

**SINGAPORE'S FIRST WOODFIRE
THAI CONCEPT**



FI WOODFIRE THAI

1 Scotts Road #03-14 Shaw Centre S228208

@fi.woodfire | fi-woodfire.com



Handmade Prawn Cake

ทอดมันกุ้ง

Crispy Golden Prawn Cake,
Sweet Chilli Dip

APPETISER

Handmade Prawn Cake ทอดมันกุ้ง ☆ 14

Crispy Golden Prawn Cake, Sweet Chilli Dip

Crispy Chicken Rib ซีโครงไก่ทอดกรอบ ☆ 12

Crunchy Thai-Marinated Chicken Ribs, Sriracha Chilli Dip

Watermelon with Fish Floss แดงโมหน้าปลาแห้ง 14

Chilled Watermelon, Tom Yum Fish Floss

Morning Glory Tempura ผักบุ้งกรอบ (v) 10

Crispy Morning Glory, Housemade Tom Yum Seasoning

Son-in-Law Egg (3 pc) ไข่ลูกเขย 10

Fried Hard Boiled Egg, Strawberry Tamarind Glaze, Crispy Shallot

SOUP

Tom Yum ต้มยำ (ทะเล หรือ เห็ด) 18

(Seafood/Mushroom)/(Clear/Creamy)

Tiger Prawn, Mussel, Squid, Straw Mushroom, Cherry Tomato, Chilli Padi, Kaffir Lime Leaf, Lime, Coriander

Spicy Level : 🔥/🔥🔥/🔥🔥🔥

Coconut Chicken Soup ต้มไก่ มะพร้าวน้ำหอม 18

Fresh Boneless Chicken Leg, Assorted Mushroom, Egg, Tofu, Coriander, Coconut Chicken Broth



Son-in-Law Egg (3 pc)

ไข่ลูกเขย

Fried Hard Boiled Egg,
Strawberry Tamarind Glaze,
Crispy Shallot



Watermelon with Fish Floss

แตงโมหน้าปลาแห้ง

Chilled Watermelon,
Tom Yum Fish Floss



Papaya Som Tum

ส้มตำไทย

Shredded Papaya, Cherry Tomato, Long Bean,
Dried Shrimp, Chilli Padi, Roasted Crushed
Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️



SALAD

Papaya Som Tum ส้มตำไทย ☆ (V/O) 14

Shredded Papaya, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Charred Corn Som Tum ส้มตำข้าวโพดย่าง ☆ (V/O) 14

Char-grilled Sweet Corn, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Tofu Pomelo Salad ยำส้มโอกับเต้าหู้ (V) 16

Crispy Tofu, Pomelo, Pomegranate Pulp, Cherry Tomato, Roasted Crushed Peanut, Roasted Shredded Coconut, Lime

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Grilled Green Mango Salad ยำมะม่วงย่าง (V/O) 14

Char-grilled Green Mango, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Spiced Pork Jowl Laab ลาบแก้มหมู 18

Grilled Pork Jowl, Cherry Tomato, Mint Leaf, Onion, Coriander, Roasted Crushed Peanut, Chilli Flake, Lime, Thai Chilli Paste

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️



Charred Corn Som Tum

ส้มตำข้าวโพดย่าง

Char-grilled Sweet Corn, Cherry Tomato,
Long Bean, Dried Shrimp, Chilli Padi, Roasted
Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🔥 / 🔥🔥 / 🔥🔥🔥



Straight From The

WOODFIRE OVEN

A close-up photograph of a wood fire oven. In the foreground, a metal grate holds several pieces of meat, likely ribs, which are being grilled. The meat is dark and charred, with some fat visible. Below the grate, a fire is burning, with bright orange and yellow flames visible through the slats. The background is dark and out of focus, showing more of the fire and the interior of the oven.

Grilled over lychee wood in our 450°C wood fire oven,
each dish carries a delicate smoky aroma.

