



LUNCH MENU



ORGANIC MEDITERRANEAN HARMONY

Experience the taste of paradise at Cire Restaurant, where we marry the richness of the jungle with the bounty of the sea. Our menu celebrates the beauty of **Local**, **Organic** ingredients in light and flavourful **Mediterranean-inspired dishes**.

At Cire Restaurant, indulge in an orchestrated harmony of sustainability and flavour with every bite. Immerse yourself in the essence of coastal living, meticulously captured in each mouthful, thoughtfully crafted by our Executive, and the talented Cire Culinary team.

TO START

Line Caught Fish Ceviche 	350
Thin-sliced local white fish, coconut, chili, pomelo, sweet potato chips	
Tuna Crudo 	380
Sashimi-grade tuna, seaweed, wasabi avocado, roasted garlic and ginger	
Salmon Tartare 	400
Tasmanian salmon, shallots, avocado, garden sprouts, rye crisp	
Mezzeh Platter For Two   	580
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harra, homemade pita bread	
Roasted Cauliflower   	290
Tahini dressing, micro greens, Middle Eastern spices	
Fritto Misto 	385
Prawn, calamari, vegetable, lemon and saffron aioli	

SALAD

Bedugul Beetroot 	310
Textures of beet , orange, whipped goat cheese, chives, olives, apple balsamic	
Heirloom Tomatoes & Burrata 	385
“Plaga” village tomatoes, garden pesto, local buffalo milk burrata	
Alila Detox Salad 	250
Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, goji berry dressing	

SOUPS

Andalusian Gazpacho 	310
Assorted local produce tomato, cucumber, chili mango salsa	
Seaweed Consommé    	380
Clear soup with beef tortellini	

BREADS

Uri's Focaccia  	320
Pulled chicken, homemade pickles, mustard dressing and hand-cut chips	
Cire Bao 	360
Tempura prawns, baby gem, mango salsa, chili garlic aioli	
Pizzetta Romana  	290
Garden tomato, basil, Buffalo mozzarella	
Funghi Flat Bread  	700
Wild mushrooms, black truffle, parmesan	



Alcohol
Pork



Celery



Crustaceans



Egg



Fish



Gluten



Lactose



Molluscs



Mustard



Nuts



Peanuts



Soy



Sesame



Vegan



Prices are in thousand Rupiah and subject to 21% tax and service charge.

MAIN EVENT

Pan Seared Barramundi 	480
Celeriac, broccolini, thyme beurre blanc	
“Laut Manado” Tuna Steak 	465
Wasabi mash, pickled peppers, soya broth	
"Tambiyak Cliff" Lobster 	1.700
Sautéed spinach, baby leek, shellfish reduction	
“Pangsang Village” Chicken Breast 	390
Puree of roasted garlic, mushroom ragout, chicken jus	
Char Grilled Lamb Rack 	1.150
Ratatouille, potato and feta mousseline, herb jus	
Double Wagyu Striploin “Tagliata” MB 8/9 	2.100
Compressed potato, sauteed vegetables, chimichurri	

PASTA & RISOTTO

Fregula 	460
Pomodoro, basil, mixed seafood	
Tagliolini 	700
Black truffle butter, aged parmesan	
Fusilli 	365
Ligurian pesto, green beans, and potato	
Linguine 	450
Black mussels, bottarga, parsley, garlic, white wine	
Homemade Tagliatele 	485
Tender beef ragout	
Ai Porcini 	430
Mushroom textures, pecorino	
Allo Zafreno 	435
Saffron, cherry tomato, burrata with 32 months of parmesan	

SIDES TRACKS

150

Garlic Kale 
Mashed Potato 
Grilled Vegetables 
Mixed Green Salad 
Grilled Asparagus With Lemon 

SIGNATURE

Rock Verde Tequila, coconut, white chocolate, cucumber, lemon, agave	280
South Side Gin, mint, grape, cocci americano	250
Rosso Fuoco Gin, rosella, rosemarry, cherry liqueur, salted coconut foam	280
Vieux Cherry Rye whiskey, cherry liqueur, sweet vermouth, chocolate bitter	300
Tears Of Joy Spice Rum, snake fruit liqueur, lemon, coke	250

CLASSIC

Spritz Aperol or Campari, soda, prosecco	200
Paper palane whiskey, averna, aperol, lemon	300
Hugo St. Germain, mint, soda, prosecco	250
Negroni Gin, Campari, Sweet vermouth	300
Carrajiolo Liqor 47, espresso	200

MOCKTAILS

Easy Hugo Elderflower syrup, yuzu, tonic	140
Dates Date, apple, ginger, almond, lemon	140

HOMEMADE LEMONADE

Chamomile Lemonade	60
Peach Lemonade	60

DINNER MENU

DEGUSTATION

“Elements of Earth & Sea” — a journey across coastlines and vineyards, where each dish is a whisper from the earth and each pairing a verse from the vine. A multi-sensory celebration of flavor and harmony.

