

FLAMES

GRILL HOUSE

FRESH AND TASTY

CLASSIC CAESAR SALAD S, G, D, P	26.00
Romaine lettuce, Rustic Garlic Croutons, Pork Bacon, Boiled Egg, Parmigiano Reggiano, Caesar Dressing, Anchovies and Grilled Chicken,	
Grilled Prawns *	30.00
Or Smoked Salmon *	30.00
PRAWN COCKTAIL S *	33.00
Marinated Prawns with Baby Gem, Red Peppers, Olives, Homemade Cocktail Sauce	
CEVICHE OF REEF SNAPPER S	26.00
White Shallots, Rocket Leaves, Tiger Milk	
TUNA TATAKI S	26.00
Seared Yellowfin Tuna on Niçoise with Yuzu Vinaigrette	
BUFFALO CHICKEN PEPITES D, SP *	30.00
Fried Habanero Chili and Shallots Dumplings with Tartar Sauce	
LOBSTER BISQUE S, G, A *	34.00
Enhanced with Hennessy	
SHIITAKE MUSHROOM D, V, G	22.00
Delicate Creamy Mushroom Soup with Herb Grissini	

(P) Pork (V) Vegetarian (VG) Vegan (N) Nuts (S) Seafood (SP) Spicy (A) Alcohol

All prices are in US\$ and subject to 10% Service Charge and 16% GST.

a la carte menu is applicable with 20% discount for FB meal plans

Items marked with * are excluded from AI package. However, a 20% discount of the menu is applicable

CUTS & RIBS

Flame Grill prides itself on sourcing the best beef from all regions and pastures of Australia and US. Specialty beef is cooked over a lava fire grill, served with a selection of mustards and salts. Each cut is hand-trimmed of all visible fat and perfectly sized for easy preparation.

GRAIN-FED AUSTRALIAN, QUEENSLAND

AMH Pasture fed, livestock bred, and raised on the finest pastures of Central Queensland. Hand-picked cuts of 100% Australian premium beef; perfect balance of natural tenderness and rich flavor

Beef Tenderloin 220g	62.00
Striploin Steak 220g	60.00
Rib-eye 220g	65.00

NEBRASKA BLACKANGUS | GRAIN FED 150 DAYS

All Natural Angus Steaks directly from the great plains of Nebraska USA. Black Angus is well-flavored, lean and features the moderate tenderness that is the hallmark of Angus cuts.

Tenderloin 180g - Marble Score 7+ *	85.00
Sirloin 200g - Marble Score 7+ *	85.00
Rib-eye 200g - Marble Score 7+ *	80.00

MUSTARD

Hot English Mustard, Dijon Mustard, Pommery Mustard, Horseradish

SALT

Molden Sea Salt, Himalayan Salt, Smoked Salt, Black Lava Sea Salt, Flor de Sal

SAUCES

Madagascar Pepper, Madeira, Béarnaise, Morello Mushroom, Chimichurri & Café de Paris

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MULWARRA LAMB RACK D *	70.00
Rosemary Gravy, Mint Pesto, Crushed Potato	
CORN FED SPRING CHICKEN , A	48.00
Madeira Sauce, Potato Wedges	
BBQ SPARERIBS G, P	48.00
Slow-cooked, Hand-cut Chips and Honey or JD BBQ Sauce	
SIDES	7.00
Jacket potato, Creamy Mash Potato, Onion Rings, Asparagus, Ratatouille, Corn on the Cob	
All grilled items include two regular side dishes of your choice	
BOSS BURGER G, D, P	32.00
Angus beef patty, Bacon, Lettuce, Cheese, Tomato, Pickles, Boss Sauce, Aioli, Hand-cut Chips	

GREEN & ROOTS

GRILLED VEGETABLE SKEWER V	32.00
Peppers, Zucchini, Cherry Tomato with Mushrooms, Hummus, Chimichurri	
EGGPLANT RAVIOLI G, D	34.00
Roast Eggplant Ravioli with Creamy Tomato	
IMPOSSIBLE BURGER V, G, D	26.00
Plant-based burger patty (that looks and taste like meat), Greens, Tomato, Cheddar Cheese, Grilled Onion, Mayo and Hand Cut Fries	

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FISH & SHELLS

SUSTAINABLE PRACTICES

We make every effort in bringing sustainably sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepare them in ways that respect and maintain their quality, freshness, and pureness.

For seafood, we source fresh reef fish, tuna and lobster from local fishermen to your plate by supporting the local communities.

GRILLED SALMON STEAK & SCALLOPS S, D *	50.00
Hollandaise, Vierge	
CATCH OF THE DAY S	40.00
Daily fresh catch	
YELLOWFIN TUNA STEAK S	44.00
Lemon Butter Sauce, Salsa Fresca	
GRILLED COLOSSAL PRAWNS S, D *	52.00
Lemon Beurre Blanc	
MALDIVIAN SPINY LOBSTER S, D *	125.00
Approx. 700g, Grilled or thermidor, accompanied by a gourmet salad	
OCEAN PLATTER S, D *	240.00
(Serves two) grilled Lobster Tail, Prawns, Sea Bass, Calamari, Scallops, Crab with Grilled Vegetable with Salmoriglio Sauce	

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SWEET & ICE

CHOCOLATE CLASSIC D, N, G Soft Valrhona Chocolate Mousse	18.00
ISLAND DREAM D, N Coconut Tapioca Pudding with Mango, Roasted Sea Almond	18.00
LAVA CAKE D, G Molten Lava Cake, Vanilla Bean Ice Cream, Passion Fruit Sauce	18.00
TONKA BEAN CRÈME BRULEE D With Berries	16.00
YOUR FAVORITE FLAVOURS -per scoop D, A Salted Caramel, Rum and Raisin, Pistachio, Mango Sorbet, Coconut Sorbet, Lemon Sorbet	5.00
SEASONAL FRUIT MEDLEY	18.00

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