Signature "Moo Ping" Rib

ซี่โครงหมูดุนี้อบปิ้ง ต้มตำหรับไฟ

Charred Premium Pork Rib, Char-Grilled
Sticky Rice Cake with Coconut Sugar Glaze,
Nam Jim Jaew



French Poulet (Half)

ไก่ย่าง ซอสน้ำจิ้มแจ่วกับตับไก่

Roasted GG™ French Poulet, Housemade
Chicken Liver Jaew



Organic GG™ French Poulet that is prized by Michelin-starred chefs
for its firmer texture and fuller flavour.

STRAIGHT FROM THE WOODFIRE OVEN



Grilled over lychee wood in our 450°C wood fire oven, each dish carries a delicate smoky aroma.

Signature "Moo Ping" Rib ซี่โครงหมูตุ๋นคั้ง ต้นตำหรับไฟ (500 กรัม พร้อมกระดูก) ☆ 48 (500g Bone-in)

Charred Premium Pork Rib, Char-Grilled Sticky Rice Cake
with Coconut Sugar Glaze, Nam Jim Jaew

French Poulet (Half) ไก่ย่าง ซอสน้ำจิ้มแจ่วกับตับไก่ ☆ 32

Roasted GG™ French Poulet, Housemade Chicken Liver Jaew

GG French Poulet - Originating from Sabres, France, the GG™ French Poulet is renowned for its richer taste and tender bite.

Iberico Pork Abanico (180g) เนื้อหมูโอบเบริโกย่าง (180 กรัม) 32

Grilled Iberico Pork Rib Cap, Nam Jim Jaew

Iberico Pork Abanico - Iberico Pork is known for its high oleic acid content, which contributes to the unique tenderness, juiciness, and rich flavours.

Basil Minced Pork on Charred Eggplant หมูสับผัดกะเพราราดมะเขือยาวย่าง 18

Basil Minced Pork, Char-grilled Eggplant, Basil Crisp

Spicy Level : 🌶️/🌶️🌶️/🌶️🌶️🌶️

Thai-Spiced Maitake เห็ดไมตาเกะย่าง (V) 16

Grilled Maitake Mushroom, Pomegranate Pulp,
Roasted Shredded Coconut

Morning Glory ผักบุ้งไฟแดงอบ (V) 16

Wok-Charred Morning Glory, Garlic, Mae Krua Oyster Sauce

Banana Leaf Seafood Otah ห่อหมกทะเล อบใบตอง 22

Shrimp, Mussel, Squid, Fish Paste, Coconut Glaze

Fragrant Garlic Prawn กุ้งกระเทียม ☆ 26

Grilled Tiger Prawn, Crispy Garlic, Thai Chilli Paste

Thai-Spiced Octopus Leg หนวดปลาหมึกย่าง 28

Char-grilled Thai-Spiced Octopus Leg, Charred Carrot Purree,
Tamarind Chimichurri Sauce

Seabass Fillet ปลากระพงขาวย่าง 28

Grilled Seabass Fillet, Tomato Tom Yum Glaze, Burnt Lime,
Green Chilli Lime Sauce

Australian Striploin (220g) เนื้อสตรีนอลลอยเนื้อสเตอเลียย่าง ☆ 42

Australian Grain-Fed Striploin, Tamarind Basil Dip, Nam Jim Jaew

Doneness is based on Chef's recommendation.
Please let us know if you have a preferred doneness.

A4/A5 Wagyu Striploin (180g) เนื้อวากิวย่าง A4 (180 กรัม) ☆ 98/168

Grilled Japanese A4/A5 Wagyu, Tom Yum Salt, Nam Jim Jaew

Doneness is based on Chef's recommendation.
Please let us know if you have a preferred doneness.



