

**FIRE  
LUNCH  
MENU**

## STARTERS & SNACKS

<b>GF</b> <b>LOMBOK OYSTERS - PER PIECE</b>	30
Chili, lime, lemon, daikon and sesame dressing	
<b>BLACK ANGUS STEAK TARTAR TACO - PER PIECE</b>	55
Smoked tomato relish, horse radish aioli, crispy capers - per piece	
<b>LIGHTLY CURED HAMACHI AND PRAWN SALAD</b>	190
Wild fennel panna cotta, tobiko, tangerine and yuzu	
<b>GRADE A TUNA CEVICHE</b>	160
Red onions, Thai chili, lime, cucumber, tomato, coriander, corn chips	
<b>W SURF &amp; TURF RICE PAPER ROLLS</b>	150
Marinated Wagyu beef, prawn, nam jim sauce, Thai herbs	

<b>FIRE SIGNATURE BUTCHERS BOARD FOR 2</b>	495
Iberico jamon, foie gras mousse, pork terrine, Duck prosciutto, wagyu jerky, beef marmalade, House pickles, tarragon mustard, grilled bread and crackers	

## SALAD

<b>W COBB SALAD</b>	165
Grilled chicken, romaine, avocado, blue cheese, bacon sweet corn, quail egg	
<b>GF</b> <b>ORGANIC QUINOA AND VEGETABLE SALAD</b>	125
Wood oven roasted vegetables, quinoa, local herbs, feta and pumpkin seeds *Prawn *Chicken	
<b>GF</b> <b>ROASTED BEET &amp; ROOT VEGETABLE SALAD</b>	145
Preserved lemons, goats cheese, fennel, parsley candied walnuts	
<b>SESAME SEARED TUNA</b>	195
Wasabi leaves, snake beans, cherry tomatoes, palm hearts, ginger-honey dressing	
<b>GF</b> <b>CHICKEN BURRITO BOWL</b>	125
Sweet potato, Mexican beans & corn, chicken, avocado, red rice	

## LIQUID

<b>WAGYU MISO UDON</b>	170
Braised wagyu beef, poached farm egg, kimchi, bok choy spring onions, bean sprouts	
<b>SOUTHERN THAI STYLE TOM YUM SOUP</b>	140
Spicy and sour, coconut milk, straw mushrooms, prawn squid, snapper	

## ON THE SIDE

Crispy polenta chips, thousand island	65
Crispy onion rings, house chili salt	60
Truffle French fries, parmesan, parsley	65
Broccoli, Asian green & asparagus with chorizo butter	65
Truffle potato puree, French butter	60
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>HOMESTEAD GRASS-FED 100 DAYS (AUSTRALIA)</b>	
Tenderloin grass fed Homestead	250 grm <b>480</b>
Rib eye cube roll grass fed Homestead	300 grm <b>450</b>
<b>STOCKYARD BLACK ANGUS GRAIN-FED 200+ DAYS (AUSTRALIA)</b>	
Strip Loin grain fed Black Angus	250 grm <b>560</b>
<b>STOCKYARD SILVER LABEL WAGYU 6+ TOP SIRLOIN (AUSTRALIA)</b>	
Top sirloin wagyu 6+ marble score	300 grm <b>820</b>
<b>KIWAMI PURE BRED WAGYU STRIPLOIN 9+ (AUSTRALIA)</b>	
Pure blood Wagyu grain-Fed 400+ Days	200 grm <b>1.300</b>
<b>ATLANTIC SALMON</b>	180 grm <b>250</b>
<b>GOLD BAND SNAPPER</b>	180 grm <b>195</b>
<b>GRILLED KING PRAWNS (4PCS)</b>	<b>250</b>
<b>GRILLED LIVE BATIK LOBSTERS</b>	<b>190/100g</b>

## EAST & WEST

<b>GF</b> <b>PEPPER SEARED GRADE A+ TUNA "A LA PASCAL"</b>	220
Eggplant caponata, crushed olive oil potatoes, olive tapenade	
<b>GF</b> <b>HAND CRAFTED POTATO GNOCCHI</b>	125
Local pumpkin, Italian basil, parmesan, toasted pumpkin seeds	
<b>NASI GORENG</b>	165
Wok-fried rice, vegetables, shrimp, sunny side fried egg chili sambal, crispy chicken, beef sate, toasted coconut urab	
<b>STEAMED WILD BARRAMUNDI</b>	250
Asian greens, soy-ginger and lemongrass broth	
<b>JAVANESE YELLOW CURRY OF SNAPPER, PRAWNS &amp; SQUID</b>	240
Indonesian basil, cherry tomatoes, rice noodles coconut curry broth	
<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	



