

STARTERS & SNACKS

BLACK ANGUS STEAK TARTAR TACO (PER PIECE) Smoked tomato relish, horse radish aioli, crispy capers	65
SEMINYAK GUACAMOLE Red onions, fresh coriander, chives, charred corn, tomatoes, lime	95
GRADE A TUNA CEVICHE Red onions, Thai chili, lime, cucumber, tomato, coriander, corn chips	160
W SURF & TURF RICE PAPER ROLLS Marinated wagyu beef, prawn, nam jim sauce, Thai herbs	150

FIRE SIGNATURE BUTCHERS BOARD FOR 2 Iberico jamon, foie gras mousse, pork terrine, duck prosciutto, wagyu jerky, beef marmalade, house pickles, tarragon mustard, grilled bread and crackers	495
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SALAD

W COBB SALAD Grilled chicken, romaine, avocado, blue cheese, bacon, sweet corn, quail egg	165
GF VEG ORGANIC QUINOA AND VEGETABLE SALAD Arugula pesto, wild mushrooms, citrus, parmesan with *prawn *chicken	125
VEG SIBERIAN KALE CAESAR Lemon garlic dressing, grana padano, buttered panko	145
GF CHICKEN BURRITO BOWL Sweet potato, Mexican beans & corn, chicken, avocado, red rice	135

LIQUID

WAGYU MISO UDON Braised wagyu beef, poached farm egg, kimchi, bok choy, spring onions, bean sprouts	170
SOUTHERN THAI STYLE TOM YUM SOUP Spicy and sour, coconut milk, straw mushrooms, prawn, squid, snapper	145
SUMMER TOMATO BISQUE Raclette Toasty	160

ON THE SIDE

VEG Crispy polenta chips, thousand island	75
VEG Crispy onion rings, house chili salt	70
VEG Truffle French fries, parmesan, parsley	75
GF VEG Harissa scented carrots, Greek yogurt, cashews	70
VEG Truffle potato puree, French butter	65
GF VEG Steamed jasmine rice	40

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 Signature grills are served with the Fire sambal collection and a choice of 1 side order.

HOMESTEAD GRASS-FED 100 DAYS (AUSTRALIA) Tenderloin grass fed Homestead	250 grm	480
STOCKYARD BLACK ANGUS GRAIN-FED 200+ DAYS (AUSTRALIA) Strip Loin grain fed Black Angus	250 grm	560
KIWAMI PURE BRED WAGYU STRIPLOIN 9+ (AUSTRALIA) Pure blood Wagyu grain-Fed 400+ Days	200 grm	1.300
RIOPLATENSE GRASS FED ABERDEEN BLACK ANGUS (ARGENTINA) Cube roll grass fed	300 grm	925
ATLANTIC SALMON	180 grm	250
GOLD BAND SNAPPER	180 grm	195
GRILLED KING PRAWNS (4PCS)		250
GRILLED LIVE BATIK LOBSTERS		200/100g

EAST & WEST

GF PEPPER SEARED GRADE A+ TUNA "A LA PASCAL" Eggplant caponata, crushed olive oil potatoes	220
VEG HAND CRAFTED POTATO GNOCCHI Italian basil, parmesan, toasted pumpkin seeds, cognac emulsion	125
NASI GORENG Wok-fried rice, vegetables, shrimp, sunny side fried egg, chili sambal, crispy chicken, beef sate, toasted coconut urab	175
STEAMED WILD BARRAMUNDI Asian greens, soy-ginger and lemongrass broth	250
JAVANESE YELLOW CURRY OF SNAPPER, PRAWNS & SQUID Indonesian basil, cherry tomatoes, rice noodles, coconut curry broth	240
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 milk, prawn crackers, rice	210
SEARED TUNA & GRAINS Miso sesame glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, flax seed	195
SOUTHERN STYLE CRISPY FRIED CHICKEN Truffle creamed potatoes, chicken jus, charred baby carrot	220



Any food allergies or intolerance? Please inform us
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

BURGERS & SANDOS

PEPPER CRUSTED FISH SANDWICH Wild arugula, remoulade, ciabatta	210
STOCKYARD WAGYU STEAK SANDWICH Grilled top sirloin, melted cheese, French mustard, lettuce, tomato, toasted sourdough	210
GF VEG JACKFRUIT CHILI TACOS Pico de Gallo, pickled onions, avocado	160
VEG BUFFALO CHICKEN WRAP Chicken schnitzel, buffalo sauce, buttermilk aioli, bacon, tomatoes	160
THE TRADITIONAL ANGUS BEEF BURGER Market lettuce, tomatoes, cheddar, cornichon aioli	185
VEG GRILLED WAGYU 9+ BURGER Truffle aioli, Iberico jamon, sunny side egg, tomato jam, double cheese	235
VEG THE FALAFEL WRAP Crispy chick pea fritters, sesame yoghurt, crumbled feta, tomato, onion	135
THE W BAGEL Toasted multi grain bagel, whipped cream cheese, house smoked salmon, red onions, capers	155

THIN CRUST PIZZA

RED PIES	
CLASSIC BURRATA Crushed tomato, fresh Burrata, basil	180
BUFFALO CHICKEN House buffalo sauce, mozzarella, shallots, coriander, fried chicken, ranch	185
JAMBI PINEAPPLE & HAM Ham, pineapple, tomato, basil	185
FRUIT DE MER Fresh Flores shellfish, tomato, snapper, pecorino, hot peppers	210
MOROCCAN LAMB Lamb sausage, ricotta, dandelion greens, tomato, pecorino	210
IBERICO CHORIZO Roasted peppers, sundried tomatoes, goats cheese, fennel	195
WHITE PIES	
CHARRED BROCCOLI Charred broccoli, grana padano, mozzarella, olives, hot peppers	180
CARBONARA Guanciale, fresh egg, pecorino, scallions, black pepper	190
FUNGHI Wild mushrooms, grana padano, moringa	185
PROSCIUTTO Prosciutto di Parma, grana padano, mozzarella, arugula	195
4 FORMAGGI Tomato, mozzarella, Burrata, goat cheese, grana padano	180