

STARTERS & SALADS

- GF** **OYSTERS ON THE HALF SHELL** 120
Champagne mignonette, lemon, roe
- GF** **GRADE A+ TUNA CEVICHE** 160
Red onions, thai chili, lime juice, tomato, coriander
- 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** **CLASSIC GREEK SALAD** 120
Oregano vinaigrette, tomatoes, cucumber, olives, feta
- GF** **PLAGA FARMS MIXED GREEN SALAD** 100
Curry vinaigrette, pickled & shaved radishes, tomatoes
- GF** **GRILLED PRAWN & QUINOA SALAD** 175
Olives, sundried tomatoes, feta watercress, sherry vinaigrette
- GF** **W COBB SALAD** 165
Grilled chicken, romaine, avocado, blue cheese, bacon, sweet corn, quail egg
- GF** **HEARTS OF ROMAINE CAESAR SALAD** 140
Spanish white anchovies, shaved parmesan, garlic croutons
- GF** **TEMPURA SALT & PEPPER CALAMARI** 150
Lime, coriander, sambal aioli
- GF** **W SURF & TURF RICE PAPER ROLLS** 150
Marinated wagyu beef, prawn, nam jim sauce, Thai herbs
- GF** **JAPANESE STYLE KIWAMI 9+ BEEF TARTARE** 165
Tempura nori chips, truffled quail egg, seaweed
- GF** **ROASTED PUMPKIN-APPLE SOUP** 150
Green apple, pistachio, cured duck, thai basil
- GF** **SEAFOOD TOM YUM SOUP** 160
Thai broth, kaffir lime, prawn, squid, snapper, tomato
- GF** **SPANISH JAMON CHOPPED SALAD** 160
Butter lettuce, jamon, tomatoes, sweet corn, grated egg
- GF** **FIRE SIGNATURE BUTCHERS BOARD FOR 2** 190
Foie Gras mousse, house terrine of the day, truffled chicken liver mousse, blue cheese, grilled bread

ON THE SIDE

- GF** Steamed edamame, Balinese sea salt 45
- GF** Crispy polenta chips, thousand island 65
- GF** Fried jalapeño poppers, capsicum aioli 65
- GF** Crispy onion rings, house chili salt 60
- GF** Truffle French fries, parmesan, parsley 60
- GF** Broccoli & asparagus, chorizo, pine nuts 65
- GF** Pan roasted root vegetables 60
- GF** Truffle potato puree, French butter 65
- GF** Steamed jasmin rice 35

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** **HOMESTEAD GRASS-FED 100 DAYS (AUSTRALIA)**
Tenderloin grass fed Homestead 220 grm 470
Cube roll grass fed Homestead 300 grm 450
- GF** **PRIME GRASS-FED ABERDEEN BLACK ANGUS (ARGENTINA)**
Cube roll grass fed and 45 days dry aged 250 grm 450
- GF** **Stockyard Gold Wagyu 7+ Top Side Blade Steak (Australia)**
7+ blade steak, similar texture to striploin 220 grams 380
- GF** **STOCKYARD GOLD WAGYU 7+ TOP SIRLOIN (AUSTRALIA)**
Top sirloin wagyu beef 7+ marble score 300 grm 490
- GF** **DUTCH MILK FED VEAL CHOP (HOLLAND)** 680
Prairie raised prime center cut dutch 400 grm
veal chop
- GF** **KIWAMI 9+ WAGYU PURE BRED BEEF STRIPLOIN (AUSTRALIA)** 880
Kiwami wagyu beef, 9+ marble score 200 grm
- GF** **NORWEGIAN SALMON** 250
- GF** **GOLD BRAND SNAPPER** 195
- GF** **MARINATED BABY SQUID** 195
- GF** **GRILLED KING PRAWN** 250
- GF** **GRILLED BABY BATIK LOBSTERS** 450