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

## BURGERS & SANDOS

<b>LOBSTER THERMIDOR TOASTY</b>	210
Poached lobster, classic thermidor sauce, melted cheese, asparagus and edamame salad, truffle dressing	
<b>STOCKYARD WAGYU STEAK SANDWICH</b>	210
Grilled top sirloin, kimchi relish, melted cheese, lettuce and tomato on toasted sour dough	
<b>CHIPOTLE BBQ PULLED PORK</b>	160
Cheddar, cabbage slaw, shallot pickles, house BBQ	
<b>BUFFALO CHICKEN SANDWICH</b>	160
Chicken schnitzel, buffalo sauce, blue cheese aioli bacon, tomatoes	
<b>THE TRADITIONAL ANGUS BEEF BURGER</b>	185
Chargrilled angus beef patty, fried onion, mayonnaise cornichon, tomatoes, cheddar	
<b>GRILLED WAGYU 9+ BURGER</b>	235
Truffle aioli, Iberico jamon, sunny side egg, tomato jam double cheese	
<b>THE FALAFEL WRAP</b>	135
Crispy chick pea fritters, sesame yoghurt, crumbled feta tomato, onion and parsley salad	
<b>THE W BAGEL</b>	155
Toasted multi grain bagel, whipped cream cheese house smoked salmon, red onions, capers and organic leaves	

## THIN CRUST PIZZA

<b>BBQ CHICKEN</b>	180
House bbq sauce, mozzarella, shallots, coriander, smoked chicken	
<b>CLASSIC MARGARITA</b>	155
Fresh tomato, mozzarella, parmesan, rich tomato sauce	
<b>AUSTRALIAN WAGYU BEEF</b>	235
Stockyard wagyu beef, crumbled feta, sliced shallots jalapeno, pine nut-salsa verde	
<b>MOROCCAN LAMB</b>	210
Spiced ground lamb, red onion, feta cheese, mint yoghurt, tomatoes	
<b>VEGALICIOUS</b>	170
Grilled artichokes, olives, roasted capsicum, tomatoes mushroom, zucchini, curry leaves	
<b>TANDOORI CHICKEN</b>	180
Cashews, onion, tomato, yogurt, coriander chutney, turmeric leaves	
<b>GOURMET SMOKED HAM</b>	180
Ham, sugar pineapple, Spanish onion, tomato, basil	
<b>JIMBARAN MARKET SEAFOOD</b>	210
Lobster, prawn, fish, clam, bocconcini sundried tomatoes, spinach	
<b>SMOKED SALMON</b>	180
Hummus, red onions, capers, rocket, preserved lemon	
<b>IBERICO CHORIZO</b>	195
Roasted peppers, red onions, goats cheese, fennel, tomato sauce	

**FIRE  
DINNER  
MENU**

# 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

<b>GF</b>  <b>Lombok Oysters – per piece</b>	<b>30</b>
Chili, lime, lemon, daikon and sesame dressing	
<b>Black Angus Steak Tartar Taco – per piece</b>	<b>55</b>
Smoked tomato relish, horse radish aioli, crispy capers	
<b>Roast Duck and Ginger Blossom Tea</b>	<b>75</b>
Duck cracker	
<b>Batik Lobster Wonton</b>	<b>125</b>
Oxtail, mushroom and red wine shallots	
<b>GF</b> <b>Lightly Cured Hamachi and Javanese Prawn Salad</b>	<b>190</b>
Wild fennel panna cotta, tobiko, tangerine and yuzu	
<b>GF</b>  <b>Crab Claw and Jicama</b>	<b>135</b>
Lemongrass mayo, nitro pomelo, black rice crackers	

### TO SHARE FOR 2 PERSON

<b>FIRE SIGNATURE BUTCHERS BOARD FOR 2</b>	<b>495</b>
Iberico jamon, Foie gras mousse, Pork terrine, Duck prosciutto, Wagyu jerky, Beef marmalade, House pickles, Tarragon mustard, Grilled bread and crackers	
<b>FIRE SAMPLER</b>	<b>320</b>
Collection of Fires signature hot and cold appetizers	

