



A signature cliffside venue offers flame-grilled seafood, prime cuts infused with aromatic firewood and sits on the topmost level of Jumeirah Bali with awe-inspiring views across the island's gin-clear waters and romantic sunset panoramas.

The menu is an ode to dishes cooked over an aromatic, wood-fired flame using only the finest seasonally-changing local firewood. We strive to evoke the essence of barbecue by using locally-sourced hardwoods in the cooking and grilling process. The heat from the fire, smoke from the wood and dripping juices impart a distinctive scent and combine to create an unforgettable taste sensation.

## CRUDO

<b>Salmon Tataki</b> (GF) (SE) (D) (S) (R) (SF)	230
Seared norwegian salmon, sesame, ginger, garlic chips	
<b>Peruvian Style Ceviche</b> (SF) (D) (R) (GF)	240
Whitefish catch of the day, Nikkei Leche del Tigre, Onion pickles, Sweet potatoes foam	
 <b>Flame's Grill Tuna Tartare</b> (SF) (R) (GF)	310
Timut pepper, Truffle and Yuzu dressing, Avocado cream, Crispy quinoa	
<b>Wagyu Tataki</b> (SF) (S)	270
Seared beef, Wasabi, Beetroot, Crispy Panko	
<b>Zucchini Carpaccio</b> (V) (S) (GF) (SE) (VG)	210
Ponzu, Chili, Garlic, Arugula	

## APPETIZER / STARTER

<b>Classic Edamame, Maldon Salt</b> (GF) (V) (VG)	160
<b>Spicy Endame, Togarashi</b> (GF) (V) (VG) (SE)	170
<b>Japanese Oyster</b> (SF) (R) (GF) (S)	360
Ikura, Housemade smoked tabasco, Granny Smith apple	
<b>Jimbaran Prawn Salad</b> (S) (SF)	280
Smoked pomelos in shell, Papaya, Red chili, Mint, Tamarind	
<b>Crying Tiger Salad</b> (SE) (SF) (S)	320
Cured Wagyu Beef, Lemongrass, Ginger, Galangal, Carrot, Chinese cabbage	
<b>Chicken Karaage</b> (SE) (S)	260
Fried corn-fed chicken, Gochujang	
<b>Furikake Foie gras</b> (SE) (S) (SF)	390
Seared foie gras, Daishi, Nori Tempura	
<b>Szechuan Eggplant Salad</b> (V) (VG) (S)	210
Steamed Eggplant, Chili oil, Spring onion	
<b>Yukari Alaskan King Crab</b> (D) (GF) (SF)	550
Lettuce, avocado, cherry tomatoes, mango, pomegranate, spicy mayo	

