

FIRE



THE CONCEPT

"Fire" is symbolically named after the 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!

SALADS, STARTERS & SNACKS

GF	Freshly Shucked Lombok Oysters Chili, lime, lemon, daikon & sesame sauce	30
	Bedugul Tomato & Cucumber Salad Compressed Japanese cucumbers, ponzu, soft tofu	95
	Warm Chicken Mousse Toast Pickled red onions, pistachio, shaved radish, raisins	90
	GF Spanish Jamon Chopped Salad Butter lettuce, crispy jamon, tomatoes, sweet corn, grated egg	160
	Smoked Duck & Medjool Date Salad Pistachios, rocket, olive oil marinated feta cheese, dried tomatoes	155
	GF Roasted Beet & Root Vegetable Salad Preserved lemons, goats cheese, fennel, parsley, pine nuts	135
	Blue Crab-Squid Ink Fettuccini Shelled crab, garlic, olive oil, clams, chili, rocket	165
	Sashimi of Norwegian Salmon Truffle ponzu, pickled green mango, basil flowers, bronze fennel	155
	Japanese Style Kiwami 9+ Beef Tartare Tempura nori chips, truffled quail egg, seaweed	165
GF	BBQ Octopus & Prawns Hazelnut romesco, crushed rosemary potatoes, olive powder	160
	Slow Roasted Duroc Pork Belly Truffle polenta, chorizo vinaigrette, sunny side quail eggs	150
	Grade A+ Tuna Ceviche Red onions, chili, lime, coriander, madras curry crisps	160
	Alaskan Scallop Sashimi Ponzu, yuzu kosho, kiwi-pineapple relish, mint	155
	Duck Confit-Brie Flatbread Grapes, candied walnuts, kale, caramelized onions	170
	Fire Sampler for 2 Chefs selection of hot and cold appetizers to share	290
	Fire Signature Butchers Board for 2 Foie gras mousse, house terrine of the day, truffled chicken liver mousse, blue cheese, grilled bread	190
GF	Cauliflower Quinoa Risotto Curry oil, roasted almonds, harrisa lamb sausage, mint	150
	Steamed Foie Gras Chawan Mushi Blue crab, dashi, shimeji mushrooms, edamame, spring onion	175



Healthy



Contains Pork



Gluten Free



Vegetarian

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

FIRE SIGNATURE AGED STEAKS

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

GF Homestead Grass-Fed 100 Days (Australia)

Tenderloin grass fed Homestead	250 gm	480
Rib eye cube roll grass fed Homestead	300 gm	450

GF Stockyard Black Angus Grain-Fed 200+ Days (Australia)

Strip Loin grain fed Black Angus	250 gm	560
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GF Rioplatense Grass Fed Aberdeen Black Angus (Argentina)

Cube roll grass fed	300 gm	720
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GF Stockyard Silver label Wagyu 6+ Top Sirloin (Australia)

Top sirloin wagyu 6+ marble score	300 gm	820
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GF Obe Organic-Grass Fed Beef (Australia)

Tenderloin	220 gm	680
Rib eye on the bone	700 gm	850

GF Dry Aged Rib Eye on the Bone (Cote de Boeuf) (2 - 3 people)

Have a look at the dry age board for details	1000 gm	1,000
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GF Kiwami Pure bred Wagyu Striploin 9+ (Australia)

Pure blood Wagyu grain-Fed 400+ Days	200 gm	1,300
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GF Fire Signature Whiskey Dry Aged Black Angus Tomahawk (2 - 3 people)

Stockyard Black Angus Tomahawk Beef Rib Dry Aged with Jack Daniels Whiskey for 45 days. Served with wild arugula and sundried tomato salad, truffle potato puree, forest mushrooms (Please allow 30-45 minutes for cooking & resting)		1,800
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GF Sauteéd Foie Gras

Add sauteéd foie gras to any steak		150
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FRESH FROM THE OCEAN







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

Marinated baby squid	195
Gold band snapper	205
Grilled king prawns	290
Yellow – fin tuna (cooked rare)	225
Atlantic salmon	280
Grilled Baby Batik Lobster	480

