

FIRE SET MENU

7 COURSE TASTING MENU

Snacks - Chef Selection - Prosecco

Lightly cured Hamachi

Wild fennel panna cotta, tobiko, tangerine and yuzu
*Sauvignon Blanc, Ohau Wovenstone, Marlborough,
New Zealand*

Batik Lobster Wonton

Braised oxtail, mushroom and red wine shallot
*Gerard Bertrand 'Gris Blanc' Rose, IGP Pays d'Oc,
France*

Roast Duck and Ginger Blossom Tea

Duck cracker
Chardonnay, Wolf Blass Bilyara, Australia

Caramelised Pork belly

Sunflower seed risotto, onion variations
Pinot Grigio, Attems, Friuli-Venezia Giulia, Italy

Charred King Prawn

Quinoa risotto, preserved lemons, crème fraiche
Pinot Noir, Matua Valley, Marlborough, New Zealand

ICED REFRESHER

Wagyu vs Grass Fed

Low and slow Wagyu short rib, dry aged grass fed
striploin, pumpkin smoothie, heirloom roots
*Shiraz, Torbreck Woodcutter's, Barossa Valley,
Australia*

POD 64% Cocoa Sphere

White chocolate, passion fruit, pandan
Espresso Martini

Food IDR 750++/person

Wine Pairing IDR 1.300++/person

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

SMOKED – SEARED – CURED

Lightly cured Hamachi

Wild fennel panna cotta, tobiko, tangerine and yuzu

Or

Stockyard 200days Striploin Tataki

Warm mushroom salad, truffle ponzu

Roast Duck and Ginger Blossom Tea

Duck cracker

Or

Tuna Ceviche

Black rice crackers, avocado, lemongrass mayo

Grilled Gold Band Snapper

Textures of carrot, organic quinoa, salsa verde

Or

Caramelised Pork belly

Sunflower seed risotto, onion variations

Dessert

FIRE Signature Sampler

Caramelize banana, salted caramel ice cream cashew
potted double chocolate mousse oreo crumbs, peanut
butter & jelly crème brulee

Food IDR 460K++/person

Includes Free Flow Mocktails or Ice Tea

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