

FIRE



THE CONCEPT

"Fire" is symbolically named after the Balinese Dance "Kecak" where over 50 chorus chanting male dancers, clad in black and white sarongs gather in a ring around the "fire flame" to act out of a traditional story. The Kecak is a triumph of style and mood, and elements of this story can be seen all over the restaurant, from the ceiling fire ball, to the sarong styled glass pendants, to the visuals played out on the textured ceiling, through to the black and white checkered marble buffet counter. Traditional it is not.....creative, unquestionable!

SALADS, STARTERS & SNACKS

GF Freshly Shucked Lombok Oysters (per piece) Chili, lime, lemon, daikon & sesame sauce	30
 Tempura Lombok Oysters (4 each) Smoky bacon & caramelized shallot jam, tabasco	130
 GF Spanish Jamon Chopped Salad Butter lettuce, crispy jamon, tomatoes, sweet corn, grated egg	150
GF Smoked Duck & Medjool Date Salad Pistachios, rocket, olive oil marinated feta cheese, dried tomatoes	155
 GF Roasted Beet & Root Vegetable Salad Preserved lemons, goats cheese, fennel, parsley, pine nuts	135
 Blue Crab-Squid Ink Fettuccini Shelled crab, garlic, olive oil, clams, chili, rocket	165
 Sashimi of Norwegian Salmon Truffle ponzu, pickled green mango, basil flowers, bronze fennel	145
GF Carpaccio of Kiwami 9+ Wagyu Beef Truffle egg emulsion, shaved parmesan, arugula, olive oil	195
GF BBQ Octopus & Prawns Hazelnut romesco, crushed rosemary potatoes, olive powder	160
 Slow Roasted Duroc Pork Belly Truffle polenta, chorizo vinaigrette, sunny side quail eggs	140
 Grade A+ Tuna Ceviche Red onions, chili, lime, coriander, madras curry crisps	160
GF Roasted Pumpkin-Apple Soup Green apple, pistachio, cured duck, thai basil	140
Prime Australian Beef Tartare Colemans mustard, cornichons, capers, kecap manis, quail egg	155
 Iberico Jamon Sampler for 2 Selection of gold medal, best in class Iberico Jamons and salamis warm tomato crostini, Dijon mustard, house pickles	450
Fire Sampler for 2 Chefs selection of hot and cold appetizers to share	290
 Fire Signature Butchers Board for 2 Foie gras mousse, house terrine of the day, truffled chicken liver mousse, blue cheese, grilled bread	190

ROUGET FOIE GRAS

Steamed Foie Gras Chawan Mushi Blue crab, dashi, shimeji mushrooms, edamame, spring onion	150
Sautéed Foie Gras Brioche, port stewed strawberries, pickled shallots	190



Healthy



Contains Pork



Gluten Free



Vegetarian

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and
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FIRE SIGNATURE AGED STEAKS

From the best Australia has to offer to the hills of Argentina and the prairies of Holland we have sourced the finest beef available on the market. All our beef is hand selected and aged a minimum 21 days before being expertly grilled by our FIRE chefs.

GF Kimberly Red Grass-Fed 100 Days (Australia)

Striploin grass fed Kimberly	300 grm	420
Tenderloin grass fed Kimberly	250 grm	440

GF Stockyard Black Angus Grain-Fed 200+ Days (Australia)

Striploin grain fed Black Angus	350 grm	550
Tenderloin grain fed Black Angus	250 grm	580
Cube roll grain fed Black Angus	300 grm	530

GF Stockyard Gold Wagyu 7+ Top Sirloin (Australia)

Top sirloin wagyu beef 7+ marble score	300 grm	490
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GF Prime Grass-Fed Aberdeen Black Angus (Argentina)

Cube roll grass fed and 45 days dry aged	300 grm	580
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GF Dutch Milk Fed Veal Chop (Holland)

Prairie raised prime center cut Dutch veal chop	400 grm	650
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GF Sher Wagyu Beef Gold Label 5+ Marbling (Australia)

Tenderloin 5+ grain fed 400+ days holstein/wagyu	250 grm	610
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GF Kiwami 9+ Wagyu Pure Bred Beef Striploin (Australia) Grain-Fed 400+ Days

Australian bred prime wagyu beef, 9+ marble score	200 grm	880
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GF Fire Signature Black Angus Tomahawk Beef Rib (2 - 3 people)

Stockyard Black Angus Tomahawk Beef Rib from the Darling Downs region of Queensland, Australia. Served with truffle potato puree forest mushrooms, confit garlic, roasted root vegetables, red wine jus. (Please allow 30-45 minutes for cooking & resting)

GF Rouget Foie Gras

Add sauteed Rouget foie gras to any steak		150
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FRESH FROM THE OCEAN

All grilled fish are served with your choice of Fire signature sauce
grilled lemon and gaufrette chips

Marinated baby squid	195
Gold band snapper	215
Grilled King Prawns	250
Yellow - fin tuna (cooked rare)	225
Norwegian salmon	250

FIRE SIGNATURE SAUCES










Land

- GF Béarnaise sauce
- GF Porcini mushroom sauce
- GF Peppercorn sauce
- GF Chimichurri

