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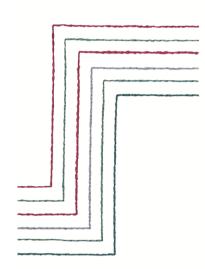


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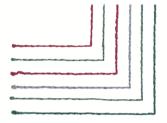
Fuego at Troika Sky Dining

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SPECIALS



Tiki - Taste the Summer!

Generally made with rum, tropical drinks are gaining popularity once again—and we're not talking about the tooth-achingly sweet drinks, but rather those made with real fruit juices and homemade syrups.

Try some of these tiki cocktails now. Cheers!

Rum Rhapsody (normal price 36)

30

MG black barrel rum, pineapple juice, secret P7 syrup and blonde chocolate.

Dark 'n Stormy (normal price 36)

30

Cruzan spiced rum, calamansi, gula Melaka, homemade ginger beer and gunpowder bitters.

Reversed Pina Colada (normal price 38)

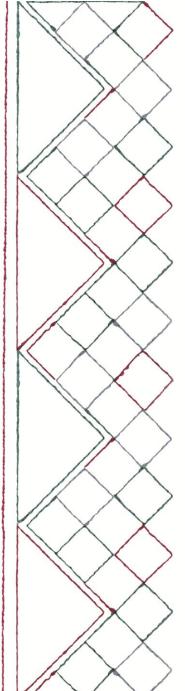
32

Millonario solera 15 reserva rum, young coconut water, pineapple syrup & almond bitters.

COCKTAILS

The cocktails listed below are the ones which name you might know, yet they differ to what you have ever drunk before.

Bebida de los Muertos Tequila, flor de Jamaica, raspberry and elderflower	36
Mojito Rum instant infused with lychee, chili, mint & lime	40
Negroni Bourbon instead of gin, Carpano antica formula and Campan	38
NEW Vermouth Renaissance Yzaguirre Blanco & Rojo Reserva, Angostura Bitters, Orang	28 ge Zest
Fuego Cooler Tio Pepe fino sherry, summer fruit, soda & ginger ale	34
<pre>Dark 'n Stormy Rum, calamansi, homemade ginger beer & gunpowder bitters</pre>	36



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Margarita	38
Tequila Reposado, Cointreau, charcoal grilled lemon	
NEW Old Fashioned Millonario 15 Yrs, burned sugar & orange zest	42
Pisco Sour	34
Pisco, yuzu & crème de pêche	
Horchata	38
Cachaça ouro, rice milk, amaro & cinnamon dust	
Whiskey Sour	36
Smoked bourbon, lemon, homemade corn-butter syrup and cayenne	pepper
NEW Rum Rhapsody	36
MG black barrel rum, pineapple, secret P7 syrup & blonde choc	olate

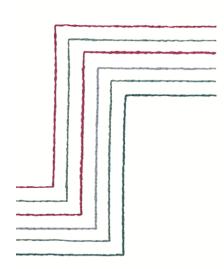
All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax

GUACAMOLE

Crispy Prawn Head

All your quacamoles are prepared fresh to order by our specially trained Guacamole Chef. Served with a mix of vegetable crisps. (Extra crisps RM 5) The Fuego Guacamole 20 Freshly Diced Avocado, Green Chili, Tomato, Cilantro, Garlic, Lime NEW Avruga Caviar Guacamole 35 Avocado, Salmon Gavlax, Dille, Tomato, Lime, Avruga Caviar Super Spicy Guacamole 20 Avocado, Red & Green Chilipadi, Cilantro, Garlic, Lime, Ancho Chillies Olive & Caper Guacamole 25 Avocado, Tomato, Kalamata Olives, Capers, Basil, Roast Garlic, Vinegar NEW Pickled Prawn Guacamole 30 Avocado, Pickled Prawn, Coriander, Green Chili, Lime,

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CEVICHE

Famous throughout South America, Ceviche is ultra-fresh, raw fish cooked by the acidity of lemon or lime. At Fuego, we have brought the concept to new heights with our modern interpretations!

Fuego Ceviche

30

Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut

Malabar Snapper Ceviche

35

Malabar Snapper, Plantain Chips, Avocado Cream, Coriander, Tomato, Chili, Lime

Prawn Ceviche

35

Tiger Prawn, Tomato Tiger's Milk, Harissa, Heart of Palm, Shallot, Sour Cream

Torched Salmon Ceviche

35

Torched Salmon, Yuzu, Wasabi, Preserved Lemon, Cucumber Pickle, Salt Foam, Tequila, Red Seaweed

LITTLE PLATES

At Fuego we have brought the word "tapas" to whole new meaning. The unique flavors and textures in these dishes will be unlike anything you have tasted before.

