

# STARTERS & SNACKS

<b>GF</b>	<b>OYSTERS ON THE HALF SHELL</b> Champagne mignonette, lemon, roe	120
<b>GF</b>	<b>GRADE A+ TUNA CEVICHE</b> Red onions, thai chili, lime juice, tomato, coriander	160
<b>GF</b>	<b>SMOKED DUCK &amp; MEDJOOOL DATE SALAD</b> Pistachios, rocket, olive oil, feta cheese, dried tomatoes	155
<b>GF</b>	<b>ROASTED BEET &amp; ROOT VEGETABLE SALAD</b> Preserved lemons, goats cheese, fennel, parsley toasted pine nuts	135
<b>GF</b>	<b>CLASSIC GREEK SALAD</b> Oregano vinaigrette, tomatoes, cucumber, olives, feta	120
<b>GF</b>	<b>PLAGA FARMS MIXED GREEN SALAD</b> Curry vinaigrette, pickled & shaved radishes, tomatoes	100
<b>GF</b>	<b>GRILLED PRAWN &amp; QUINOA SALAD</b> Olives, sundried tomatoes, feta watercress, sherry vinaigrette	175
<b>GF</b>	<b>W COBB SALAD</b> Grilled chicken, romaine, avocado, blue cheese, bacon sweet corn, quail egg	165
	<b>HEARTS OF ROMAINE CAESAR SALAD</b> Spanish white anchovies, shaved parmesan, garlic croutons	140
	<b>TEMPURA SALT &amp; PEPPER CALAMARI</b> Lime, coriander, sambal aioli	150
<b>GF</b>	<b>W SURF &amp; TURF RICE PAPER ROLLS</b> Marinated wagyu beef, prawn, nam jim sauce, Thai herbs	150
	<b>JAPANESE STYLE KIWAMI 9+ BEEF TARTARE</b> Tempura nori chips, truffled quail egg, seaweed	165
<b>GF</b>	<b>ROASTED PUMPKIN-APPLE SOUP</b> Green apple, pistachio, cured duck, thai basil	150
	<b>SEAFOOD TOM YUM SOUP</b> Thai broth, kaffir lime, prawn, squid, snapper, tomato	160
<b>GF</b>	<b>SPANISH JAMON CHOPPED SALAD</b> Butter lettuce, jamon, tomatoes, sweet corn, grated egg	160
<b>GF</b>	<b>FIRE SIGNATURE BUTCHERS BOARD FOR 2</b> Foie Gras mousse, house terrine of the day truffled chicken liver mousse, blue cheese, grilled bread	190

# ON THE SIDE

<b>GF</b>	Steamed edamame, Balinese sea salt	45
<b>GF</b>	Crispy polenta chips, thousand island	65
<b>GF</b>	Fried jalapeño poppers, capsicum aioli	65
<b>GF</b>	Crispy onion rings, house chili salt	60
<b>GF</b>	Truffle French fries, parmesan, parsley	60
<b>GF</b>	Broccoli & asparagus, chorizo, pine nuts	65
<b>GF</b>	Pan roasted root vegetables	60
<b>GF</b>	Truffle potato puree, French butter	65
<b>GF</b>	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 Signature grills are served with the Fire sambal collection and a choice of 1 side order.

<b>GF</b>	<b>HOMESTEAD GRASS-FED 100 DAYS (AUSTRALIA)</b>		
	Tenderloin grass fed Homestead	250 grm	480
	Rib eye cube roll grass fed Homestead	300 grm	450
<b>GF</b>	<b>STOCKYARD BLACK ANGUS GRAIN-FED 200+ DAYS (AUSTRALIA)</b>		
	Strip Loin grain fed Black Angus	250 grm	560
<b>GF</b>	<b>STOCKYARD SILVER LABEL WAGYU 6+ TOP SIRLOIN (AUSTRALIA)</b>		
	Top sirloin wagyu 6+ marble score	300 grm	820
<b>GF</b>	<b>KIWAMI PURE BRED WAGYU STRIPLOIN 9+ (AUSTRALIA)</b>		
	Pure blood Wagyu grain-Fed 400+ Days	200 grm	1.300
<b>GF</b>	<b>ATLANTIC SALMON</b>	180 grm	280
<b>GF</b>	<b>GOLD BAND SNAPPER</b>	180 grm	205
<b>GF</b>	<b>GRILLED KING PRAWNS (4PCS)</b>		290
<b>GF</b>	<b>GRILLED BABY BATIK LOBSTERS (2PCS)</b>		480

# MAINS-EAST & WEST

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



# BURGERS & SANDOS

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

# THIN CRUST PIZZA

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