<b>GF</b>   <b>Bedugul Organic Vegetable Salad</b>	<b>95</b>
Asparagus, radish, tomatoes, edamame, local herbs creamy feta, candied nuts, moringa vinaigrette	
 <b>Grade A Tuna Ceviche</b>	<b>160</b>
Red onions, Thai chili, lime, cucumber, tomato, coriander, corn chips	
<b>GF</b> <b>Seared Jimbaran Octopus</b>	<b>150</b>
Marinated artichoke, roasted bell pepper compote black garlic aioli	
<b>GF</b>  <b>Caramalised Pork Belly</b>	<b>145</b>
Sunflower seed risotto, crème fraiche, leeks, scallions and charred sweet onions	
<b>GF</b>   <b>Organic Quinoa and Vegetable Salad</b>	<b>125</b>
Wood oven roasted vegetables, quinoa, local herbs feta and pumpkin seeds	
<b>GF</b> <b>Duck Prosciutto and Arugula Salad</b>	<b>130</b>
Dates, crumbled feta, honey walnuts, aged balsamic dressing	



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
------------	--------	-----

### **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 for 21 days and injected with Jack Daniels. 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
---	--	-----



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

## 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



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

## LAND, SEA & AIR

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

## FROM THE WOK

<b>Nasi Goreng</b>	<b>165</b>
Wok-fried rice, vegetables, shrimp, chili sambal, sunny side fried egg crispy chicken, beef sate, toasted coconut urab	
<b>Sop Buntut</b>	<b>180</b>
Indonesian style oxtail soup, sambal ijo, lime, steamed rice prawn cracker	
<b>Javanese Yellow Curry of Snapper, Prawns &amp; Squid</b>	<b>240</b>
Indonesian basil, cherry tomatoes, rice noodles savory coconut curry broth	
<b>Roasted Duck &amp; Pineapple Curry</b>	<b>210</b>
Red curry coconut broth, thai basil, pineapple, grapes, steamed rice	
<b>Indonesian Beef Rendang</b>	<b>210</b>
Braised beef with Indonesian spices, coconut milk steamed rice	



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



## 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



Healthy



Contains Pork

**GF**

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

## 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



Healthy



Contains Pork

**GF**

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  
VEGAN  
MENU**

## **VEGAN APPETIZERS**

<b>Roasted Beef &amp; Root Vegetables Salad</b>	<b>135</b>
Lemons, fennel, hummus, parsley, pine nuts	
<b>Vegan Organic Butter Lettuce Salad</b>	<b>140</b>
Candid walnuts, sliced Asian pears	
<b>Vegan Wild Rocket &amp; Date Salad</b>	<b>155</b>
Pistachios, olive oil, dried tomatoes, dates	
<b>Crispy Pita Chips &amp; Dips</b>	<b>160</b>
Assorted Arabic dips, marinated olives	
<b>Steamed Silken Tofu</b>	<b>165</b>
Truffle ponzu, pickled Japanese vegetables	
<b>Organic Quinoa and Vegetable Salad</b>	<b>125</b>
Wood oven roasted vegetables, quinoa Local herbs, pumpkin seeds	

## **VEGAN MAINS**

<b>Vegan Saffron Quinoa "Risotto"</b>	<b>135</b>
Asparagus, cherry tomato, salsa verde	
<b>House Made Falafel Wrap</b>	<b>135</b>
Hummus, Arabic pickles, coriander, tomato	
<b>Vegan Eggplant Caponata Tacos</b>	<b>145</b>
Fire roasted red salsa, coriander, lime Corn tortilla	
<b>The Vegan Pizza</b>	<b>145</b>
Artichoke, capsicum, tomato mushroom zucchini	
<b>Humus Pizza</b>	<b>145</b>
Roasted and pickled vegetables, olive oil Lemon	
<b>Organic Vegetables Curry</b>	<b>145</b>
Basmati rice, papadum, curry leaves Indian pickles	
<b>Vegan Fried Rice or Noodles</b>	<b>150</b>
Tofu sate, spring onion, crispy fried shallot	

**SMOKED -  
SEARED -  
CURED**

# 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 DESSERT SAMPLER

Caramelized 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 thousands Indonesian rupiah and  
subject to 10% service charge and 11% prevailing  
government tax  
any food allergies or intolerance? Please inform us



# **7 COURSE MENU**

# 7 COURSE TASTING MENU

## Snacks – Chef Selection Prosecco, La Champagne, Frence, NV

### 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 thousands Indonesian rupiah and  
subject to 10% service charge and 11% prevailing  
government tax  
any food allergies or intolerance? Please inform us

**W Bali - Seminyak**  
Jl. Petitenget, Kerobokan,  
Seminyak, Bali 80361, Indonesia

wbaliseminyak.com  
(62) 361 4738 106