



THE FIREPIT MALDIVES

APPETIZERS

WEDGE SALAD, ROQUEFORT DRESSING	\$31
ARUGULA, PARMIGIANO REGGIANO, BALSAMIC	\$22
SEASONAL OYSTERS ON THE ½ SHELL, MIGNONETTE	\$36 - ½ Dozen
YELLOWTAIL TUNA TARTARE, GINGER, CHILI, SESAME	\$22
MUSSELS VINAIGRETTE, TARRAGON	\$17
SRI LANKAN CRAB MEAT, ARTICHOKE, ASPARAGUS	\$83
CLASSIC PRAWN COCKTAIL	\$35



MAINS

MEATS

KUROBUTA BABY BACK PORK RIBS House Dry Rub, Slow Smoked, Tangy BBQ Sauce	\$42
BBQ CHALLANS ORGANIC YELLOW CHICKEN Breast with Wing Leg Bone in	\$26 \$29
LONG D'OC LAMB CHOPS Herb and Garlic Marinade	\$95

STEAKS

RANGERS VALLEY 300G DRY AGED RIB EYE	\$84
BLACK ONYX ANGUS 200G BEEF STRIPLOIN MBS3	\$108
KAGOSHIMA WAGYU 150G STRIPLOIN MBS 6 Supplement \$60	\$156
SNAKE RIVER FARMS 150G TENDERLOIN MBS 9 Supplement \$60	\$156

SAUCES & CONDIMENTS

TOUM, GARLIC SAUCE	GM'S SAUCE
GARLIC AND HERB BUTTER	HOUSE MADE BBQ SAUCE
CHIMICHURRI	PEPPERCORN SAUCE

DESSERT

Mango, Sago Pudding, Pomelo \$12	Chocolate Potde Crème, Spiced Meringue \$18
White Chocolate and Lime Tart, Apple Gel, Raspberry \$18	Coconut Cake, Kalamansi Curd \$14

Signature Cocktails

SMORES \$26 choice of your spirit (Cognac, Dark Rum or Whisky), marshmallow syrup, chocolate, crème de menthe, absinthe, milk
SURE BEET NOTHING \$26 whisky, cynar, smoked sage cordial, beetroot, acid blend
BUTTER & ASH \$26 burnt butter bourbon, maple syrup, angostura bitters
MAN OVERBOARD \$26 vodka, cognac, velvet falernum, passion fruit puree, lemon juice, angostura bitters
MEXICAN DUSK \$26 tequila, cynar, agave syrup, orange juice, lemon juice, egg white

Sides

Grilled Asparagus, Truffle Butter, Almonds	\$32
Buttermilk Fried Onion Rings, Citrus Chili Dip	\$10
Grilled Spiced Eggplant, Bulgur, Yogurt Dressing	\$12
Fingerling Potato Salad, Shallot, Egg, Dijon	\$10
Roasted Pumpkin, Sage Butter	\$10

GRILLED SEAFOOD

SEASONAL OYSTERS	\$36 - ½ Dozen
GIANT SCAMPI	\$42
WHOLE SQUID	\$22
SRI LANKAN LAGOON CRAB	\$107
MALDIVIAN SPINY LOBSTER	\$84
GAAFU DHAALU ATOLL CATCH OF THE DAY	\$31
Moroccan Spice Paste Lemon and Garden Herbs Banana Leaf with Ginger, Lime & Basil	

Champagne

Pol Roger Brut Reserve NV,	\$180
Billecart-Salmon Brut, Nicolas Francois, Mareuil	\$210
Dom Pérignon Epernay	\$460
Perrier Jouet, Vintage 1997, Epernay	\$910

ROSE WINE

Côtes De Provence Rosé by Ott 2017, France	\$140
Domaines Ott Rosé Clos Mireille 2016, France	\$270

RED WINE

Les Piliers de Maison Blanche, Montagne Saint-Emilion, France	\$140
IGP Côtes Catalanes « Vieilles Vignes », Domaine Gauby, France	\$250
Rupert & Rothschild Baron Edmond 2013, Stellenbosch, South Africa	\$340

WHITE WINE

Babich Black Label Sauvignon Blanc 2017, Marlborough, New Zealand	\$130
Rolly Gassmann Riesling De Rorschwihr Cuvee Yves 2011, France	\$250
Vincent Girardin Meursault Les Tillets 2012 (organic), France	\$360

All prices are subject to 12% GST and 10% service charge