

# 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

 <b>Freshly Shucked Lombok Oysters</b> Chili, lime, lemon, daikon & sesame sauce	<b>30</b>
 <b>Bedugul Tomato &amp; Cucumber Salad</b> Compressed Japanese cucumbers, ponzu, soft tofu	<b>95</b>
<b>Warm Chicken Mousse Toast</b> Pickled red onions, pistachio, shaved radish, raisins	<b>90</b>
 <b>Spanish Jamon Chopped Salad</b> Butter lettuce, crispy jamon, tomatoes, sweet corn, grated egg	<b>160</b>
<b>Smoked Duck &amp; Medjool Date Salad</b> Pistachios, rocket, olive oil marinated feta cheese, dried tomatoes	<b>155</b>
 <b>Roasted Beet &amp; Root Vegetable Salad</b> Preserved lemons, goats cheese, fennel, parsley, pine nuts	<b>135</b>
 <b>Blue Crab-Squid Ink Fettuccini</b> Shelled crab, garlic, olive oil, clams, chili, rocket	<b>165</b>
 <b>Sashimi of Norwegian Salmon</b> Truffle ponzu, pickled green mango, basil flowers, bronze fennel	<b>155</b>
<b>Japanese Style Kiwami 9+ Beef Tartare</b> Tempura nori chips, truffled quail egg, seaweed	<b>165</b>
 <b>BBQ Octopus &amp; Prawns</b> Hazelnut romesco, crushed rosemary potatoes, olive powder	<b>160</b>
 <b>Slow Roasted Duroc Pork Belly</b> Truffle polenta, chorizo vinaigrette, sunny side quail eggs	<b>150</b>
 <b>Grade A+ Tuna Ceviche</b> Red onions, chili, lime, coriander, madras curry crisps	<b>160</b>
 <b>Alaskan Scallop Sashimi</b> Ponzu, yuzu kosho, kiwi-pineapple relish, mint	<b>155</b>
<b>Duck Confit-Brie Flatbread</b> Grapes, candied walnuts, kale, caramelized onions	<b>170</b>
 <b>Fire Sampler for 2</b> Chefs selection of hot and cold appetizers to share	<b>290</b>
<b>Fire Signature Butchers Board for 2</b> Foie gras mousse, house terrine of the day, truffled chicken liver mousse, blue cheese, grilled bread	<b>190</b>
 <b>Cauliflower Quinoa Risotto</b> Curry oil, roasted almonds, harrisa lamb sausage, mint	<b>150</b>
<b>Steamed Foie Gras Chawan Mushi</b> Blue crab, dashi, shimeji mushrooms, edamame, spring onion	<b>175</b>



Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax

## 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 Homestead Grass-Fed 100 Days (Australia)**

Tenderloin grass fed Homestead	220 gm	470
Cube roll grass fed Homestead	300 gm	450

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

Striploin grain fed Black Angus	300 gm	580
Tenderloin grain fed Black Angus	250 gm	580

### **GF Stockyard Gold Wagyu 7+ Top Sirloin (Australia)**

Top sirloin wagyu beef 7+ marble score	300 gm	570
----------------------------------------	--------	-----

### **GF Stockyard Gold Wagyu 7+ Top Side Blade Steak (Australia)**

7+ blade steak, similar texture to striploin	220 grams	380
----------------------------------------------	-----------	-----

### **GF Prime Grass-Fed Aberdeen Black Angus (Argentina)**

Cube roll grass fed and 45 days dry aged	300 gm	590
------------------------------------------	--------	-----

### **GF Dutch Milk Fed Veal Chop (Holland)**

Prairie raised prime center cut Dutch veal chop	400 gm	680
-------------------------------------------------	--------	-----

### **GF Obe Organic-Grass Fed Bone in Rib Eye (Australia)**

Organic-grass fed bone rib eye	700 gm	750
--------------------------------	--------	-----

### **GF Kiwami 9+ Wagyu Pure Bred Beef Striploin (Australia) Grain-Fed 400+ Days**

Australian bred prime wagyu beef, 9+ marble score	200 gm	950
---------------------------------------------------	--------	-----

### **GF Fire Signature Whiskey Dry Aged Black Angus Tomahawk (2 - 3 people)** 1,800

Stockyard Black Angus Tomahawk Beef Rib Dry Aged with Jack Daniels Whiskey for 45 days. Served with wild arugula and sundried tomato salad, truffle potato puree, forest mushrooms (Please allow 30-45 minutes for cooking & resting)

### **Sauteéd Foie Gras**

Add sauteéd foie gras to any steak		150
------------------------------------	--	-----