1.350 per person

1.280 additional wine pairings

Tuna Crudo

Sashimi-grade tuna, seaweed, puree of wasabi, roasted garlic and ginger dressing

Pairing : 2021, Dr Loosen, Riesling, Mosel - Germany

“Lombok Bay” Scallops

Pan seared scallops, puree of cauliflower, cumin velouté, micro greens

Pairing: NV, Philipponnat Royale Réserve Brut, Mareuil-sur-Aÿ, Champagne - France

Seaweed Consommé

Seaweed and beef clear soup with beef tortellini

Pairing: 2022, Oremus, Mandolás - Hungary

Chef's Selection

Pan Seared Barramundi

Celeriac, broccoli, thyme beurre blanc

Pairing: 2019, Cousiño Macul Antiguas Reservas, Chardonnay, Maipo Valley - Chile

Or

Lamb Rack

Ratatouille, sunchoke puree, herb jus

Pairing: 2018, Boschendal, Shiraz, Stellenbosch - South Africa

Passionfruit Soufflé

Home made mango sorbet

Pairing: 2021, Balbi Soprani 'Moscato d'Asti', Piedmont - Italy

TO START

Line Caught Fish Ceviche 	350
<i>Thin-sliced local white fish, coconut, chili, pickled onion, sweet potato chips</i>	
Tuna Crudo 	380
<i>Sashimi-grade tuna, seaweed, puree of wasabi, roasted garlic and ginger dressing</i>	
Lampung cattle Beef Tartare 	450
<i>Beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp</i>	
Mezzeh Platter For Two 	580
<i>Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harrah with homemade pita bread</i>	
Roasted Cauliflower 	290
<i>Tahini dressing, Middle Eastern spices</i>	
“Lombok Bay” Scallops 	390
<i>Pan-seared scallops, puree of burned cauliflower, cumin velouté, micro greens</i>	
Fritto Misto 	385
<i>Prawn, calamari, vegetable, lemon and saffron aioli</i>	

SALAD

Bedugul Beetroot 	310
<i>Beetroot textures, orange, whipped goat cheese with chives, olives, apple balsamic</i>	
Heirloom Tomatoes & Burrata 	385
<i>“Plaga” village tomatoes, garden pesto, local buffalo milk burrata</i>	
Alila Detox Salad 	250
<i>Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, mixed seeds, goji berry dressing.</i>	

SOUP

Andalusian Gazpacho 	310
<i>Assorted local produce tomato, cucumber, chili mango salsa</i>	
Seaweed Consommé 	380
<i>Seaweed and beef clear soup with beef tortellini</i>	

MAIN EVENT

Pan Seared Jimbaran Barramundi 	480
<i>Celeriac, broccolini, thyme beurre blanc</i>	
“Laut Manado” Tuna Steak  	465
<i>Wasabi mash, pickled peppers, soya broth</i>	
Crustacean Stew    	1.250
<i>Local lobster, tiger prawns, scallops, clams, garlic toast, vegetable nage</i>	
“Pangsang Village” Chicken Breast 	390
<i>Burnt garlic, mushroom ragout, chicken jus</i>	
Slow Cooked Short Ribs  	600
<i>Mashed potato, sautéed smoked root veggies, red wine reduction.</i>	
Squash 	365
<i>Textures of butternut, couscous and provincial vegetables</i>	
Double Wagyu Striploin “Tagliata” MB 8/9 	2.100
<i>Compressed potato, sauteed vegetables, chimichurri</i>	

PASTA & RISOTO

Fregula  	460
<i>Pomodoro, basil, mixed seafood</i>	
Angel Hair  	440
<i>Homemade pesto, semidried tomato, straciatella</i>	
Tagliolini  	700
<i>Black truffle butter</i>	
Linguine    	450
<i>Black mussels, bottarga, parsley, garlic, white wine</i>	
Homemade Tagliatelle  	485
<i>Tender beef ragout</i>	
Ravioli   	580
<i>Local lobster, chives, tomato salsa shellfish reduction</i>	
Ai Porcini 	430
<i>Mushroom textures</i>	
Allo Zafrano 	435
<i>Saffron, tomato buratta, 32 months aged of parmesan</i>	

SIMPLY GRILLED

“Tambiyak Cliff” Lobster (600g - 700g)	1.700
Catch of the Day (200g)	360
“Jimbaran Bay” Tiger Prawns (200g)	540

Accompanied by a mixed salad with your choice of sauce:
Lemon butter, picco de gallo, garlic herb butter, or salsa verde

Grand Oceanic Platter For Two	2.850
Lobster, prawns, mud crab, scallop, green mussels, tuna, white fish, calamari	
Served with mixed green salad and grilled lemon with asparagus and sautéed potato	

Angus Beef Tenderloin (200g)	850
Lamb Rack (200g)	1.000
Organic Chicken Breast	390

Accompanied by sautéed vegetables with your choice of sauce:
veal jus - peppercorn jus, herb sauce, romesco, or chimichurri

SIDE TRACKS 150

- Garlic Kale
- Mashed Potato
- Grilled Vegetables
- Mixed Green Salad
- Grilled Asparagus with Lemon

SIGNATURE

Rock Verde <i>Tequila, coconut, white chocolate, cucumber, lemon, agave</i>	280
South Side <i>Gin, mint, grape, cocci americano</i>	250
Rosso Fuoco <i>Gin, rosella, rosemarry, cherry liqueur, salted coconut foam</i>	280
Vieux Cherry <i>Rye whiskey, cherry liqueur, sweet vermouth, chocolate bitter</i>	300
Tears of Joy <i>Spice Rum, snake fruit liqueur, lemon, coke</i>	250

CLASSIC

Spritz <i>Aperol or Campari, soda, prosecco</i>	200
Paper palane <i>whiskey, averna, aperol, lemon</i>	300
Hugo <i>St. Germain, mint, soda, prosecco</i>	250
Negroni <i>Gin, Campari, Sweet vermouth</i>	300
Carrajilo <i>Liqor 47, espresso</i>	200

MOCKTAILS

Easy Hugo <i>Elderflower syrup, yuzu, tonic</i>	140
Dates <i>Date, apple, ginger, almond, lemon</i>	140

HOUSE LEMONADE

Chamomile Lemonade	60
Peach Lemonade	60