FIRE SIGNATURE SAUCES

Land	Sea
 Béarnaise sauce	 Parsley, crushed garlic & olive oil
 Porcini mushroom sauce	 Café de Paris butter
 Peppercorn sauce	 Salsa verde
 Chimichurri	

ON THE SIDE

 Organic red quinoa tabbouleh salad	65
 Flash fried bok choy, miso itame sauce	65
 Classic creamed spinach, parmesan	65
 Fried jalapeño poppers, capsicum aioli	65
 Honey glazed roasted organic carrots	65
 Truffle French fries, parsley, truffle oil, parmesan	65
 Asparagus and broccoli with chorizo and pine nuts	65
 Polenta chip with thousand island	65
 Macaroni and cheese	65
 Potato puree, truffle oil	65
 Crispy onion ring, chili salt	65
 Steamed jasmine rice	35

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LAND, SEA & AIR

Grilled Australian Lambs Chops	290
Confit garlic & tomato, pearl onion, potato gnocchi, black olive wine jus	
Slow Cooked Wagyu Oyster Blade Steak	260
Parmesan creamed barley, sweet corn, porcini jus, truffle froth	
 Fire Signature Bouillabaisse	290
Lobster broth, mussels, snapper, clams, prawns, grilled bread, rouille	
 Pan Roasted Norwegian Salmon	295
Morels, French lentils, roasted and pickled heirloom vegetables	
 Pepper Seared Grade A+ Tuna "a la pascal"	280
Eggplant caponata, crushed olive oil potatoes, olive tapenade	
Southern Style Crispy Fried Chicken	270
Buttered truffle potatoes, chicken jus, honey glazed carrots, fried herbs	
 Grilled Gold Band Snapper	250
Charred cauliflower, green olive vinaigrette, poached clams	

WOK FRIED

 Sop Buntut	150
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	
Seafood BBQ Jimbaran	250
Spiced clam, Balinese urap, pepes ikan, jumbo prawn rempeyek cracker	
Roasted Duck & Pineapple Curry	210
Red curry coconut broth, thai basil, pineapple, grapes, steamed rice	
Southern Thai Style Tom Yum Soup	160
Spicy and sour thai soup, coconut milk, straw mushrooms, prawn squid, snapper	
Indonesian Beef Rendang	210
Braised beef with Indonesian spices, coconut milk, steamed rice	
Nasi Goreng Kesuna Cekuh	190
Wok-fried rice, chicken, vegetable, shrimp, sambal & egg	



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SUGAR FIX

Pod 64% Chocolate Melting Sphere

Our Signature

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++

165

Green Tea Pannacotta

Sake braised strawberry, rice bubble croquant, green tea ice-cream

Crafted for an ultra pairing by our mixologist with the White cinnabon cocktail 100++

95

Salted Caramel Mousse

Sous vide apples, kaffir lime, aerated chocolate, white chocolate powder

Crafted for an ultra pairing by our mixologist with the Jasmine green canyon cocktail 100++

95

GF

Crispy Meringue Dome

Honey-coconut foam, compressed pineapple, passion fruit gel coconut crumble

Crafted for an ultra pairing by our mixologist with the Tiramisu cocktail 100++

95

Chocolate Bliss

Frozen hot chocolate, chocolate popcorn, molten chocolate cake, caneloni

195

Selected Balinese Fruit

105

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 mustarda, grapes

Choice of three

Tasting all five

150
250

Bali Blue

Cow milk, soft ripened, creamy, cambozola characteristics

Rosemary Manchego

Cow milk, medium firm, olive oil washed rind, mild

German Style Tilsiter

Cow milk, aged two months, semi soft rind, tangy

French Style Camembert

Cow milk, soft-creamy texture, buttery, mild

French Style Crottin de Chavignol

Goat milk, aged goat cheese, crumbly texture, mildly tangy



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ICE CREAM

40

Salted caramel & pretzel

Peanut butter & double chocolate brownie

GF Banana & candied hazelnut with Nutella swirl

GF Javanese vanilla bean

GF 64% Valrhona chocolate

GF Caramel-chocolate honeycomb

GF Strawberry swirl

SORBET

40

GF Mango & basil

GF Pineapple & kaffir lime

GF Strawberry & balsamic

GF Raspberry sorbet with gummy bears

GF Bedugul passion fruit

GF Classic lemonade



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