Thai-Spiced Octopus Leg

หมวดปลาหมึกย่าง

Char-grilled Thai-Spiced Octopus Leg,
Charred Carrot Purree, Tamarind
Chimichurri Sauce



Fragrant Garlic Prawn

กุ้งกระเทียม

Grilled Tiger Prawn, Crispy Garlic,
Thai Chilli Paste



Seabass Fillet

ปลากระพงขาวย่าง

Grilled Seabass Fillet, Tomato Tom Yum
Glaze, Burnt Lime, Green Chilli Lime Sauce



FROM THE WOK



Pad Thai (Seafood/Chicken/Mushroom) ผัดไทย (ไก่, กะเล หรือ เห็ด) 14

(Shrimp, Squid)/(Marinated Chicken Chuck)/(Mixed Mushroom), Sunny Side-Up, Crispy Tofu, Bean Sprout, Chive, Wok-Fried Rice Noodle, Crushed Peanut, Chilli Padi, Lime

Pineapple Rice Stack ข้าวผัดสับปะรดภูเขาไฟ ☆ 24

Shrimp, Ikura, Tobiko, Pineapple, Cashew Nut, Crispy Egg, Spicy Chicken Floss, Laksa Leaf Tempura, Thai Jasmine Rice

Drunken Noodles ผัดขี้เมาทะเล 14

Shrimp, Squid, Straw Mushroom, Sunny Side-Up, Baby Corn, Long Bean, Basil, Chilli Padi, Garlic, Wok-Fried Rice Noodle, Savoury Soy Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Roasted Duck Green Curry แกงเขียวหวานเป็ดย่าง 24

Roasted Duck, Eggplant, Lady's Finger, Turkey Berry, Thai Basil, Cherry Tomato, Basil Crisp, Dried Chilli

Spicy Level : 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

ADD-ON SIDES Sunny Side-Up ไข่ดาว 3

Thai Jasmine Rice ข้าวหอมมะลิ 3

Sticky Rice Cake (2pc) ข้าวเหนียวป็น 5

DESSERT

Mango & Butterfly Pea Sticky Rice ข้าวเหนียวมะม่วง ☆ 14

Fresh Mango, Butterfly Pea Glutinous Rice, Coconut Cream

Red Ruby ถับทิมกรอบกะทิสดไอศกรีมมะพร้าว 12

Water Chestnut, Sago, Strawberry, Jackfruit, Chia Seed, Coconut Flesh, Coconut Gelato

Sweet Tapioca มันเชื่อมไอศกรีมมะพร้าว 12

Steamed Sweet Tapioca, Coconut Gelato, Coconut Broth



Drunken Noodles

ผัดซีเมะทะเล

Shrimp, Squid, Straw Mushroom, Sunny Side-Up, Baby Corn, Long Bean, Basil, Chilli Padi, Garlic, Wok-Fried Rice Noodle, Savoury Soy Sauce

Spicy Level : No Spicy / 🔥 / 🔥🔥 / 🔥🔥🔥



Pad Thai (Seafood)

ผัดไทย (ทะเล)

Shrimp, Squid, Sunny Side-Up, Crispy Tofu, Bean Sprout, Chive, Wok-Fried Rice Noodle, Crushed Peanut, Chilli Padi, Lime



Pineapple Rice Stack

ข้าวผัดสับปะรดภูเก็ต

Shrimp, Ikura, Tobiko, Pineapple, Cashew Nut, Crispy Egg, Spicy Chicken Floss, Laksa Leaf Tempura, Thai Jasmine Rice

Red Ruby

ทับทิมกรอบกะทิสดไอศกรีมมะพร้าว

Water Chestnut, Sago, Strawberry,
Jackfruit, Chia Seed, Coconut
Flesh, Coconut Gelato



Sweet Tapioca

มันเชื่อมไอศกรีมมะพร้าว

Steamed Sweet Tapioca,
Coconut Gelato, Coconut Broth



Mango & Butterfly Pea Sticky Rice

ข้าวเหนียวมะม่วง

Fresh Mango, Butterfly Pea
Glutinous Rice, Coconut Cream



New

LUNCH MENU

FI WOODFIRE
THAI



Khao Kluk Kapi (Shrimp Paste Fried Rice) ข้าวคลุกกะปิ

Wok Hei Shrimp Paste Fried Rice, Sliced Shallots, Japanese Cucumber, Long Beans, Grilled Green Mango, Sakura Ebi, Chilli Padi, Fish Sausage, Shredded Omelette, Lime Wedges, Seafood Sauce.

