

FIREPLACE

STEAKHOUSE & GRILL

APPETIZERS

OYSTERS

990 (6 pcs.) | 1,900 (12 pcs.)

rockefeller, mignonette or calamansi granita

TOMATO MOZZARELLA SALAD 750

balsamic vinaigrette, basil oil, buffalo mozzarella

FIREPLACE CAESAR SALAD 850

slow cooked egg, parmesan crisp, pancetta

POPCORN SHRIMP 750

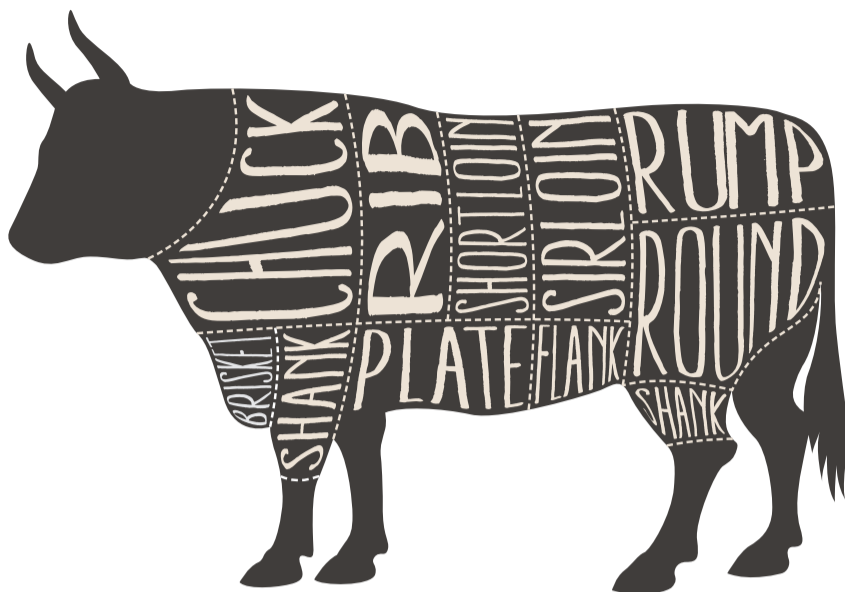
citrus aioli

FIREPLACE STEAKHOUSE SALAD 795

bacon, avocado, tomato, gorgonzola white French dressing

MILLIONAIRE'S SALAD 2,150

foie gras, scallops, prawns, semi-dried tomato mesclun, balsamic vinegar



SOUPS

SOUP OF THE DAY 495
prepared at the whim of the chef

TRADITIONAL FRENCH ONION SOUP 515
cheese, spring onions

LOBSTER BISQUE 600
lobster meat, cream

PASTA SECTION

SPAGHETTI AND MEATBALLS 1,250
stockyard chuck, marinara sauce

ALFREDO PASTA 1,000
garlic, gruyere, cream

ADD-ONS:

sirloin (90G) 800 bacon 150

FROM THE GRILL

ON THE BONE

DRY AGED RIBEYE 350G 5,060
USDA, aged 28 days

TBONE ANGUS 450G 3,910
USDA

OP RIB 800G 4,595
Australia

LONG FED TOMAHAWK 1.2KG 6,900
200-day grain fed, Australia

LAMB RACK 3,630
ratatouille

Selection of sauces:
béarnaise, red wine, peppercorn, mushroom-garlic, barbecue, tamari soy, wasabi

STEAK CONVERSION | 5oz = 140g 10oz = 280g

JAPAN

	5 OZ.	10 OZ.
SAGA PREFECTURE		
4" wagyu ribeye	3,915	6,960
4" wagyu sirloin	3,915	6,960

AUSTRALIA

STOCKYARD		
6" wagyu ribeye 400-day grain fed	2,700	4,400
grain fed angus gold sirloin 200-day grain fed	1,900	3,310
8" wagyu rump 400-day grain fed	1,840	3,045

JACK'S CREEK		
3" wagyu tenderloin	2,785	4,450

USDA

5 STAR RESERVE		
ribeye	2,000	3,800
sirloin	1,710	2,950

VEGETARIAN OPTION

VEGAN CAULIFLOWER STEAK 1,100
grilled and oven roasted, chimichurri

VEGETARIAN BOLOGNESE 1,000
aubergine, bell pepper, zucchini, wheat pasta

ENHANCEMENTS

scallops 300 prawns 440

foie gras (50g) 560 au poivre 150 mushroom 150

SEAFOOD

SALMON 1,420
asparagus, béarnaise

BARRAMUNDI 1,100
cauliflower rice
buttered spinach

LOBSTER (market price)
plain grilled with lemon or thermidor

SIGNATURE DISHES

THE FIREPLACE WAGYU SIGNATURE BURGER 1,000
stockyard chuck, onion jam, tomato, lettuce, hand cut fries
add egg 100 add bacon 150 add cheese 150

KUROBUTA PORK CHOP 1,595
cos lettuce, parmesan, apple sauce

BEEF SHORT RIB COOKED FOR 8 HOURS 1,310
truffle mash, green bean salsa

SQUASH RISOTTO 850
toasted pistachio, almond, feta cheese, white truffle essence
add scallops 300 add prawn 250

SPRING CHICKEN 1,530
ratte potatoes, herbs

SIDES

350
HAND-CUT FRIES
MASHED POTATO
HOUSE MIXED SALAD
CREAMED CORN

450
TRUFFLE MASH
TRUFFLE FRIES
RATTE POTATOES
GRILLED ASPARAGUS WITH
ALMOND BUTTER
SAUTEÉD BROCCOLI
CREAMED SPINACH
POTATO GRATIN

SUSTAINABLE
Responsibly sourced from sustainably farmed and harvested seafood and produce

Prices are in PHP, include government taxes and subject to 10% service charge.