MAINS-EAST & WEST

- GF** **PEPPER SEARED GRADE A+ TUNA "A LA PASCAL"** 210
Eggplant caponata, crushed olive oil potatoes, olive tapenade
- GF** **GINGER SOY STEAMED BARRAMUNDI** 210
Bok choy, coriander, chilis, steamed rice
- GF** **JAVANESE YELLOW CURRY OF SNAPPER, PRAWNS & SQUID** 190
Indonesian basil, cherry tomatoes, rice noodles, coconut curry broth
- GF** **PARMESAN-POTATO GNOCCHI** 180
Pumpkin puree, feta cheese, olives, dried tomato
- GF** **SEAFOOD LINGUINI** 180
Snapper, calamari, prawn, cherry tomatoes, garlic chili, olive oil, wild rocket
- GF** **NASI GORENG** 165
Fried rice, chicken, egg, grilled prime beef satay, peanut sauce
- GF** **CHAR KWAY TEOW** 165
Wok fried Chinese flat rice noodles, prawns, dark soy, spring onion
- GF** **SUMATRAN BEEF RENDANG** 210
Prime beef braised with Indonesian spices, coconut milk, prawn crackers, rice

BURGERS & SANDOS

- GF** **SMOKED LOBSTER CLUB** 175
Poached and smoked lobster, 7 grain toast, grilled bacon, lemon aioli
- GF** **TRUFFLE WAGYU SWISS BURGER MELT** 175
Stockyard wagyu beef, 1000 island, grilled onions, cheese
- GF** **GRILLED WAGYU STEAK SANDWICH** 195
Caramelized onion-blue cheese jam, balsamic grilled onions, grilled baguette
- GF** **SIGNATURE PHILLY STYLE CHEESESTEAK** 175
Angus beef, cheddar, mushrooms, onions & sweet peppers
- GF** **CHIPOTLE BBQ PULLED PORK** 160
Cheddar, cabbage slaw, shallot pickles, house BBQ
- GF** **BEER BATTERED BARRAMUNDI SANDWICH** 160
Black bun, cabbage slaw, tartare sauce
- GF** **BUFFALO CHICKEN SANDWICH** 160
Chicken schnitzel, buffalo sauce, blue cheese aioli, bacon, tomatoes
- GF** **THE TRADITIONAL ANGUS BEEF BURGER** 185
Chargrilled angus beef patty, fried onion, mayonnaise, cornichon, tomatoes, cheddar
- GF** **GRILLED WAGYU 9+ BURGER** 235
Truffle aioli, Iberico jamon, sunny side egg, tomato jam

THIN CRUST PIZZA

- GF** **BBQ CHICKEN** 180
House bbq sauce, mozzarella, shallots, coriander, smoked chicken
- GF** **CLASSIC MARGARITA** 155
Fresh tomato, mozzarella, parmesan, rich tomato sauce
- GF** **AUSTRALIAN WAGYU BEEF** 235
Stockyard wagyu beef, crumbled feta, sliced shallots, jalapeno, pine nut-salsa verde
- GF** **MOROCCAN LAMB** 210
Spiced ground lamb, red onion, feta cheese, mint yoghurt, tomatoes
- GF** **VEGALICIOUS** 170
Grilled artichokes, olives, roasted capsicum, tomatoes, mushroom, zucchini, curry leaves
- GF** **TANDOORI CHICKEN** 180
Cashews, onion, tomato, yogurt, coriander chutney, turmeric leaves
- GF** **GOURMET SMOKED HAM** 180
Ham, sugar pineapple, Spanish onion, tomato, basil
- GF** **JIMBARAN MARKET SEAFOOD** 210
Lobster, prawn, fish, clam, bocconcini, sundried tomatoes, spinach
- GF** **SMOKED SALMON** 180
Hummus, red onions, capers, rocket, preserved lemon
- GF** **IBERICO CHORIZO** 195
Roasted peppers, red onions, goats cheese, fennel, tomato sauce



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