16



River Prawn Tom Yum Pao Fan ข้าวต้มต้มยำกุ้งแม่น้ำ

Big Head River Prawn, Onion, Cherry Tomato, Egg, Tom Yum Broth simmered Thai Fluffy Rice.

24



Mushroom Tom Yum Pao Fan (V) ข้าวต้มต้มยำเห็ดรวม (เจ)

Mixed Mushroom, Onion, Cherry Tomato, Egg, Tom Yum Broth simmered Thai Fluffy Rice.

16



Khao Soi (Chicken Curry Noodle) ข้าวซอยไก่

Creamy Coconut Broth, Grilled Boneless Chicken Leg, Mee Pok Noodles, Crispy Noodles, Sliced Shallots, Pickled Mustard Greens, Lime Wedges.

18



Soy Brasied Pork Omu Rice ข้าวผัดไข่กับหมูตุ๋น

3 Hours Slow-Cooked Soy Pork, Omelette Rice, Carrot, Shallot, Spring Onion.

14



Keng Som Barramundi แกงส้มปลากระพงขาวกับข้าวหอมมะลิ

Grilled Barramundi, Keng Som Broth, Cabbage, Lotus Stem, Carrot, Baby Corn, Sweet Peas, Assorted Mushrooms, Coconut Stem, Jasmine Rice.

16



Claypot Prawn Glass Noodle กุ้งอบวุ้นเส้น

Tiger Prawns, Glass Noodles, Streaky Bacon, Mushrooms, Ginger, Garlic, Coriander, Spring Onion.

24



Claypot Mushroom Glass Noodle (V) เห็ดรวมอบวุ้นเส้น (เจ)

Assorted Mushrooms, Glass Noodles, Ginger, Garlic, Coriander, Spring Onion.

16



		<u>Glass</u>	<u>Bottle</u>	<u>Origin</u>
GIN	Gordon's (House Pour)	14	168	Scotland
	Iron Balls	-	260	Thailand
	East Indies Archipelago	-	180	Indonesia
	Lady Trieu Contemporary	-	180	Vietnam
	Peddlers Salted Plum	-	200	China
	Roku	-	240	Japan
VODKA	Stolichnaya (House Pour)	14	168	Russia
	Belvedere	-	200	Poland
	Suntory Haku	-	220	Japan
RUM	Mekong (House Pour)	14	168	Thailand
	Shakara 12YO	-	220	Thailand
	Nusa Cana Spiced	-	180	Indonesia
	Samai Kampot Pepper	-	220	Cambodia
TEQUILA/MEZCAL	Corazón Blanco (House Pour)	14	168	Mexico
	1800 Reposado	-	200	Mexico
	1800 Cristalino	-	240	Mexico
	Los Vecinos Espadín	15	200	Mexico
WHISKY	Suntory Kakubin (House Pour)	14	168	Japan
	Rachelle The Rabbit Horn Mali	15	200	Singapore
	Nikka From The Barrel	-	380	Japan
	Hibiki Harmony	-	210	Japan
	Macallan 12YO	-	320	Scotland
	Jim Beam White (House Pour)	14	168	USA
	Buffalo Trace	-	180	USA
COGNAC/BRANDY/ ARRACK	Hennessy VSOP (House Pour)	18	320	France
	Martell Cordon Bleu	-	550	France
	Ceylon Arrack	15	180	Sri Lanka

LIQUOR SELECTION



LIGHT & REFRESHING

Sabai 	Rum, Lemon, Simple Syrup, Basil	20
Aperol Siam Spritz	Gin, Aperol, Lime, Simple Syrup, Soda	20
White Sangria (for 2-3 pax)	White Wine, Gin, Orange Liqueur, Peach Syrup, Orange Juice, Soda	38

