

EMBER

Side

Shucked Fresh Oyster	\$8
Sweet Potato Fries	\$12
Truffle & Kombu Fries	\$14
Karaage Chicken Pop	\$14
Macerated Strawberries Salad	\$16

Ember Selection

Stuffed Chicken Wing Shrimp Farce	\$21
Squashed Burrata Charred Tomatoes	\$24
Taramasalata Crab Toast Oscietra Cavier	\$27
Signature Cold Angel Hair Sashimi Scallop	\$32
Spanish Octopus Tentacles Nam Jim Dressing	\$39
Pimenton Pork Secreto Compressed Watermelon	\$44
Red Argentine Shrimp Squid Ink Risotto	\$48

Woodfire Brunch

Butter Broth Spaghetti Black Tiger Prawn	\$22
Wafu Spaghetti Farmed Salmon	\$22
Golden Crab Risotto Ikura Shoyu	\$24
Chili Crab Spaghetti Sous-vide Egg	\$24
Woodfire Big Breakfast Chef's 6 Selections	\$26

Sweet

Muscat Grape Sorbet Chantilly Espuma	\$14
Ember's Cheesecake Almond Crumble	\$16
Amaretto Tiramisu Candied Macadamia	\$20
Pistachio Knafeh Cake Layered Ganache	\$22

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Water

Acqua Panna 1000ml	\$11
San Pellegrino 1000ml	\$11

Coffee

Ember Blend - A medium dark roast blend of 100% Arabica beans from Ethiopia, Columbia and Indonesia

Black	\$5
White	\$6

Non-Caffeinated

Chocolate	\$6
Matcha Latte	\$6
Babycino	\$5

**Iced +\$1.0*

**Oat Milk +\$1.0*

Tea

British English Breakfast	\$7
<i>Black Tea Blend of Assam, African and Ceylon Tea</i>	
Earl Grey Lavender	\$7
<i>Black tea with oil of Bergamot, Lavender flowers</i>	
Chamomile Dream	\$7
<i>Chamomile, Lemon verbena, Lemongrass, Marigold, Lavender</i>	
Lemon Ginger Mint	\$7
<i>Herbal Tisane and Peppermint, Lemon and Ginger Myrtle</i>	

Beer

Asahi Super Dry 330ml	\$12
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House Cuts, Over Woodfire

Gina & Ginia Rinehart

In collaboration with Gina & Ginia Rinehart, daughters of Australia's renowned Rinehart family, Ember proudly presents **2GR Full-Blood Wagyu** – a premium beef celebrated for its exceptional marbling, tenderness, and rich buttery flavour. Raised with a focus on superior full-blood genetics and hormone-free rearing, this wagyu represents the pinnacle of quality.

To highlight its natural umami depth, each cut is prepared over woodfire and served with chimichurri and sea salt.

2GR Wagyu Flank \$34 / 100g (min. 200g)

Chef's Selection

Koji Aged ABG 150 days Grain-Fed Ribeye 240g \$54

USDA Prime Harris Ranch Bone-In Short Ribs \$88
(good for 2-3 to share)

T-Bone Steak

Angus reserve 200 days Grain-Fed T-Bone Steak subject to \$158
best market availability ~ 900g

Complement your steak with our fresh produce for a more balanced profile

Mesclun Salad \$8

Grilled Green Asparagus \$14

Potato Au Gratin \$14

LUNCH SETS AVAILABLE FROM
WEDNESDAY TO FRIDAY
EXCEPT PUBLIC HOLIDAYS

Woodfire Executive Lunch \$48

Choice of Side

Macerated Strawberries Salad | Apple Vinaigrette
Taramasalata Crab Toast | Oscietra Caviar
Squashed Burrata | Mini Plum Tomatoes

Choice of Main

Butter Broth Spaghetti | Black Tiger Shrimps
Wafu Spaghetti | Atlantic Farmed Salmon
Golden Crab Risotto | Shoyo Ikura
Woodfire Big Breakfast | Chef's 6 selection

Dessert

Ice Cream

Rum & Raisin or Salted Caramel

Add-on

Coffee or Tea + \$3



ALL PRICES ARE SUBJECT TO PREVAILING GST AND SERVICE CHARGE