

FUMÉE

At FUMÉE, every dish is a celebration of fire, flavour, and finesse. Our menu celebrates time honoured grilling traditions while embracing modern simplicity, letting premium quality cuts and fresh produce speak boldly for itself.

Our signature boards and sharing plates reflect our belief that dining is a social ritual, inviting conversation and connection around honest, soulful food. From flame-kissed steaks and slow-roasted meats to Mediterranean-Levantine inspired sides, each plate is thoughtfully curated to ignite the senses.

Discover our flame-charred seafood and slow-roasted meats, each crafted with the same dedication to honest flavour and understated sophistication.

Complete your experience with a handcrafted cocktail from our bar or explore our boutique wine selection, curated to complement the richness of our menu.

And be sure to finish with one of our indulgent desserts, the perfect finale to a meal defined by warmth, craft, and connection. FUMÉE is more than just a steakhouse. It's a place where fire, skill, and real flavour come together to create memorable moments worth sharing.

Signature Cuts. Local Flame.

FUMÉE

Garden Greens

Velvet Goat Salad (D)(N) 65

Seasonal greens, goat cheese, walnuts, raisins, pomegranate vinaigrette

Classic Greek Salad (D) 65

Cucumber, tomato, bell pepper, capers, black olives, onion, feta cheese, oregano

Anatolian Harvest Salad (D)(N) 70

Cucumber, tomato, parsley, onion, tulum cheese, walnuts, lemon, olive oil

Pistachio Arugula Salad (D)(G)(N)(SE) 60

Roasted eggplant, parmesan, halhali olives, pistachio pesto, crispy potato, asian dressing

Turkish Arugula Salad 60

Red onion, tomato, lemon dressing

Basil Burrata (D)(G) 75

Creamy burrata, balsamic glaze, Uzbek tomatoes, fresh basil

Raw & Refined

Oscietra Caviar (R)(S) 650/30g

David Herve Oyster No.3 (R)(SH) 30/pc

Parmesan Beef Carpaccio (D)(E)(R) 95

Thin beef slices, arugula, truffle, Dijon mustard, parmesan

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Modern Meze Table

Spicy Atom Dip (D) 35

Chili oil, roasted red capsicum, yogurt

Cig Kofte (R)(G) 40

Bulgur, tenderloin, tomato, chili

Antep Style Liver (D)(G) 55

Sautéed liver, potato, cumin, butter

Smoked Eggplant (V) 40

Kalamata olives, capsicum, lemon, basil

Tenderloin Hummus (D)(N)(SE) 65

Hummus, beef tenderloin, tahini, pine nuts

Stuffed Mussel Vines (SH) 55

Mussels, vine leaves, rice, lemon

Barbunya Pilaki (S) 40

Herring fish, parsley, tomato sauce

Hot Starters

Heritage Bone Broth (D)(G) 50

Beef, barley, chickpea

Truffle Mushroom Risotto (D) 65

Creamy arborio rice, parmesan, butter, mixed mushrooms, truffle oil

Garlic Shrimp Casserole (SH) 65

Shrimp, tomato, garlic, lemon, olive oil

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Grilled Selection

Adana Boru Kebab (G) 105
Spicy minced lamb, grilled tomato salsa, herbs, rocket

Liver Shish (G) 75
Charcoal-grilled liver, onion, tomato

Chicken Shish (D)(G) 75
Marinated chicken, grilled peppers, garlic yoghurt

Beef Shish Kebab (G) 85
Tender grilled beef, cumin, onion, tomato

Fire-Grilled Chicken Wings (G)(D) 75
Mint, tomato, onion, garlic yoghurt

Main Course

Lobster Linguine Al Bisque (D)(G)(SH) 215
Fresh lobster, garlic tomato, bisque sauce, basil

Mediterranean Sea Bass (S) 130
Grilled fillet, chili pepper, lemon, olive oil, parsley

Salmon on Cedar Wood 1kg (D)(S) 250
Served with pomegranate glaze, sautéed potato, seasonal greens

Grilled Salmon Trio (D)(S) 85
Lemon butter sauce, arugula cress

Slow-Braised Lamb Shoulder (D)(N) 175
Cajun-flavoured butter, Turkish rice with spices

Golden Veal Milanese (D)(E)(G) 190
Crispy breaded veal, parmesan, arugula, truffle, lemon

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Steakhouse Experience

Striploin Steak Wagyu +9 (300g) 390

Striploin Steak Angus +6 (300g) 130

Golden Striploin +9 (300g) 600

Filet Mignon Wagyu +9 (200g) 200

Filet Mignon Angus +6 (200g) 130

Golden Filet Mignon +9 (200g) 325

Ribeye Steak Wagyu +9 (300g) 480

Ribeye Steak Angus +6 (300g) 160

Golden Ribeye Wagyu +9 (400g) 710

Ottoman Sharing Steak +9 (1500g) 1,450

Golden Ottoman +9 (1500g) 2,100

Whole Lamb Rack (1200g) 300

8-Hour Asado Beef Ribs (D) 350

Lokum Tenderloin Wagyu +9 (200g) 300

Saslik (200g) 180

Fumée Classic Burger (D)(E)(G) 75

Fumée Golden Burger (D)(E)(G) 210

Lokum Burger (D)(E)(G) 85

Fumée Meatballs (G) 75

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Signature Sides

Sautéed Baby Potatoes (D) 35

French Fries (G) 30

Chargrilled Asparagus 35

Chargrilled Broccolini 35

Creamy Mashed Potato (D) 40

Creamy Mushroom Spinach (D)(G) 40

Blistered Padron Peppers 35

Bar Bites

Golden Truffle Beef Tartare (D)(E)(G)(R) 85

Hand-cut tenderloin, red onion, capers, chives, truffle aioli, crispy leek

Crispy Baby Squid (D)(E)(G)(SH) 60

Lightly battered squid, chili, parsley, lime, tartare sauce

Dynamite Shrimp Tempura (E)(G)(SH) 70

Crispy shrimp tossed in spicy dynamite sauce, topped with chives and a splash of lime

Bacon Jalapeño Poppers (D) 70

Stuffed with Tulum cheese, cheddar, cream cheese, garlic yoghurt

Sweet Potato Fries (G) 40

Crispy golden sweet potato fries, lightly seasoned

Dynamite Fries (E)(G) 50

Golden fries drizzled with spicy dynamite sauce and herbs

Truffle Parmesan Fries (D)(E)(G) 85

Crispy fries with truffle oil, grated parmesan, and garlic aioli

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Desserts

Baklava Royale (D)(G)(N) 60

Carrot-sliced baklava served with Maraş ice cream

Golden Künefe (D)(N)(G) 60

Classic künefe with Maraş ice cream

Chocolate Profiteroles (D)(E)(G) 45

Crust profiteroles with creme patissière and chocolate sauce

Molten Chocolate Fondant (D)(E)(G)(N) 70

Dark chocolate fondant with pistachio cream and Maraş ice cream

Fresh Fruit Platter 90

Assorted seasonal and exotic fruits

Authentic Maraş Ice Cream (D) 35