

FIRE LAKE

SUMMER BRUNCH

food menu

START WITH A SELECTION OF SMALL PLATES, SEAFOOD AND HOT PLATES SERVED TO THE TABLE

SMALL PLATES

TUNA CEVICHE Yuzu, White Soy, Avocado *SY **

STEAK TARTARE Harissa, Smoked Egg Yolk, Sesame Lavosh *D S **

KALE & RADICCHIO SALAD Buttermilk Vinaigrette, Grilled Peach,
Baharat Labneh, Candied Walnuts *D N V*

..... Chilled Seafood

DIBBA BAY OYSTERS*, **SICILIAN SALMON CRUDO***,
CHILLED PRAWNS, SMOKED TROUT DIP, MUSSELS

Tarragon Vinegar, House Hot Sauce, Cocktail Sauce, Salted Chips

HOT PLATES

BUTTERMILK FRIED CHICKEN Date-Chipotle
Pûrée, Malt Vinegar Aioli, House Pickles *D*

MUSSELS Green Curry, Buttered Paratha *D*

GRILLED PADRON PEPPERS Labneh, Crispy Garlic, Curry Leaf Oil *D*

CHOICE OF MAIN COURSE

Wood Oven & Grill

NEW YORK STRIP XO Bone Marrow, Green Peppercorn, Confit Potato *D A*

or **HALF ROAST CHICKEN** Pomme Puree, Wild Mushroom, Baby Gem, Chicken Jus, Truffle *D A*

or **JUMBO SPOT PRAWNS** Brown Butter "Hot Sauce", Crispy Garlic, Herbs *D*

or **ROAST SNAPPER** Lime-Coconut Broth, Sesame Spinach, Shimeji, Shallots, Thai Basil *S D*

or **WAGYU "SMASH" BURGER** American Cheddar, Deep South Sauce, House Pickles, Hand Cut Fries *D*

or **PACCHERI** Impossible™ Meatballs, San Marzano, Vodka, Fermented Chili, Parmesan *D A*

..... DESSERTS CHOICE OF DESSERT

STICKY DATE PUDDING Bourbon Caramel, Ginger Ice Cream *D*

or **MILK CHOCOLATE GANACHE** Cherry Ice Cream, Chocolate Crumble *S*

or **CHURROS** Cinnamon Sugar, Salted Dulce de Leche

All our dishes are prepared in an environment that contain nuts and glutens
(N) Nuts (V) Vegetarian (D) Dairy (GF) Gluten Free (VG) Vegan (A) Alcohol (S) Seeds (SY) Contains Soy
*Contains Raw Fish/Raw Meat/Raw Eggs. Consuming raw or undercooked meats, shellfish,
seafood or eggs may increase your risk of food borne illness and are marked with a star

All prices include 5% VAT, 10% Service Charge & 7% Destination Fee

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drinks menu

HOUSE PACKAGE

HOUSE BEERS Ask your server for this week's choice

HOUSE WINE Red, White and Rosé

HOUSE SPIRITS Gin, Vodka, Rum, Whisky, Bourbon, Brandy

Classic Cocktails

OLD FASHIONED Bourbon, Bitters, Brown Sugar, Orange zest

MOJITO Rum, Simple Syrup, Soda, Mint, Lime Juice

ESPRESSO MARTINI Vodka, Espresso, Café Liquor, Vanilla Syrup

DARK N' STORMY Dark Rum, Ginger Ale, Fresh Ginger

FIRELAKE SIGNATURES

SPICED RUM OLD FASHIONED Spiced Rum,
Pineapple Syrup, Angostura Bitters, Dehydrated Pineapple

DRAGONCELLO SOUR Tarragon Infused Jim Beam,
Limoncello, Lemon Basil Sharbat, Grapefruit Bitters

PREMIUM PACKAGE

ALL THE ABOVE PLUS PROSECCO AND PREMIUM BEER

PACKAGE DETAILS

AED 250 INNOCENT PACKAGE

AED 350 STANDARD BOOZE PACKAGE

AED 495 PREMIUM BOOZE PACKAGE

WANT TO CARRY ON THE PARTY?

EXTEND YOUR DRINKS PACKAGE UNTIL 6PM FOR JUST **AED 150**

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