



# fuego

## NEW YEAR'S EVE MENU

### Guacamole

Spanish anchovy and nectarine guacamole

Mexican huitlacoche guacamole

### Little Plates

Fjord Trout ceviche, passionfruit, crispy butternut squash, salsa habanera

Grilled button mushroom, walnut crumble, trio herb salsa, porcini

Risoles de carne, wagyu flank, foie gras cream

### Big Plates

Baby scallop anticuchos, shiso salsa, toasted coconut

Peruvian roast duck, smokey plantain cream, pisco, habanero

Angus back ribs, Colombian chili rub, green herb salsa

Burnt stingray, dry shrimp chirmoles, cauliflower

### Sides

Yucca frites, salsa pebre, celery sea salt

Baby spinach, frisée, pickled nabo, goedangan dressing

Grilled eggplant, konbu glaze, pine nut, shaved pecorino

### Desserts

Roasted corn on cob, lime basil sweet pesto, cheddar ice cream,

crispy maple bacon chips

\*including supper menu

RM 550++ per person

(minimum 4 person)



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RM 550++ per person  
(minimum 2 person)