seared Halibut, Puré Verde, Salsa Macha, Tomato Salad (L/S/C/N) **75**
Wood-Fired Golden Snapper, Spicy Pimiento Al Ajillo, Chilli *May Contain Bones (S/GF) **98**
6-Hour Pulled Lamb Shoulder, Red Chimichurri, Avocado, Coriander & Mint, Hand Pressed Tortilla **78**

CUTS & FLAMES

Australian Black Angus Rib Fillet, 300g, Chorizo Butter, Balsamic Grapes (L) **248** *Dry-Aged for 7 Days
Australian Black Angus Sirloin, 300g, Chimichurri Butter, Balsamic Grapes (L) **218** *Dry-Aged for 7 Days
Australian Imperial Blossom Wagyu Ribeye MB 8-9, Trufa Onions, Black Salt (GF) **328**
Australian Imperial Blossom Wagyu Sirloin MB 8-9, Trufa Onions, Black Salt (GF) **318**
Grain-Fed Tomahawk, 1.4kg-1.7kg, Marrow Butter, Beef Jus, Charred Mexicali Chilli (L) **525**
Wagyu Tomahawk MB 6-7, Marrow Butter, Beef Jus, Charred Mexicali Chilli (L) **1119**
Black Angus OP Rib, 500g-700g, Marrow Butter, Beef Jus, Charred Mexicali Chilli (L) **398**

Steak Sides *Choose 1
Crispy Potato | House Salad | Grilled White Corn

Steak Sauce *Choose 1
Blue Cheese | Chimichurri | Champignon Trufa

BIG PLATES

Claypot Seafood Paella, Spicy Chorizo *Feeds One (S) **58**
Wood-Fired Flatbread, Spicy Salsa Roja, Ancho Prawns, Squid, Chorizo Bits, Parmesan (L/S/C) **42**
Wood-Fired Flatbread, Pulled Beef Ribs, BBQ Onions, Shallots, Spicy Chimichurri, Cured Yolk (L/C) **40**
With Charcoal Chicken ***38***
Shepherd's Pie, Green Peas, Roasted Lamb Jus (L/GF) **52**
Lasagna Sheet, Rosemary Cream, Pulled Lamb, Parmesan (L) **48**
With Charcoal Chicken (C) ***42***
Linguini, Chargrilled King Prawn, Squid, Chipotle Roja, Shallots, Chilli Ash (S/C) **64**
Charred Chicken Thigh, Butter Brioche, BBQ Chipotle, Charred Kale, Shallots (L) **40**
Crispy Fish, Butter Brioche, Roe Crema, Charred Cabbage, Spicy Pimiento, Smoked Paprika, Shallots (L/S) **42**
Pulled Beef Ribs, Butter Brioche, BBQ Onions, Smoked Chipotle, Guindilla Peppers (L) **48**

HARVEST

House Salad, Watermelon, Cucumber, Feta, Mint, Walnuts, Balsamic (V/L/N) **16**
Wood-Fired Aubergine, Harissa, Yoghurt Tahini, Hot Honey, Chives (V/L/C) **28**
Spanish Style Crispy Potato, Smoked Paprika, Black Garlic Aioli (V/L) **18**
Chargrilled Asparagus, Tonnato Sauce, Capers, Shallots (L/S) **42**
Chargrilled White Corn, Harissa, Parmesan, Black Garlic Crema (V/L) **22**
'Nduja Cabbage, Chorizo Butter, Whipped Honey Feta, Salsa Macha (L/C/N) **29**
Grilled Kale, Kale Pesto, Parmesan Crema, Cashews (V/L/N) **32**

V – Vegetarian **L** – Lactose **N** – Nuts **S** – Seafood **GF** – Gluten-Free **C** – Spicy
PRICES QUOTED ARE IN RINGGIT MALAYSIA (RM) AND EXCLUDING 6% SST & 10% SERVICE CHARGE