,	Salted Cod Roe Croquettes Seaweed Crust, Shiso Leaf Gremolata, Salmon Roe Mayonnaise	40
	Smoked Quail Eggs Spice & Herb Topping; Vegetable & Seaweed Nest	25
	NEW Habanero Chili Extremely Spicy Fish Stew, Habanero, Raisin & Brazilian Rice	35
	Soft Shell Crab as Nachos Crab Nachos, Avocado Mayonnaise, Sour Cream, Tomato Dice	35
	NEW Grilled King Prawn (per piece) Parsley & Wasabi Butter Gratin	20

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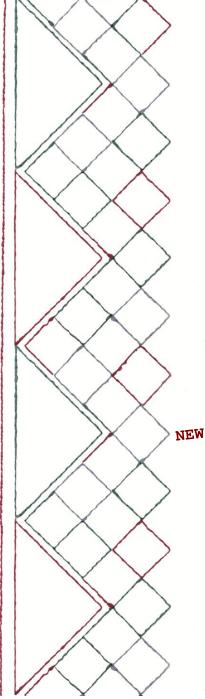
Salt Baked Potato & Foie Gras Sage Hollandaise, Balsamic Reduction, Salt Dust	65
Smoked Snails in the Jar Grilled Snails, Parsley Salsa, Pickled Garlic, Garlic Crisps	30
Grilled Pine Mushrooms Seawater Foam, Salt Crakers, Deep Fried Parsley	25
Jalapeño Deep fried, Parmesan Breaded, Almond Cream Cheese Stuffing	25
Grilled Watermelon Watermelon, Pickled Tomatoes, Fried Halloumi, Raspherry Vinegar Glaze	30

BIG PLATES

Fuego is the fire that grills our big slabs of meat. The dishes are indicated by weight and serve 2-3 people.

Rare French Beef Flank (±500g) Peaty Whiskey Salt Rub, Yuzu & Black Pepper Sauce	125
Australian Grass Fed Rib-Eye (±350g) Cambodian Kampot Pepper Rub, Red Wine & Grelot Onions S	110 Sauce
NEW Australian Marble 7 Wagyu Sirloin (±400g) Cured, Black Olive & Truffle Sauce	290
NEW Lamb Ribs (±350g) Dastardly Hot Sauce	95
Whole Seabream (±650g) Smoked Paprika Chimichurri & Lemon Aioli	95
Braised Beef Back Rib (±500g) Orange, Cider Vinegar & Honey Glaze, Marmalade	95
Chermoula Chicken (±1.5 kg) Hot Diablo Sauce	120

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SIDES

Some carbs and veggies as companion.

Fuego Twisties	20
Crispy Pan Fried Pasta, Lemon, Garlic Ricotta, Thyme	
Pressed Potato	20
Baked Desiree Potatoes Flattened by Hand, Black Olive Tapenade	€
Spinach Hashbrown	25
Shredded Potato, Baby Spinach, Sour Cream	
Portobello Mushroom	25
Feta, Lemon Yoghurt, Garlic Confit	
Eggplant	25
Cumin & Coriander, Lemon, Pasrley	
Fresh Leafs	25
Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	

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DESSERTS

If you are looking for something heavenly or something sinful, we got what you need.

Leche Frita	25
Deep Fried Milk Croquettes, Co	conut Pudding,
Lime Jelly, Fresh Mango	

30

30

Cookies Marshmallow 'n Chocolate

Oreo, White Chocolate Cream, Yoghurt Sorbet, Mint Marshmallow, Rocky Road

Fuego Churros 35

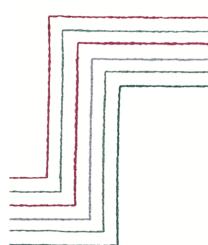
Cinnamon Dust Churros, Dulcey Cremeux, Salted Caramel Espuma

Berries Pavlova 35

Dome Pavlova, Vanilla Sorbet, Chantilly Cream, Macerated Berries, Flambé Brandy

NEW Mini Magnum Ivano

Homemade Banana & Salted Caramel "Magnum Mini" Icecream Bar, Crunchy Cookie & Banana Cream, Vanilla Aroma



