

FIRE



THE CONCEPT

"Fire" is symbolically named after 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!

SNACKS, APPETIZERS & SALAD

GF  Grilled Lombok Oysters <i>Choice of sauce:</i>	50/piece
GF Buffalo Bleu	
GF  Bacon Barbeque Rockefeller	
Black Angus Steak Tartar Taco Smoked tomato relish, horseradish aioli, crispy capers	65/piece
GF White Cauliflower Bisque Cauliflower couscous, seared scallop, caviar	145
Saffron Spaghetti Fresh lobster, garden lemon, black pepper	180
 Lox and Bagels Smoked salmon, crispy capers, everything bagel spice, citrus cream	70
GF  Bedugul Carrot Tartar Pickled mustard seed, onion, fried capers, garden lemon, fresh wasabi	140

TO SHARE FOR 2 PERSON

 Fire Signature Butchers Board For two Jamon iberico, foie gras mousse, pork terrine, duck prosciutto, wagyu jerky, beef marmalade, house pickles, tarragon mustard, grilled bread & crackers	495
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 Grilled Cos Lettuce "Wedge" Cured egg yolk, bleu cheese mousse, pickled onions, guanciale	125
 Tuna & Swordfish Checkerboard Candlenut, passionfruit, sweet onion salsa	185
 Novios Tomato Salad Burrata, green goddess, cucumber, balsamic	145
Cocoa Casarecce Brown butter braised giblets, local pumpkin & sage	145
GF  Strawberry Gazpacho Persian cucumber, pearl onions, parmesan	130
 Locally Grown Kale Salad Candied nuts, citrus, avocado, quinoa, manchego lemon - thyme vinaigrette	135



Any food allergies or intolerance? Please inform us
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subject to 10% service charge and prevailing 11% government tax

FIRE SIGNATURE AGED STEAKS

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

GF Homestead 100 Days (Australia) Tenderloin grass fed homestead	250 grm	480
GF Stockyard Black Angus 200+ Days (Australia) Strip Loin grain fed Black Angus	250 grm	560
GF Stockyard Silver label Wagyu 8+ Top Sirloin (Australia) Top sirloin wagyu 8+ marble score	300 grm	830
GF Rioplatense Aberdeen Black Angus (Argentina) Cube roll grass fed	300 grm	925
GF Obe Organic Beef (Australia) Tenderloin grass fed	220 grm	680
GF Kiwami Pure bred Wagyu Striploin 9+ (Australia) Pure blood wagyu grain-fed 400+ days	200 grm	1,300
GF Sendai Striploin A5 (Japan) Sasanishiki rice stalks and barley fed A5 striploin	125 grm	1,500
GF Fire Signature Dry Aged Black Angus Tomahawk (two - three people) Stockyard Black Angus Tomahawk beef rib dry aged for 21 days (Please allow 30-45 minutes for cooking & resting)		1,800
GF Sautéed Duck Foie Gras Add sautéed rouget foie gras to any steak		150

ON THE BONE

GF  Pork Tomahawk (Bali) 48 hour maple brine 400g	575
GF Stockyard Bone-in Shortloin T-Bone 500g Porterhouse 800g	850 1,400
GF Lamb Shank (Australia) Braised in natural jus 300g	340
GF ½ Brick Chicken (Bali) Garden lemon & rosemary marinated 900g	280

RUB IT ON

Fire signature BBQ rub
Three peppercorn rub
Balinese spice rub

SAUCE SELECTION

Porcini mushroom
Green peppercorn
Cabernet jus
Béarnaise
Salsa verde
Chimichurri



Healthy



Contains Pork



Gluten Free



Vegetarian

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FRESH FROM THE OCEAN

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

Gold Band Snapper	195
Grilled King Prawns (4 pieces)	250
Yellowfin Tuna (cooked rare)	220
Tasmanian Salmon	250
Grilled Live Bamboo Lobster	200/100g

FIRE SIGNATURE SAUCE

Land

Béarnaise sauce
Mushroom sauce
Peppercorn sauce
Beef jus
Beetroot ketchup

Sea

Citrus ponzu
Café de Paris butter
Salsa verde
Chimichurri
Bloody Mary dressing

MORE THAN A SIDE

 Baked brown rice pilaf, miso, mushroom & tofu bolognese	80
GF  Summer Squash Bayaldi Confit onion, garden chimichuri, Ubud tomatoes	75
 Hand crafted potato gnocchi, Italian basil, parmesan, toasted pumpkin seeds, cognac emulsion	90

CLASSICS & CARBS

GF  Creamed spinach, roasted garlic, parmesan cream	65
GF  Harissa scented baby carrots, labneh, toasted cashews	75
 Crispy onion rings, chili salt	70
GF  Chipotle Creamed Corn Double smoked bacon, lime, tarragon	65
 Truffle French fries, parsley, parmesan	75
 Sea salt French fries	70
 Polenta chips, thousand island	75
 Baked mac and cheese, herb crumbs	65
 Potato puree, truffle oil	65
GF  Steamed Jasmine rice	40



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LAND, SEA & AIR

 Moringa Crusted Snapper	315
Heirloom squash mosaic, charred tomatoes, Thai eggplant, local chili broth	
Pepper Crusted Seared Yellowfin Tuna "à la Pascal"	250
Eggplant caponata, tempura vegetables, olive oil crushed potatoes	
GF Braised Beef Short Rib	320
Smoked potato puree, baby carrots, creamed spinach, cabernet jus	
GF Kemangi Honey Glazed Duck Breast	350
Mustard greens, cauliflower, confit potato, huckleberry jus	
Southern Style Crispy Fried Chicken	220
Truffle creamed potatoes, chicken jus, honey glazed carrot	

FROM THE WOK

Nasi Goreng	175
Wok-fried rice, vegetables, shrimp, chili sambal, sunny side fried egg, crispy chicken, beef sate, toasted coconut urab	
Sop Buntut	180
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	
Roasted Duck & Pineapple Curry	210
Red curry coconut broth, Thai basil, pineapple, grapes, steamed rice	
Indonesian Beef Rendang	210
Braised beef with Indonesian spices, coconut milk, steamed rice	



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SUGAR FIX

- GF**  **Mount Agung** 125
Orange ice cream, Italian meringue,
dark rum flambé.
-  **Valrhona Caraïbe 66%** 135
Caraïbe 66%, spicy brulée,
gluten free granola ice cream
-  **Lemon Meringue** 110
Creamy lemon cylinder, mango basil sorbet
-  **Banana Caramel** 120
Warm banana tatin, Bedugul vanilla bean ice cream
- GF**  **Passion Fruit Soufflé** 135
Acacia honey
(Please note may take up to 20 minutes)
-  **Pod 64% Chocolate Melting Sphere** 165
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++**

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 mostarda, grapes

Choice of three 250
Tasting all five 420

Bali Blue
Cow milk, soft ripened, creamy, cambozola characteristics

Rosemary Manchego - Bali
Cow milk, medium firm, olive oil washed rind, mild

Munster Lisbeth - France
Cow milk, soft

Saint-Nectaire - France
Cow milk, semi soft washed rind

Tre Signori - Italy
Goat milk, sweet and sour



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