

FIREBACK

The name **Fireback** is inspired by the Thai national bird, the Siamese Fireback, and also speaks to the fire-grilled cooking behind many of the restaurant's dishes.

Fireback's dishes are best enjoyed hot, straight from the grill and wok. They are served in the order that they are prepared by the kitchen.

Legendary Chef David Thompson brings authentic Thai flavours to Mumbai. While we have a chilli sign on some dishes, please ask your server for guidance as familiar dishes may be bold, fiery, and uncompromising.

SOUPS

Coconut & Galangal

- mushroom, kcal 739.50 575
- ▲ chicken, kcal 895.02 525
- ▲ prawns, kcal 782.57 590

Thai Hot & Sour

- mushroom, kcal 186.22 475
- ▲ chicken, kcal 314.96 525
- ▲ prawns, kcal 203.06 590

Mushrooms can be substituted in vegetarian soups

SMALL PLATES

- **Pineapple Salad**, tamarind, peanuts, kcal 340.18 595
- **Miang Kham**, pomelo, toasted coconut, roasted peanuts, betel leaf, kcal 175.22 595
- **Som Tam**, raw papaya salad, kcal 215.43 595
- **Tofu Larb**, lime, mint, toasted coriander, kcal 478 825
- **Steamed Lotus Root**, sweet and sour, kcal 352.07 695
- **Stir Fried King Mushrooms**, chilli jam, kcal 430.61 875
- **Stir Fried Tofu, Cumin Shallots**, kcal 378 875
- ▲ add lamb, kcal 478 925
- **Corn Fritters**, ajad, kcal 501.67 595
- **Spring Roll**, shiitake mushroom, garlic chives, glass noodles, kcal 191.15 595
- ▲ **Grilled Chicken**, pomegranate, toasted coconut, lemongrass, kcal 630.09 695
- ▲ **Scallop Salad**, grated coconut, lemongrass, kcal 525.19 1100
- ▲ **Grilled Kingfish Salad**, smoky tomato relish, fried cashew, raw mango, kcal 372.91 1100
- ▲ **Fireback Fried Chicken**, crispy thai herbs, ground spices, nam prik soy, kcal 200.85 775
- ▲ **Stir Fried Chicken**, banana chilli paste, kcal 566.70 695
- ▲ **Fried Pork Belly**, charred cabbage, tamarind dip, kcal 349.93 1100
- ▲ **Crispy Squid**, golden garlic, black peppercorn, kcal 1433.82 825
- ▲ **Prawn**, three flavoured sauce, fried basil, kcal 539.37 1190

GRILLS

- **Pumpkin & Sweet Potato**, gorlae sauce, kcal 634.36 595
- ▲ **Banana Leaf Wrapped Sea Bass**, dry red curry, coconut cream, basil, kaffir lime leaves, kcal 563.23 1100
- **Banana Leaf Wrapped Tofu**, dry red curry, coconut cream, basil, kaffir lime leaves kcal 404 895
- ▲ **Thai Bbq Pork Ribs**, crispy shallots, ajad, kcal 370 975
- ▲ **Chicken Gorlae**, crispy shallots, ajad, kcal 447.21 775
- ▲ **Prawns, Nahm Jim**, pounded chilli dip, kcal 200.79 1250

LARGE PLATES

Classic Thai Omelette

- ▲ mushroom, kcal 655.64 575
- ▲ prawn, kcal 758.66 975
- ▲ jumbo lump crab, kcal 591.85 1050
- **Stir Fried Seasonal Greens**, yellow beans, kcal 599.38 695
- **Tofu Krapow**, Thai basil, bird eye chilli, kcal 721.01 695
- ▲ **Chicken Krapow**, thai basil, bird eye chilli, kcal 846.62 895
- **Massaman Curry**, pumpkin, potatoes, coriander seeds, onions, peanuts, kcal 388.76 795
- ▲ add lamb, kcal 821.94 1275
- **Classic Thai Green Curry**, corn, heart of palm, kcal 571.83 795
- ▲ with chicken, kcal 781.63 925
- **Kh moy Green Curry**, corn, heart of palm, kcal 571.83 795
- ▲ with chicken, kcal 781.63 925
- **Red Curry**, cauliflower, baby corn, snow peas, kcal 515.61 795
- ▲ with chicken, kcal 671.81 925
- ▲ **Red Curry**, soft-shell crab, ginger, lime leaves, kcal 523.74 1190
- Jungle Curry**, assorted thai chilli paste, fresh turmeric, deep fried shallots, ground spices
- with jackfruit, kcal 447.09 795
- ▲ with grilled pork, kcal 1292.8 1100

SIDES

- **Steamed Jasmine Rice**, kcal 320.09 295
- **Fried Rice**, sun-dried tomatoes, spring onions, kcal 1039.67 595
- ▲ **Crab Fried Rice**, kcal 503.11 1190
- Phad Thai**
- vegetables, kcal 727.01 675
- ▲ chicken, kcal 539.47 825
- ▲ prawns, kcal 659.62 1100

Please inform us of any allergies and dietary restrictions. Peanuts, fish sauce, and coconut are present in many dishes and customizations are only possible with advance notice. Government taxes as applicable. We do not levy any service charge. All our food is prepared using either sunflower oil, mustard oil, coconut oil, olive oil, ghee or butter.