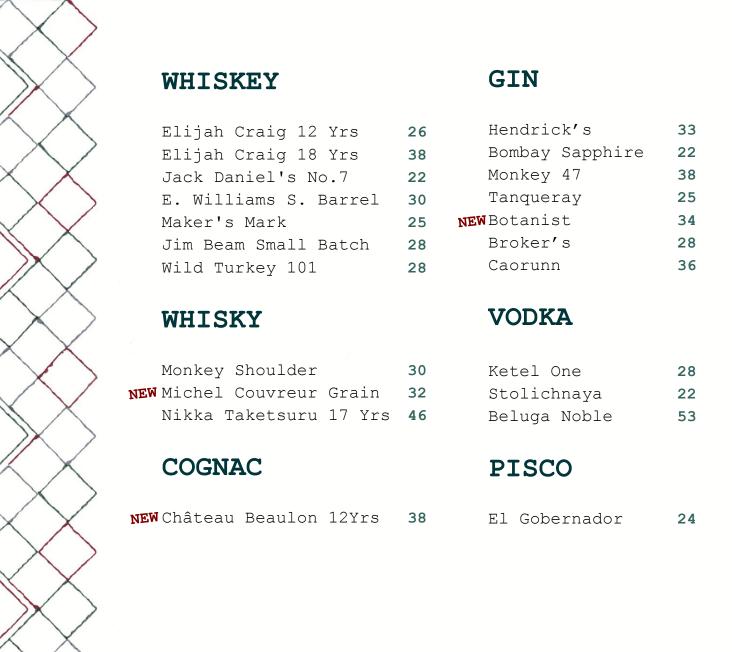
TEQUILA

Forget about your college tequila shots.

The tequila listed below are all 100% Agave and therefor a real pleasure to be sipped or lingered over after a meal.

	Don Julio Añejo	28
	Don Julio Reposado	26
	Jose Cuervo 1800 Añejo	25
	Jose Cuervo Reserva de Familia Extra Añejo	58
	Patron Silver	35
	Patron XO Café	25
	Gran Centenario Reposado	28
	Gran Centenario Añejo	34
	Tres Generaciones Añejo	34
NEW	Herencia Historico 27 de Mayo Extra Añejo	38
	Monte Alban Mezcal	30

Check out our "Luchadores" special!!



RUM

We do love our rum at Fuego. Therefor we have decided to give you some suggestions how to drink them.

Keep in mind the cocktails suggested are made with generous measurements!

	Angostura 5 Yrs	(Daiquiri	38)	25
	Angostura "1824" 12 Yrs	(Old Fashioned	58)	38
	Bacardi Carta Blanca	(Cuba Libre	28)	20
	Brugal "1888"	(Old Fashioned	58)	38
NEW	Diplomatico Rsv. Exclusiva	(Old Fashioned	50)	32
	Havana Club 3 Yrs	(Daiquiri	36)	23
	Havana Club 7 Yrs	(Cuba Libre	40)	26
	Sailor Jerry Spiced	(Old Fashioned	40)	25
NEW	Millonario 15 Yrs	(Olf Fashioned	42)	30
	Millonario XO	(On the Rocks	42)	42
	Mount Gay Black Barrel	(Old Fashioned	42)	26
	Ron Zacapa 23 Yrs	(Old Fashioned	60)	40
	Ron Zacapa XO	(Neat)	60

CACHAÇA

The one and only spirit to make the best Caipirinha!

Sagatiba Pura	(Caipirinha	38)	25
Ypioca Ouro	(Caipirinha	36)	24
NEW Ypioca 150 Años	(Caipirinha	44)	30

LIQUEURS

Stella Artois	25	Baileys	20
Asahi	23	Campari	22
Estrella Galicia	30	Cointreau	20
Heineken	23	Disaronno	22
Hoegaarden	26	Fernet Branca	25
Guinness Stout	24	Kahlua	20
Corona	30	Malibu	22
Maeloc "Dry" Cider	30	Patron XO Café	25

PORT

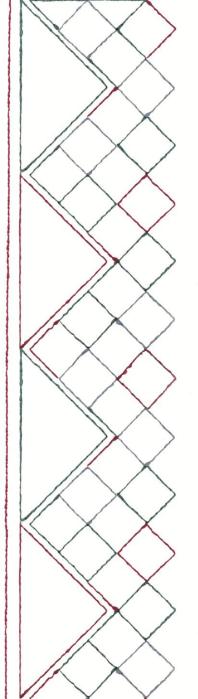
BEER

VERMOUTH

Dow's Fine Ruby	20	Carpano Antica	23
Dow's Fine White	20	Carpano Bianco	20
Dow's Tawny 10 Yrs	28	Yzaguirra Blanco	20
Taylor's Tawny 10 Yrs	22	NEW Yzaguirra Rojo Rsv.	22

SHERRY

Tio Pepe Dry Fino 20
NEW Solera 1847 Sweet 20



FLAVORED WATER	(750ml)	MINERAL WATER	(750ml)
Cucumber & Thyme Strawberry & Basil	8	Still Sparkling	18 18
FRESH JUICE		HOMEMADE SODA	
Avocado	18	Ginger Beer	12
Watermelon	18 NE	₩ Pineapple & Peppercorn	12
Orange	18 NE	W Watermelon & Jalapeño	12
Pineapple	18	Rose Lemonade	15
ICED TEA		MOCKTAIL	
Raspberry & Chamomile	18	Berry Club	22
Lemon	18	Cucumber & Rose Cooler	22
Mint & Honey	18		