FRUITY & SPICY

Mango Caliente 	Tequila, Mango, Lime, Agave, Chilli Padi	20
Tom Yum Mule 	Gin, Ginger, Chilli Paste, Lemongrass, Kaffir Lime Leaf, Ginger Beer	20

SWEET, SMOOTH & AROMATIC

Fi Golden Pineapple	Gin, Spiced Pineapple Cordial, French Vanilla Syrup, Fresh Lemon	20
Sawasdee Sling 	Gin, Cherry Brandy, Pineapple, Lychee, Bitters, Soda	20
Café Pandan Royale	Vodka, Thai Coffee, Kahlua, Pandan Syrup	20
Coconut Bourbon Bliss	Roasted Coconut Bourbon, Malibu, Bitters	20
Red Sangria (for 2-3 pax)	Red Wine, Gin, Cherry Brandy, Grenadine, Orange Juice, Soda	38

CLASSIC COCKTAILS

Negroni	16
Cosmopolitan	16
Mojito (Lime / Mango / Strawberry)	16
The Pegu Club	16
Whiskey Sour (V)	16
Clarified Piña Colada	16

FI'S SIGNATURE COCKTAILS



BEER

Fi Woodfire Thai Lychee Lager (4.8%)	13
Fi Woodfire Thai Mango IPA (4.8%)	13
Thai Craft Rice Lager (4.7%)	14
Thai Craft Pale Ale (4.7%)	14
Singha Thai Beer (330ml)	12

WINE

SPARKLING

		<u>Glass</u>	<u>Bottle</u>
Pizzolato Prosecco Brut	Italy	-	78

WHITE

Ara Sauvignon Blanc	New Zealand	15	78
Obiz Pinot Grigio	Italy	-	78
Clement & Florian Berthier Sauvignon Blanc	France	-	88
Charly Nicolle Chablis	France	-	98

RED

Brigaldara Valpolicella	Italy	15	78
Podere Edoardo Chianti	Italy	-	88
François Villard Syrah	France	-	88
Dominique Portet Cabernet Sauvignon	Australia	-	98
Artuke Rioja	Spain	-	98
Château Barrail St Emilion GC	France	-	108
Tommasi Amarone	Italy	-	148

BEER & WINE



REFRESHMENTS

Fresh Ginger Lemongrass (Hot/Iced)	6
Naam Krajiab (Passionfruit Roselle Tea)	6
Chrysanthemum Slushie	8
Honey Lemon Fizz 	6
Lychee Strawberry Spritz	8
Pineapple Mango Spritz 	8
Fresh Juice of the Day	6

COFFEE & TEA

Thai Iced Milk Tea 	6
Thai Coffee (Hot/Iced)	6
Thai Iced Lemon Tea	6
Iced Matcha Thai Tea 	8
Iced Thai Dirty Matcha	8

OTHERS

Fresh Coconut	8
Fresh Coconut with Matcha Cream 	10
San Pellegrino (500ml)	8
Acqua Panna (500ml)	8
Coke (Thai Bottle)	5

NON-ALCOHOLIC

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(excluding Sangria)



(White or Red)

Wine, Gin, Basil,
Orange Juice, Soda

\$22



Vodka, Cherry Brandy,
Angostura Bitters, Pineapple
Juice, Lychee Syrup, Soda



Kaffir Lime Gin, Blue Curaçao,
Triple Sec, Lime, Bitters &
Soda



Nusa Cana, Lemon,
Simple Syrup, Basil



Takrai Collins

Gin, Lemongrass Syrup,
Fresh Lemon, Soda

Bang Rak Breeze

Mekong Rum, Pineapple,
Coconut Liqueur, Fresh
Lemon, Soda

Khing Gold

Whisky, Ginger Cordial,
Fresh Lemon, Soda

available from

11.30am til 7pm