Starters

Cold seafood dishes. Sized to share.

JUMBO PRAWN COCKTAIL 119
6 jumbo prawn tails, fresh lettuce, Marie Rose sauce, vinaigrette. 338 kcal

SEAFOOD TOWER 459
Lobster Tail, 4 Jumbo King Prawns, King Crab Cluster, Baerii Caviar. 778 kcal

PICANTE SHRIMPS 99
Tempura battered shrimp tossed in our house-made spicy sauce. 759 kcal

The Churrasco Experience

Our gaúchos harness century-old culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO
Lunch 279 SAR | Dinner 299 SAR

Continuous table side service of freshly-grilled cuts of succulent prime beef. Enjoy classic cuts such as our signature Picanha, Fillet Mignon and Ribeye, as well as lamb and chicken, carved at your table. These are complemented by Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your experience with us.

Enhance your experience with:

KING CRAB 199
Simply steamed leg and served with salsa rosa. 290 kcal

ROASTED BONE MARROW 99
2 bone marrow canoes, sourdough bread and chimichurri and panko breadcrumbs. 290 kcal

BUTTER-BATHED™ LOBSTER TAIL 159
With indulgent garlic butter. 250 kcal

BAERII CAVIAR 199
10g Baerii Caviar, served with Pão de Queijo. 190 kcal

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

TOMAHAWK 599
1000g bone-in Ribeye Tomahawk steak. 1,430 kcal

WAGYU RIBEYE 699
500g of thick-cut Australian 100% full-blood grade 9 Wagyu Sirloin. 2,856 kcal

Seafood, Vegetarian & More

Includes the Market Table.

SINGLE CUT CHURRASCO 259
Choose your favourite cut: Roasted chicken, fraldinha, Alcatra, Lamb steak, or roasted brisket. Your cut of choice will be served continuously and carved tableside.

MARKET TABLE AND FEIJOADA 99
Indulge in our Market Table, featuring a bountiful selection of salads and fresh vegetables, cured meats, Continental cheeses, antipasti dishes and more, alongside our Feijoada – a black bean with beef stew and fluffy rice.

WHOLE BRANZINO 269
Whole fresh fish, grilled blistered and carved tableside. 1,150 kcal

TRUFFLE RISOTTO 169
Black truffle & wild mushrooms risotto. 428 kcal

BEETROOT & GOAT'S CHEESE PASTA 179
Beetroot tortelloni, orange, goat's cheese. 773 kcal

Shareable Sides

Sized to share for two or more

WAGYU EMPANADAS 99
Wagyu beef, egg,onion,peppers & criolla sauce. 548 kcal

LOBSTER MAC & CHEESE 169
Butter-Bathed™ lobster, rich cheese sauce, panko breadcrumbs. 722 kcal

CROQUETAS DE ASADO 59
Beef ribs croquettes, potato pai, chimichurri mayo. 528 kcal

POTATOES AU GRATIN 69
Thinly sliced potatoes baked in a creamy cheese sauce until golden brown. 1,130 kcal

ROSEMARY TRUFFLE FRIES 49
Rosemary, grated Parmesan, truffle oil. Served with salsa rosa. 520 kcal

SWEET POTATO FRIES 49
Served with malagueta aioli. 450 kcal

Vegan Gluten-free

The Fogo Churrasco Experience for children 6 and under is complimentary. 6 to 12 half price.
*Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*
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