

MicoConcept

FYR Corporate Profile (Web)

Igniting Appetites

Introduction

Simple. Real. Two words that encapsulate FYR, a restaurant that peels back the layers of culinary complexity to bring about joy. Ensnared in Chinatown against the backdrop of historic allure, FYR offers an equally-intriguing concept that whisks one away to a bygone age.

Permeating the restaurant is a decidedly rugged vibe, flavoured by an overhanging vintage chandelier, sepia-hued wall mural and hardwood benches. Even its moniker harks back to primitive origins: it is the etymology of fire, the chiefest of elements in cooking.

Where the past and present intersect

Cuisines

Juxtaposing this intricate tapestry of olden-day charm is FYR's modern European-style cuisines. Exotic herbs and spices of Southeast Asia go into every dish, intensifying the taste.

The fieriness of chilli padi is tempered by the sweetness of paprika in the *Baked Freshly-Shucked Oysters*. Firing up senses is the *Spiced Deboned Red Snapper with Sambal Belacan*, with the beloved condiment lending a zesty kick to the fish's nutty taste. The earthy and sweet cinnamon is a surprise guest in the indulgent *Baked Pistachio Melt & Pandan Ice Cream*.

Back-to-basic flavours, larger-than-life experiences

Operations

FYR's gamut of comforting mainstays is cooked using lychee wood, which enlivens ingredients with a smoky and sweet-tinged note. The neatly-arrayed ingredients are then popped into the nifty Jospier Charcoal Oven.

This practice takes one back to primordial beginnings when food was cooked with firewood. A time when tribesmen would huddle around a roaring fire, watching intently as their raw ingredients turned into sustenance. The sizzling and crackling of their meats was music.

An archaic culinary style, but it is also one that till this day still prevails. And by anchoring the dining experience in a timeless simplicity, FYR too will create magical and transcendent moments for every guest.