







FIRE



THE CONCEPT

"Fire" is symbolically named after 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!

SNACKS, APPETIZERS & SALAD

| | | |
|--|--|------------|
| GF  | Lombok Oysters – per piece Chili, lime, lemon, daikon and sesame dressing | 30 |
| | Black Angus Steak Tartar Taco – per piece Smoked tomato relish, horse radish aioli, crispy capers | 55 |
| | Roast Duck and Ginger Blossom Tea Duck cracker | 75 |
| | Batik Lobster Wonton Oxtail, mushroom and red wine shallots | 125 |
| GF | Lightly Cured Hamachi and Javanese Prawn Salad Wild fennel panna cotta, tobiko, tangerine and yuzu | 190 |
| GF  | Crab Claw and Jicama Lemongrass mayo, nitro pomelo, black rice crackers | 135 |
| TO SHARE FOR 2 PERSON | | |
| | 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 |
| | FIRE SAMPLER Collection of Fires signature hot and cold appertisers | 320 |
| GF  | Bedugul Organic Vegetable Salad Asparagus, radish, tomatoes, edamame, local herbs creamy feta, candied nuts, moringa vinaigrette | 95 |
|  | Grade A Tuna Ceviche Red onions, Thai chili, lime, cucumber, tomato, coriander, corn chips | 160 |
| GF | Seared Jimbaran Octopus Marinated artichoke, roasted bell pepper compote black garlic aioli | 150 |
| GF  | Caramalised Pork Belly Sunflower seed risotto, crème fraiche, leeks, scallions and charred sweet onions | 145 |
| GF  | Organic Quinoa and Vegetable Salad Wood oven roasted vegetables, quinoa, local herbs feta and pumpkin seeds | 125 |
| GF | Duck Prosciutto and Arugula Salad Dates, crumbled feta, honey walnuts, aged balsamic dressing | 130 |



Healthy



Contains Pork



Gluten Free



Vegetarian

Any food allergies or intolerance? Please inform us

All prices are quoted in thousand indonesian rupiah &
Subject to 10% service charge and 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 |
|----------------------------------|--------|-----|

GF Rioplatense Grass Fed Aberdeen Black Angus (Argentina)

| | | |
|---------------------|--------|-----|
| Cube roll grass fed | 300 gm | 720 |
|---------------------|--------|-----|

GF Stockyard Silver label Wagyu 6+ Top Sirloin (Australia)

| | | |
|-----------------------------------|--------|-----|
| Top sirloin wagyu 6+ marble score | 300 gm | 820 |
|-----------------------------------|--------|-----|

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 |
|--|---------|-------|

GF Kiwami Pure bred Wagyu Striploin 9+ (Australia)

| | | |
|--------------------------------------|--------|-------|
| Pure blood Wagyu grain-Fed 400+ Days | 200 gm | 1,300 |
|--------------------------------------|--------|-------|

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 |
|---|--|-------|

GF Sauteéd Duck Foie Gras

| | | |
|---|--|-----|
| Add sauteed Rouget 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

| | |
|---------------------------------|----------|
| Gold band snapper | 195 |
| Grilled king prawns (4 pcs) | 250 |
| Yellow – fin tuna (cooked rare) | 220 |
| Tasmanian Salmon | 250 |
| Grilled Live Bamboo Lobster | 190/100g |










FIRE SIGNATURE SAUCE

| Land | Sea |
|------------------|----------------------|
| Béarnaise sauce | Citrus Ponzu |
| Mushroom sauce | Café de Paris butter |
| Peppercorn sauce | Salsa verde |
| Beef jus | Chimichurri |
| Beetroot ketchup | Bloody Mary dressing |

MORE THAN A SIDE 80

-  Baked brown rice pilaf, miso, mushroom and tofu bolognaise
-  Roasted heirloom carrots, olive oil smoothie, quinoa parsley and star anise honey
-  Hand crafted potato gnocchi, local pumpkin Italian basil, parmesan, toasted pumpkin seeds

CLASSICS & CARBS

-  Creamed spinach, roasted garlic, parmesan cream 65
- Broccoli, Asian greens and asparagus with chorizo butter 65
-  Crispy onion rings, chili salt 65
-  Fried jalapeño poppers filled with cream cheese capsicum aioli 65
-  Truffle French fries, parsley, parmesan 65
-  Sea salt French fries 65
-  Polenta chips, thousand island 65
-  Baked mac and cheese, herb crumbs 60
-  Potato puree, truffle oil 60
-  Steamed Jasmine rice 35



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LAND, SEA & AIR

| | |
|---|------------|
| GF Grilled King Prawns | 295 |
| Quinoa "risotto", asparagus, preserved lemons, wild rocket crème fraîche | |
| Braised Wagyu Short Rib | 320 |
| Heirloom roots, pumpkin smoothie, mushroom truffles | |
| GF Lamb Chops | 290 |
| Soft polenta, mediterranean vegetables, kalamata olives, air dried tomatoes | |
| Pepper Crusted Seared Yellowfin Tuna "a la Pascal" | 250 |
| Eggplant caponata, tempura vegetables, olive oil crushed potatoes | |
| Southern Style Crispy Fried Chicken | 220 |
| Truffle creamed potatoes, chicken jus, honey glazed carrot | |

FROM THE WOK

| | |
|---|------------|
| Nasi Goreng | 165 |
| Wok-fried rice, vegetables, shrimp, chili sambal, sunny side fried egg crispy chicken, beef sate, toasted coconut urab | |
| Sop Buntut | 180 |
| 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 | |
| Roasted Duck & Pineapple Curry | 210 |
| Red curry coconut broth, thai basil, pineapple, grapes, steamed rice | |
| Indonesian Beef Rendang | 210 |
| Braised beef with Indonesian spices, coconut milk steamed rice | |



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SUGAR FIX

Pod 64% Chocolate Melting Sphere 165

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++**

Green Tea Panna Cotta 95

Sake braised strawberry, rice bubble croquant, pistachio ice-cream

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

Salted Caramel Mousse 95

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

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

GF Crispy Meringue Dome 95

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

**Crafted For An Ultra Pairing By Our Mixologist With The
Tiramisu Cocktail 100++**

Chocolate Bliss 195

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

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 tree 150

Tasting all five 250

Bali Blue

Cow milk, soft ripened, creamy, cambozola characteristics

Rosemary Manchengo

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 Crotin 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

Banana & candied hazelnut with Nutella swirl

Javanese vanilla bean

64% Valrhona chocolate

Caramel-chocolate honeycomb

Strawberry Swirl

SORBET

40

Mango & basil

Pineapple & kaffir lime

Strawberry & balsamic

Raspberry sorbet with gummy bears

Bedugul passion fruit

Classic lemonade



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