Sea

- GF Parsley, crushed garlic & olive oil
- GF Café de Paris butter
- GF Salsa verde

ON THE SIDE

GF  Organic red quinoa tabbouleh salad	65
 Flash fried bok choy, miso itame sauce	65
 Classic creamed spinach, parmesan	65
GF  Honey glazed roasted organic carrots	65
 Truffle French fries, parsley, truffle oil, parmesan	60
 Asparagus and broccoli with chorizo and pine nuts	65
 Polenta chip with thousand island	65
 Macaroni and cheese	65
GF  Potato puree, truffle oil	65
 Crispy onion ring, chili salt	60
GF  Steamed jasmine rice	35



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LAND, SEA & AIR

Grilled Australian Lambs Chops	290
Confit garlic & tomato, pearl onion, potato gnocchi, black olive wine jus	
Slow Cooked Wagyu Oyster Blade Steak	260
Parmesan creamed barley, sweet corn, porcini jus, truffle froth	
 Fire Signature Bouillabaisse	290
Lobster broth, mussels, snapper, clams, prawns, grilled bread, rouille	
 Pan Roasted Norwegian Salmon	295
Morels, French lentils, roasted and pickled heirloom vegetables	
 Pepper Seared Grade A+ Tuna "a la pascal"	280
Eggplant caponata, crushed olive oil potatoes, olive tapenade	
Southern Style Crispy Fried Chicken	270
Buttered truffle potatoes, chicken jus, honey glazed carrots, fried herbs	
Confit Magret Duck Legs	250
Red wine braised cabbage, parmesan gnocchi, poached raisins duck jus	
Wood-Fired Wagyu Beef Pizza	225
Jalapenos, crumbled feta, shallot, purslane, green salsa	

WOK FRIED

 Sop Buntut	150
Indonesian style oxtail soup, sambal ijo, lime, steamed rice prawn cracker	
 Javanese Yellow Curry of Snapper, Prawns & Squid	240
Indonesian basil, cherry tomatoes, rice noodles savory coconut curry broth	
Seafood BBQ Jimbaran	250
Spiced clam, Balinese urap, pepes ikan, jumbo prawn rempeyek cracker	
Roasted Duck & Pineapple Curry	210
Red curry coconut broth, thai basil, pineapple, grapes, steamed rice	
Southern Thai Style Tom Yum Soup	150
Spicy and sour thai soup, coconut milk, straw mushrooms, prawn squid, snapper	
Indonesian Beef Rendang	210
Braised beef with Indonesian spices, coconut milk, steamed rice	
Nasi Goreng Kesuna Cekuh	190
Wok-fried rice, chicken, vegetable, shrimp, sambal & egg	



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SUGAR FIX

Pod 64% Chocolate Melting Sphere

White chocolate mousse, passion fruit jelly, lemon popping candy almond streusel

Crafted for an ultra pairing by our mixologist with the Spiced espresso machiato martini cocktail 100++

155

Green Tea Pannacotta

Sake braised strawberry, rice bubble croquant, pistachio ice-cream

Crafted for an ultra pairing by our mixologist with the White cinnabon cocktail 100++

125

Salted Caramel Mousse

Sous vide apples, kaffir lime, aerated chocolate, white chocolate powder

Crafted for an ultra pairing by our mixologist with the Jasmine green canyon cocktail 100++

125

GF Crispy Meringue Dome

Honey-coconut foam, compressed pineapple, passion fruit gel coconut crumble

Crafted for an ultra pairing by our mixologist with the Tiramisu cocktail 100++

125

Pod Couverture Chocolate Sampler for 2

80% dark chocolate soufflé, 64% chocolate-chili brulée

44% milk chocolate bon-bon, banana ice-cream

225

Selected Balinese Fruit

105

CHEESE PLEASE

Choose from our artisan French AOC cheese selection

Grilled bread, fruit mustarda, grapes

Choice of three

180

Tasting all five

260

Brie de Meaux

Cow milk, soft ripened, creamy "AOC 1980"

Fourme d'Ambert

Cow milk, blue vein, sweet, salty "AOC 2002"

Comte Green Band

Cow milk, semi-hard, strong-slightly sweet "AOC 1958"

Munster Ermitage

Cow milk, soft, buttery texture, strong "AOC 1978"

St Nectaire

Cow milk, semi-soft, washed rind, mild "AOC 1955"



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ICE CREAM

40

Salted caramel & pretzel

Peanut butter & double chocolate brownie

Matcha green tea

Maple-bourbon & candied walnut

Banana & candied hazelnut with Nutella swirl

Javanese vanilla bean

64% Valrhona chocolate

Balinese coffee & chocolate espresso beans

Classic bubble gum & fruit loops

Caramel-chocolate honeycomb

Sweet corn, candied popcorn & blueberry swirl

Malted strawberry

SORBET

40

Grapefruit & lemongrass

Mango & basil

Pineapple & kaffir lime

Green apple & prosecco

Strawberry & balsamic

Raspberry sorbet with lemon pop rocks

Bedugul passion fruit

Classic lemonade

Sour cherry

Summer white peach



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