

2026 YEAR OF THE FIRE HORSE

2026 火马年

FLAME'S EXQUISITE LUNAR NEW YEAR MENU'S

Flame的精致农历新年菜单

In celebration of Lunar New Year, Flame presents two spectacular dining options, each showcasing our finest dishes. Designed to be enjoyed sharing-style through the middle of the table, each menu offers exceptional value. They are sure to be a feast for all to enjoy!

为庆祝农历新年, Flame 提供两道精美的餐饮选择, 每道菜都展示了我们最美味的菜肴。每道菜都设计为在餐桌中间以共享方式享用, 物超所值。它们一定会成为一场让所有人都能享受的盛宴!

— HAPPY NEW YEAR | 新年快乐 —

\$75 per person 2 course menu | \$75/人 2 道菜菜单

TO START | 前菜

Freshly baked cheese balls and a serve of our crispy calamari
新鲜出炉的奶酪球和一份酥脆的鱿鱼

MAIN FEAST | 主宴

Our signature pork ribs – charred, sticky and basted to perfection. 55-day aged sirloin steak, cooked medium rare. Rotisserie peri-peri chicken, cut to share. Sides of Flame fries, crunchy apple slaw and a sauce of your choice!

我们的招牌猪肋排 —— 焦香、酱汁浓郁、完美上色! 55 天熟成的西冷牛排, 三分熟。
火烤非洲辣椒鸡, 切块共享。配菜有火焰薯条、脆苹果沙拉和您选择的酱汁!

— ULTIMATE FEAST OF FLAME | 终极Flame盛宴 —

\$88 per person 3 course menu | \$88/人 3 道菜菜单

TO START | 前菜

Freshly baked cheese balls and our signature Mozambique prawns – sizzling tiger prawns served in our house-made rattlesnake sauce with rice pilaf
新鲜出炉的奶酪球和我们的招牌莫桑比克虾 —— 铁板虎虾配自制响尾蛇酱与抓饭

MAIN FEAST | 主宴

Tender, marinated chunks of Southland lamb rump – served on a skewer. Pan-seared Big Glory Bay salmon.
Our signature pork ribs – charred, sticky and basted to perfection. 55-day aged sirloin steak, cooked medium rare.
Sides of Flame fries, crunchy apple slaw and a sauce of your choice!

香嫩腌制南地羊臀肉串 —— 串烤上桌。香煎荣耀湾三文鱼。
我们的招牌猪肋排 —— 焦香、酱汁浓郁、完美上色! 55 天熟成的肋眼牛排, 三分熟。
搭配您心仪的酱汁、火焰调味薯条和脆脆苹果沙拉。

TO FINISH | 甜点

Flaming Bombe Alaska for all to share.
火焰炸弹阿拉斯加, 供所有人分享。

Add-On ½ Dozen
Natural Oysters \$40.
另加半打天然牡
蛎 40 美元。