STARTERS & SALADS

ĜF	OYSTERS ON THE HALF SHELL Champagne mignonette, lemon, roe	120
<i>5</i> 2	GRADE A+ TUNA CEVICHE Red onions, thai chili, lime juice, tomato, con	160 Fiander
<i>5</i> 2	MAHI MAHI-PRAWN CEVICHE Curry chips, coconut cream, chili, coriander	165 ; cucumber
GF 🗶	PLAGA FARMS ORGANIC BUTTER LETTUCE SALAD Candied walnuts, sliced asian pears, blue o	140 cheese
GF 💋	SMOKED DUCK & MEDJOOL DATE SALAD Pistachios, rocket, olive oil, feta cheese, drie	
GF /// ((7	ROASTED BEET & ROOT VEGETABLE SALAD Preserved lemons, goats cheese, fennel, po toasted pine nuts	
GF 💋	GRILLED PRAWN & QUINOA SALAD Olives, sundried tomatoes, feta watercress,	175 sherry vinaigrette
<u>, 2</u>	W COBB SALAD Grilled chicken, romaine, avocado, blue ch sweet corn, quail egg	165 eese, bacon
	HEARTS OF ROMAINE CAESAR SALAD Spanish white anchovies, shaved parmesar	140 n, garlic croutons
	TEMPURA SALT & PEPPER CALAMARI Lime, coriander, sambal aioli	120
	W SURF & TURF RICE PAPER ROLLS Marinated wagyu beef, prawn, nam jim sau	150 uce, Thai herbs
	TABLE SIDE CLASSIC BEEF TARTARE Red onions, capers, mustard, quail egg, gril	165 led bread
	SEAFOOD TOM YUM SOUP Thai broth, kaffir lime, prawn, squid, snappe	160 er, tomato
	SWEET ONION-CAULIFLOWER SOUP Spiced lamb, feta cheese, curry oil, pine nu	125 ts, raisins
×	IBERICO JAMON SAMPLER FOR 2 Selection of gold medal, best in class iberic salamis warm tomato crostini, dijon mustaro	



Any food allergies or intolerance? please inform us



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 20 (AUSTRALIA)	0+ DAYS	
Tenderloin ceter cut black angus Cube roll center cut black angus	250 grm 300 grm	580 550
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 STRIPL Kiwami wagyu beef, 9+ marble score	OIN 200 grm	880
Riwalili wagya beel, 71 marble score	200 gilli	000
GF FIRE SIGNATURE BEEF TASTING FOR TWO Tenderloin center cut black angus Top sirloin wagyu 7+ marble score Kiwami wagyu beef, 9+ marble score	125 grm 150 grm 100 grm	990
GF NORWEGIAN SALMON		250
GF GOLD BRAND SNAPPER		195



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MAINS-EAST & WEST

GF GRILLED RARE GRADE A+ TUNA LOIN Peperonata, goats, cheese, pine nut salsa verde	195
GF ROASTED BARRAMUNDI FILLET Cauliflower puree, sauteed bok choy, chilli jam slow cooked tomato	195
PARMESAN-POTATO GNOCCHI Pumpkin puree, caramelized pumpkin, feta cheese olives, dried tomato	180
CRISPY CONFIT DUCK LEG Braised white bean cassoulet, smoked duck bacon grilled baguette	190
GRILLED SPRING CHICKEN Lyonaisse salad, chicken liver crostini, bacon fingerling potatoes	190
SEAFOOD LINGUINI Snapper, calamari, prawn, cherry tomatoes, garlic chili, olive oil, wild rocket	180
NASI GORENG Fried rice, chicken, egg, grilled prime beef satay peanut sauce	165
CHAR KWAY TEOW Wok fried Chinese flat rice noodles, prawns, dark soy spring onion	165
SUMATRAN BEEF RENDANG Prime beef braised with Indonesian spices, coconut mil prawn crackers, rice	210 k

ON THE SIDE

🢯 Steamed edamame, Balinese sea salt	60
🖄 Crispy polenta chips, thousand island	60
🕼 Crispy onion rings, house chili salt	50
177 Truffle French fries, parmesan, parsley	50
📑 💽 Sautéed broccoli & asparagus, chorizo	60
pine nuts	
GF An roasted root vegetables	60
GF Month Truffle potato puree, French butter	60
GFL07 Steamed jasmin rice	30



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BURGERS & SANDOS

2	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	175
	GRILLED WAGYU STEAK SANDWICH Caramelized onion-blue cheese jam balsamic grilled onions grilled baguette	195
.3	FIRE ITALIAN STYLE HOAGIE Italian salamis & hams, romaine, tomatoes provolone pickled peppers	175
<u>,</u>	SPANISH JAMON "CROQUE MADAM" Iberico jamons, leg ham, camembert fried egg, tomato jam	165
.2	BUFFALO CHICKEN SANDWICH Chicken schnitzel, buffalo sauce blue cheese aioli, bacon, tomatoes	160
<u>,</u>	THE TRADITIONAL ANGUS BEEF BURGER Chargrilled angus beef patty, fried onion, mayonnaise, cornichon, tomatoes, cheddar	185
2	THE RETREAT WAGYU BURGER Grilled bacon, beetroot, fried egg tomatoes, double cheese, sesame brioche bun	220



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THIN CRUST PIZZA

	BBQ CHICKEN House bbq sauce, mozzarella, shallots coriander, smoked chicken	180
	PARMA HAM & ASIAN PEAR Wild rocket, truffle oil, shaved parmesan	195
<u> 8</u> 7	CLASSIC MARGARITA Fresh tomato, mozarella, parmesan, rich tomato sauce	195
	AUSTALIAN WAGYU BEEF Stockyard wagyu beef, crumbled feta, sliced shallots jalapeno, pine nut-salsa verde	235
	MOROCCAN LAMB Spiced ground lamb, red onion, feta cheese mint yoghurt, tomatoes	210
	VEGALICIOUS Grilled artichokes, olives, roasted capsicum, tomatoes mushroom, zucchini, curry leaves	170
	TANDOORI CHICKEN Cashews, onion, tomato, yogurt coriander chutney, turmeric leaves	180
	GOURMET SMOKED HAM Ham, sugar pineapple, Spanish onion, tomato, basil	180
	JIMBARAN MARKET SEAFOOD Lobster, prawn, fish, clam, bocconcini sundried tomatoes, spinach	210
	SMOKED SALMON Hummus, red onions, capers, rocket, preserved lemon	180
2	IBERICO CHORIZO Roasted peppers, red onions, goats cheese fennel tomato sauce	195



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ICE CREAM

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

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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All prices are quoted in thousands Indonesian rupiah and subject to 10% service charge and 11% prevailing government tax 40