## ROBATA

Served by 2 pieces

**Salmon** (SF) (A) 230  
Den miso Yuzu, Yuzu tuile

**Organic Chicken** (GF) (SF) 210  
Anticuchos style, Burn cumin, Crispy potatoes

**Lamb** (A) (GF) (S) 270  
Teriyaki, Ginger chips

**Portobello Mushroom** (VG) (V) (GF) 200  
Confit garlic, Tomato, Parsley

## FROM THE SEA TO THE FLAME GRILL

**Blue River Giant Prawn** (SF) (S) (GF) 480  
Mango, Passion fruit

**Lobster 700g** (SF) (D) (GF) 950  
Lemon grass Kaffir Ginger condiment, Wasabi Mayo

❖ **Banana Leaf Seabass** (GF) (SF) (S) 510  
Lemongrass, Coconut, Lime

**Scallops** (D) (GF) (SF) 550  
Red Kosho glaze, Mango Chili Salsa, Red beans cream

## FROM THE EARTH TO THE FLAME GRILL

**Corn Fed Boneless Whole Chicken, Tarragon Mustard** (GF) 520  
Wood fire marination with organic chili

**Tenderloin Wagyu Beef MB 9 200g** (SF) (GF) (S) 1.200  
Golden pear Pickles, Truffle, Katsuobushi

**Yakiniku Caramelized Lamb Cutlets 500g** (S) (SE) (GF) 900  
Sesame, Soy sauce, Honey

**Tender Roasted Cabbage** (V) (N) (GF) (VG) 390  
Tomato cashew creamy coconut sauce, cauliflower, Almond



## SIDES

<b>Baby Spinach Salad</b> (D) (GF) (V) Parmesan Cheese, Miso, Truffle Yuzu	110
<b>Crispy Miso Sweet potato</b> (S) (GF) (SE) Fried sweet potatoes, Sesame	100
<b>Truffle Mashed Potatoes</b> (V) (D) (GF)	130
<b>Sauted Mushrooms</b> (V) (D) (S) Smoked butter, Shimeji, Enoki, Button	130
<b>Sauted Mix Green</b> (V) (VG) (GF) (S) Asparagus, Brocoli, Peas, Zucchini	100
<b>Nasi Lemak</b> Jasmin Rice, Pandan, Ginger, Lemongrass, Coconut	80
<b>Japanese Cucumber Pickles</b> (V) (S) (SE) (GF) (VG) Coriander, Sesame, Togarashi	90
<b>Crab Rice</b> (E) (S) (GF) (SF) Papua Crab meat, Green Shiso Pesto, Aji Amarillo, Egg	390

## FROM THE SWEETNESS

<b>Pineapple Carpaccio</b> (V) (GF) (D) Coconut caramel coco, Coconut Sorbet	170
<b>Pandan Crème Brulee</b> (V) (D) (E) Kaya Jam	210
<b>Pain Perdu</b> (V) (D) (E) Vanilla ice cream	190
<b>Chocolate Sphere</b> (V) (D) (A) Chocolate strusel, Manjari Namelaka, Raspberry compote, Raspberry Lime Sorbet	230
<b>Lemon</b> (D) (E) (N) Hazelnut Jaconde, Lemon cremeux, Opalys light mousse Lime Thyme Sorbet	215
<b>Espresso</b> (D) (A) (E) Bali coffee custard, coffee crumble, Whisky Espuma , Coffee ice cream	230
<b>Sorbet</b> (V) (GF) (VG) Black Tea Hibiscus, Coconut, Pineapple Lemongrass, Tumeric	60/Scoop
<b>Ice Cream</b> (V) (E) Ginger, Black sesame, Matcha, Chocolate, Vanilla, Jasmine Rice	60/Scoop

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **N** - Contains Nuts, **A** - Contains Alcohol, **D** - Contains Dairy, **E** - Contains Egg,  
**S** - Contains Soy, **R** - Contains Raw Food, **GF** - Gluten Free, **SE** - Contains Sesame, **SF** - Contains Shellfish, **VG** - Vegan  
❖ Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax



## PEPPERCORN PREMIUM BEEFSTEAK

Following a French tradition, AKASA offers an extraordinary collection of Peppercorn sauces from around the world, where you can choose from hand-picked varieties including citrusy Lampung pepper from Indonesia, Vietnam's Phu Quoc peppercorns, Timut variety from Nepal and others to create your very own taste sensation.

### Our Peppercorns Selection:



With its spicy blend of three different types of peppercorns, **Penja Peppercorn** has a light, herbaceous, grassy note like no other. This peppery blend comes from the Cameroon region of Africa.



**Timut Peppercorn** from Nepal is the rarest, most pungent of all peppercorns. It has a grapefruit and yuzu-like scent and woody and floral background.



**Phu Quoc peppercorn** often goes by the name of black pepper. While it is grown in Vietnam, the distinctive flavour and aroma come from the rich soil of his Vietnamese roots. This pepper has a low pungency rating and has a delicate lemon flavour with an earthy peppery aroma.



A unique spice, **Szechuan peppercorn** is a rare ingredient that has three different flavours all at once. First, the pepper is bitter; then it numbs your tongue with a tingling sensation; and finally, it delivers a rich citrus flavour like nothing else on earth.



**Kampot peppercorn** is Intensely spicy to mildly sweet and also reveals floral and citrus hints from the beautiful country of Cambodia. Coming straight from the Kampot region in Cambodia, this pepper adds a bold kick to any dish but is most often used as a finishing spice for grilled steak or chicken.



**Voatsiperifery** (pronounced «Voht-si-pear-e-fee-ree») pepper is a mixture of several varieties of true peppercorns, ranging from black to red to brown. It has fruity and woody notes and really packs a punch when you use it in recipes.



**Malabar white peppercorns** are a type of small and slender pepper from India. It has some sweetness, acidity, citrus, mustard or camphor flavours and can be used to enhance the taste of food.



Bright and fruity, but with an intense spiciness on the tip of your tongue, **Lampung peppercorns** from Indonesia are an evocative ingredient. Their aroma is reminiscent of Southeast Asia, while they bring a vibrant flavour to marinades and sauces.

### Our choice of Premium Cut Selection

(Please ask our server for availability and serving price)

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