












STARTERS & SALADS

GF  OYSTERS ON THE HALF SHELL	120
Champagne mignonette, lemon, roe	
 GRADE A+ TUNA CEVICHE	160
Red onions, thai chili, lime juice, tomato, coriander	
 MAHI MAHI-PRAWN CEVICHE	165
Curry chips, coconut cream, chili, coriander, cucumber	
GF   PLAGA FARMS ORGANIC BUTTER LETTUCE SALAD	140
Candied walnuts, sliced asian pears, blue cheese	
GF   SMOKED DUCK & MEDJOL DATE SALAD	155
Pistachios, rocket, olive oil, feta cheese, dried tomatoes	
GF    ROASTED BEET & ROOT VEGETABLE SALAD	135
Preserved lemons, goats cheese, fennel, parsley, toasted pine nuts	
GF   GRILLED PRAWN & QUINOA SALAD	175
Olives, sundried tomatoes, feta watercress, sherry vinaigrette	
 W COBB SALAD	140
Grilled chicken, romaine, avocado, blue cheese, bacon, sweet corn, quail egg	
HEARTS OF ROMAINE CAESAR SALAD	135
Spanish white anchovies, shaved parmesan, garlic croutons	
TEMPURA SALT & PEPPER CALAMARI	120
Lime, coriander, sambal aioli	
 W SURF & TURF RICE PAPER ROLLS	150
Marinated wagyu beef, prawn, nam jim sauce, Thai herbs	
TABLE SIDE CLASSIC BEEF TARTARE	150
Red onions, capers, mustard, quail egg, grilled bread	
SEAFOOD TOM YUM SOUP	125
Thai broth, kaffir lime, prawn, squid, snapper, tomato	
SWEET ONION-CAULIFLOWER SOUP	125
Spiced lamb, feta cheese, curry oil, pine nuts, raisins	
 IBERICO JAMON SAMPLER FOR 2	450
Selection of gold medal, best in class iberico jamons and salamis warm tomato crostini, dijon mustard, house pickles	

ON THE SIDE

  Steamed edamame, Balinese sea salt	60
 Crispy polenta chips, thousand island	60
 Crispy onion rings, house chili salt	50
 Truffle French fries, parmesan, parsley	50
 Sautéed broccoli & asparagus, chorizo, pine nuts	60
GF   Pan roasted root vegetables	60
GF   Truffle potato puree, French butter	60
GF  Steamed jasmin rice	30

FIRE SIGNATURE GRILL

Our Signature beef is responsibly sourced and raised in Australia then aged a minimum of 21 days before hitting the flames. All steaks are served with béarnaise and peppercorn sauces. Fish served with salsa verde and grilled lemon


GF  KIMBERLY RED GRASS-FED 100 DAYS (AUSTRALIA)	Tenderloin grass fed Kimberly	200 grm	320
GF  STOCKYARD BLACK ANGUS GRAIN-FED 200+ DAYS (AUSTRALIA)	Tenderloin ceter cut black angus	250 grm	580
	Cube roll center cut black angus	300 grm	550
GF  STOCKYARD GOLD WAGYU 7+ TOP SIRLOIN (AUSTRALIA)	Top sirloin wagyu beef 7+ marble score	300 grm	490
GF  KIWAMI 9+ WAGYU PURE BRED BEEF STRIPLOIN	Kiwami wagyu beef, 9+ marble score	200 grm	880
GF  FIRE SIGNATURE BEEF TASTING FOR TWO	Tenderloin center cut black angus	125 grm	990
	Top sirloin wagyu 7+ marble score	150 grm	
	Kiwami wagyu beef, 9+ marble score	100 grm	
GF  NORWEGIAN SALMON			250
GF  GOLD BRAND SNAPPER			195

MAINS-EAST & WEST

 GF  GRILLED RARE GRADE A+ TUNA LOIN	Peperonata, goats, cheese, pine nut salsa verde	155
 GF  ROASTED BARRAMUNDI FILLET	Cauliflower puree, sauteed bok choy, chilli jam, slow cooked tomato	155
 PARMESAN-POTATO GNOCCHI	Pumpkin puree, caramelized pumpkin, feta cheese, olives, dried tomato	165
CRISPY CONFIT DUCK LEG	Braised white bean cassoulet, smoked duck bacon, grilled baguette	175
 GRILLED SPRING CHICKEN	Lyonnais salad, chicken liver crostini, bacon, fingerling potatoes	175
SEAFOOD LINGUINI	Snapper, calamari, prawn, cherry tomatoes, garlic, chili, olive oil, wild rocket	175
NASI GORENG	Fried rice, chicken, egg, grilled prime beef satay, peanut sauce	150
CHAR KWAY TEOW	Wok fried Chinese flat rice noodles, prawns, dark soy, spring onion	160
SUMATRAN BEEF RENDANG	Prime beef braised with Indonesian spices, coconut milk, prawn crackers, rice	210



BURGERS & SANDOS

 SMOKED LOBSTER CLUB	Poached and smoked lobster, 7 grain toast, grilled bacon, lemon aioli	175
TRUFFLE WAGYU SWISS BURGER MELT	Stockyard wagyu beef, 1000 island, grilled onions, cheese	165
GRILLED WAGYU STEAK SANDWICH	Caramelized onion-blue cheese jam, balsamic grilled onions, grilled baguette	195
 FIRE ITALIAN STYLE HOAGIE	Italian salamis & hams, romaine, tomatoes, provolone, pickled peppers	175
 SPANISH JAMON "CROQUE MADAM"	Iberico jamons, leg ham, camembert, fried egg, tomato jam	165
 BUFFALO CHICKEN SANDWICH	Chicken schnitzel, buffalo sauce, blue cheese aioli, bacon, tomatoes	150
 THE TRADITIONAL ANGUS BEEF BURGER	Chargrilled angus beef patty, fried onion, mayonnaise, cornichon, tomatoes, cheddar	185
 THE RETREAT WAGYU BURGER	Grilled bacon, beetroot, fried egg, tomatoes, double cheese, sesame brioche bun	195

THIN CRUST PIZZA

BBQ CHICKEN	House bbq sauce, mozzarella, shallots, coriander, smoked chicken	165
 PARMA HAM & ASIAN PEAR	Wild rocket, truffle oil, shaved parmesan	185
 CLASSIC MARGARITA	Ripe tomatoes, mozzarella, parmesan, oregano, tomato sauce	135
AUSSIE WAGYU BEEF	Stockyard wagyu beef, crumbled feta, sliced shallots, jalapeno, pine nut-salsa verde	225
MOROCCAN LAMB	Spiced ground lamb, red onion, feta cheese, mint yoghurt, tomatoes	195
 VEGALICIOUS	Grilled artichokes, olives, roasted capsicum, tomatoes, mushroom, zucchini, curry leaves	155
TANDOORI CHICKEN	Cashews, onion, tomatoes, yogurt, coriander chutney, turmeric leaves	165
 GOURMET SMOKED HAM	Shaved leg ham, sugar pineapple, Spanish onion, tomatoes, basil	165
JIMBARAN MARKET SEAFOOD	Lobster, prawn, snapper, squid, sundried tomatoes, spinach	185
 SMOKED SALMON	Hummus, red onions, capers, rocket, preserved lemon	170
 IBERICO CHORIZO	Roasted peppers, red onions, goats cheese, fennel, tomato sauce	195

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