

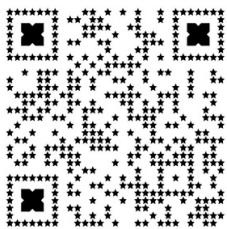
# PRELUDER

## WELCOME TO OUR FIRE.

*We believe all cooking shares a single origin: **THE OPEN FLAME**. It's the primal thread that ties every culture together.*

*We use fire to create a modern melting pot, fusing Asian traditions with new techniques. Each plate is an evolution of a familiar taste, forged in smoke and flame for your refined palate.*

### MENU GALLERY



## TRUST THE KITCHEN

**\$128 - \$188 PP**

## THE MOST GENUINE WAY TO EXPERIENCE OUR CRAFT.

*Let us orchestrate a bespoke menu for your table*

*Pulling the best from tonight's hearth  
Based on your appetite, budget, and desires.*

*This is not a fixed menu; it's a direct conversation between you and our fire.*

Prices are subject to prevailing GST and service charge.

Please let us know if you may have any dietary requirements when ordering.

**HONEY THYME FOCACCIA 12**

POLLOCK ROE DIP, DILL, LEMON ZEST

**HAMACHI TARTARE 22**

KIMCHI, TOBIKO, SAGO CRACKER

**LOVE LETTER 20**

ANKIMO MOUSSE, PINK PEPPERCORN

**SMOKY PRAWN TOAST 18**

AIOLI, PICKLED RED ONION

**SWEET CHICKS 22**

DEBONED CHICKEN WING, POLLOCK ROE, HAWTHORN

# **SPARKS**

CANAPÉS



**SMOKY OKRA 18**

BONITO DRESSING, TOGARASHI, AIOLI

**BURRATA & SMOKY BEANS 26**

HARICORT VERTS, CRACKED CHILLI, WHITE BAIT

**CHARRED SPROUTS & LYCHEE 22**

HAZELNUTS, AIOLI

**SPICY OCTOPUS 28**

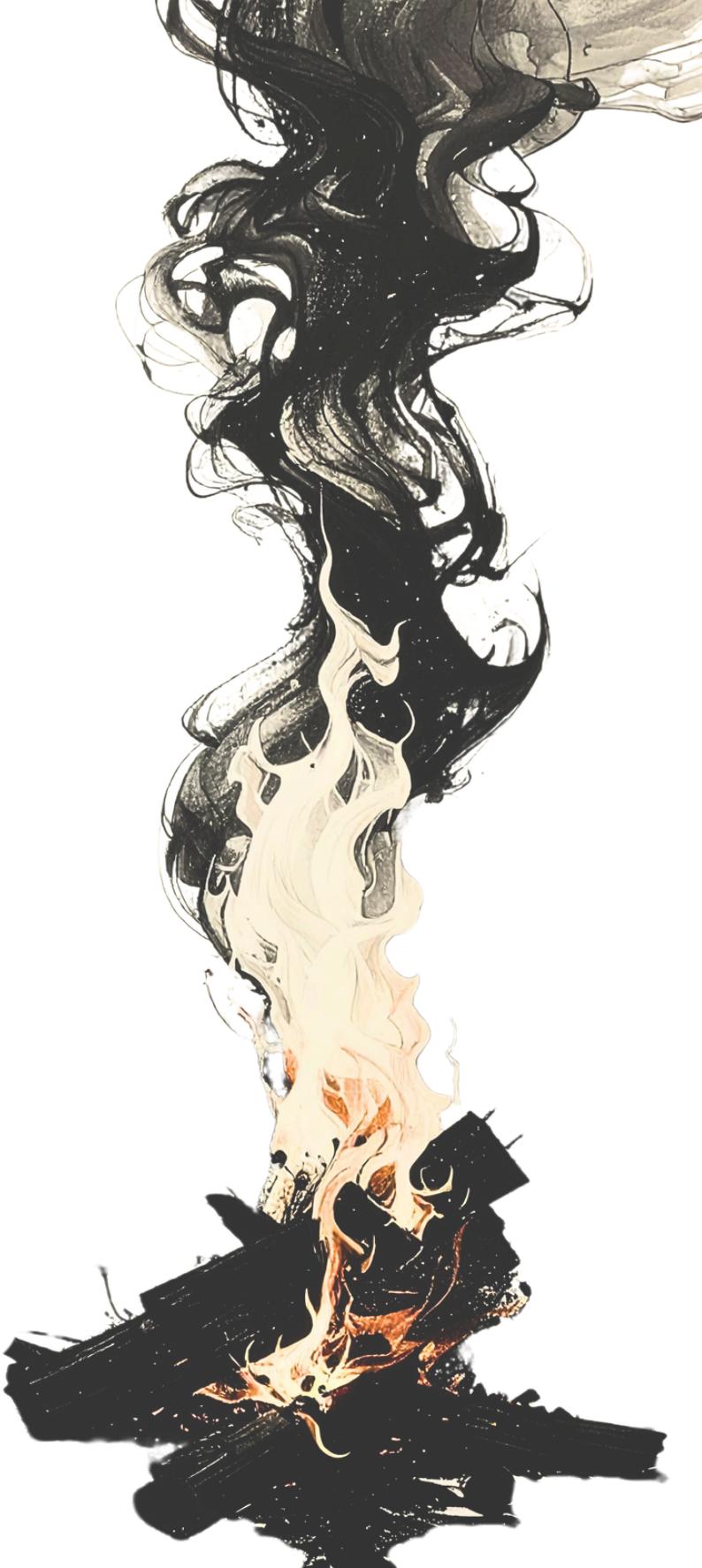
ASSAM PEDAS, LOTUS ROOT CHIPS

**“NOT YOUR MOM’S” CARROT CAKE 25**

POACHED PRAWNS, XO SCRAMBLE

**THE HOLY HALIBUT 26**

OPC BRIOCHE BUNS, CHEDDAR, YUZU TARTARE



**FLAMES**

**STARTERS**

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# FIRE

## MAINS

### INDIVIDUAL

#### **SCORCHED HOR FUN 38**

SEARED SCALLOPS, JUICY XO, SICHUAN PEANUT

#### **AGED KINGFISH LOIN 32**

GREEN GODDESS, DRIED SOLE FISH POWDER

#### **"TYPHOON SHELTER" PRAWN 45**

ELDERFLOWER VERMOUTH, BURNT LEEK OIL

#### **UMAMI STEAK 45**

MISO BLACK PEPPER AIOLI, PICKED PEAR

### FOR SHARING

#### **THE KING'S COLLAR 56**

TORCH GINGER, SICHUAN OIL, BURNT LEEKS

#### **KING CRAB & THE IMPOSTER 40 PER 100G**

SALTED YOLK ROE, CAULIFLOWER CASHEW PURÉE

#### **DROWN THE LOBSTER 98**

PUFFED RICE, EGG FLOSS, JAPANESE SHORT GRAIN RICE



# LAST EMBERS

## DESSERT

### "KOPITIAM" SMOKE 18

SMOKED ICE CREAM, GULA MELAKA BLACK SOY, COFFEE TUILE

### LEMONGRASS ICE KACHANG 16

OSMANTHUS AIYU JELLY, KERISIK CRUMBS, PLUM VINEGAR

### MALT BLACK 20

SOURDOUGH ICE CREAM, ROASTED WHITE CHOCOLATE

### CARAÏBE 66 18

CHOCOLATE TART, WHIPPED COFFEE GANACHE, PASSIONFRUIT GEL

