

DAYBREAK

RISE OF THE MORNING SUN
SERVED UNTIL 2PM

- SMASHED AVO HASH BROWN 11
Warm heritage balsamic cherry tomatoes,
grilled avocado, golden crispy hash brown v ve
- MISO BANOFFEE CROFFLE 12
Croissant waffle, roast banana, caramel whip,
dulce de leche sauce v
- FIREFLY ROYALE 12
Brioche bun, pork sausage patty, egg omelette,
hash brown, grilled cheese, brown butter ketchup

BOCADITOS

SNACKS WHILE YOU WAIT

- EDAMAME 9
Smoked umeboshi & shichimi salt v ve
- POPCORN HALLOUMI 11
Truffled honey v
- GUACAMOLE 8
Shiso leaf, chilli, pico de gallo, blue corn chips v ve
- PANI PURI 7
Crispy pastry, pomegranate bhel, mango salsa v ve
- CORN RIBS 7
Smoky cocoa & chipotle seasoning v ve

ROASTED

- ROAST SIRLOIN OF BEEF 19
Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, yorkshire pudding, red wine gravy
- ROAST BREAST OF CHESHIRE CHICKEN 17.5
Garlic & thyme butter, roast potatoes, hispi cabbage, carrot
& swede mash, green beans, Yorkshire pudding, red wine gravy
- ROASTED RUMP OF LAMB 19
Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, Yorkshire pudding, red wine gravy
- SWEET POTATO & MIXED BEAN WELLINGTON 14.5
Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, Yorkshire pudding, red wine gravy v ve
- TOP UP YOUR ROAST:
Cauliflower cheese v 6 | Sriracha & maple roasted
carrots v ve 6 | Short rib mash 9 | Red wine gravy 1
Vegan gravy v ve 1 | Yorkshire pudding v 1

SEAS & SHORES

FISHED & FORAGED

- TEMPURA NOBASHI PRAWNS 14
Yuzu mayo
- BAAHARAT SALMON 24
Green tahina, plum molases, datterini tomato
& preserved lemon salsa
- BBQ MONKFISH 32
Brazilian moqueca, king prawns,
fennel & coriander

FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

- BLACK TRUFFLE CHICKEN EMPANADAS 14
Queso sauce
- COCONUT KATSU CHICKEN 19
Crispy golden chicken, coconut curry,
Thai som tam
- BEEF YAKITORI 14.5
Sudachi ponzu
- CHICKEN YAKITORI 13
Sudachi ponzu

FIELDS & PLAINS

FROM THE SOIL & EARTH

- CREAMY TRUFFLE LINGUINI 18
Gran Moravia cheese v
- BBQ HISPI CABBAGE 12
Black garlic & miso butter v
- TAMARIND & SOY GLAZED AUBERGINE 15
Coconut labneh v ve
- DAN DAN NOODLES 12.5
Red chilli, spring onion, pickled radish,
carrot, lime & coriander v ve
- KIMCHI RICE 12
Kombu seasoning v ve
- HOUSE FRIES v ve 6
- KYOTO FRIES 6.5
Szechuan, nori & sesame seasoning,
yuzu mayo v ve



The background is a watercolor illustration. At the top, there are soft, blended washes of light green, yellow, and white. The sides are decorated with vibrant pink hibiscus flowers and lush green tropical leaves. On the left, a detailed watercolor of a lion's head is visible. On the right, a woman's face with dark skin and intricate face paint is partially shown. At the bottom, there's a scene with palm trees, a body of water, and a small boat, all rendered in soft watercolor style.

Firefly®

FREE SPIRITED SUNDAY DINING

Our journey is inspired from cultural encounters following the path of the rising moon and setting sun across the earth, and those that followed that route...The nomads, the gitanos, the incas, samurais & tribes. All as one, together, guided by the fire in the sky to an unknown, mysterious destination.

Crossing seas, plains, pastures, jungles and mountain ranges...binding new methods, ingredients, heritage and techniques. We enhance and elevate their ancient flavours to give a unique interpretation through our menus.

SERVICE

All of our dishes are served 'as and when', with an emphasis on grazing, sharing and trying new things. We advise 2-3 dishes per person or let your server recommend their favourites.

JOIN US ON OUR JOURNEY
FIREFLYMCR.COM

Please make your server aware of any allergies.
All tables are subject to a discretionary service charge of 12.5%