Healthy



Contains Pork



Gluten Free



Vegetarian

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax

## FRESH FROM THE OCEAN

All grilled fish are served with your choice of Fire signature sauce

<b>Marinated baby squid</b>	<b>195</b>
<b>Gold band snapper</b>	<b>215</b>
<b>Grilled King Prawns</b>	<b>250</b>
<b>Yellow - fin tuna (cooked rare)</b>	<b>225</b>
<b>Norwegian salmon</b>	<b>250</b>
<b>Grilled Baby Batik Lobster</b>	<b>450</b>

## 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

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



**Healthy**



**Contains Pork**



**Gluten Free**



**Vegetarian**

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax



## LAND, SEA & AIR

<b>Grilled Australian Lambs Chops</b>	290
Confit garlic & tomato, pearl onion, potato gnocchi, black olive wine jus	
<b>Slow Cooked Wagyu Oyster Blade Steak</b>	260
Parmesan creamed barley, sweet corn, porcini jus, truffle froth	
 <b>Fire Signature Bouillabaisse</b>	290
Lobster broth, mussels, snapper, clams, prawns, grilled bread, rouille	
 <b>Pan Roasted Norwegian Salmon</b>	295
Morels, French lentils, roasted and pickled heirloom vegetables	
 <b>Pepper Seared Grade A+ Tuna "a la pascal"</b>	280
Eggplant caponata, crushed olive oil potatoes, olive tapenade	
<b>Southern Style Crispy Fried Chicken</b>	270
Buttered truffle potatoes, chicken jus, honey glazed carrots, fried herbs	
 <b>Grilled Gold Band Snapper</b>	250
Charred cauliflower, green olive vinaigrette, poached clams	

## WOK FRIED

 <b>Sop Buntut</b>	150
Indonesian style oxtail soup, sambal ijo, lime, steamed rice prawn cracker	
 <b>Javanese Yellow Curry of Snapper, Prawns &amp; Squid</b>	240
Indonesian basil, cherry tomatoes, rice noodles, savory coconut curry broth	
<b>Seafood BBQ Jimbaran</b>	250
Spiced clam, Balinese urap, pepes ikan, jumbo prawn rempeyek cracker	
<b>Roasted Duck &amp; Pineapple Curry</b>	210
Red curry coconut broth, thai basil, pineapple, grapes, steamed rice	
<b>Southern Thai Style Tom Yum Soup</b>	160
Spicy and sour thai soup, coconut milk, straw mushrooms, prawn squid, snapper	
<b>Indonesian Beef Rendang</b>	210
Braised beef with Indonesian spices, coconut milk, steamed rice	
<b>Nasi Goreng Kesuna Cekuh</b>	190
Wok-fried rice, chicken, vegetable, shrimp, sambal & egg	



Healthy



Contains Pork



Gluten Free



Vegetarian

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and  
subject to 10% service charge and 11% prevailing government tax

## SUGAR FIX

**Pod 64% Chocolate Melting Sphere** 165

**Our Signature**

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++**

**Green Tea Pannacotta** 95

Sake braised strawberry, rice bubble croquant, green tea ice-cream

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

**Salted Caramel Mousse** 95

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++**

**GF Crispy Meringue Dome** 95

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

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

**Chocolate Bliss** 195

Frozen hot chocolate, chocolate popcorn, molten chocolate cake, caneloni

**Selected Balinese Fruit** 105

## CHEESE PLEASE

Go local with our Swiss made artisan cheese selection

Hand crafted with organic milk in Bali by Kristoph, a master cheese maker

Grilled Bread, fruit mustarda, grapes

**Choice of three** 150  
**Tasting all five** 250

**Bali Blue**

Cow milk, soft ripened, creamy, cambozola characteristics

**Rosemary Manchego**

Cow milk, medium firm, olive oil washed rind, mild

**German Style Tilsiter**

Cow milk, aged two months, semi soft rind, tangy

**French Style Camembert**

Cow milk, soft-creamy texture, buttery, mild

**French Style Crottin de Chavignol**

Goat milk, aged goat cheese, crumbly texture, mildly tangy



Healthy



Contains Pork



Gluten Free



Vegetarian

Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and  
subject to 10% service charge and 11% prevailing government tax

## ICE CREAM

40

Salted caramel & pretzel

Peanut butter & double chocolate brownie

**GF** Banana & candied hazelnut with Nutella swirl

**GF** Javanese vanilla bean

**GF** 64% Valrhona chocolate

**GF** Caramel-chocolate honeycomb

**GF** Strawberry swirl

## SORBET

40

**GF** Mango & basil

**GF** Pineapple & kaffir lime

**GF** Strawberry & balsamic

**GF** Raspberry sorbet with gummy bears

**GF** Bedugul passion fruit

**GF** Classic lemonade



Any food allergies or intolerance? please inform us

All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax