

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 Chef, 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
Mix 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	
Fungi Flat Bread  	700
Wild mushrooms, black truffle, parmesan	

													
Alcohol	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	
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 mussel, bottarga, parsley, garlic, white wine	
Homemade Tagliatele 	485
Tender beef ragout	
Ai Funghi 	430
Mushroom textures, pecorino	
Allo Zafreno 	435
Saffron, cherry tomato, burrata with 32 months of parmesan	

SIDES TRACKS

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

SIGNATURE

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

CLASSIC

Spritz	200
Aperol or Campari, soda, prosecco	
Paper plane	300
whiskey, amaro, aperol, lemon	
Hugo	250
St. Germain, mint, soda, prosecco	
Negroni	300
Gin, Campari, Sweet vermouth	
Carajillo	200
Liquor 47, espresso	

MOCKTAILS

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

HOMEMADE LEMONADE

Chamomile Lemonade	60
Peach Lemonade	60

DINNER MENU

DEGUSTATION

Experience a tantalising tasting menu of western dishes paired with a selection of fine wines or signature cocktails, thoughtfully chosen to elevate each course with their unique flavour notes.

PRICE

Food Only	1.350 per person
Wine Pairing	1.280 per person

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 Celection

Pan Seared Barramundi

Celeriac, broccoli, thyme beurre blanc
Pairing: 2019, Cousiño Macul Antiguas Reservas, Chardonnay, Maipo Valley – Chile

Or

Wagyu Beef Striploin MB 8/9

Grilled asparagus, mushrooms, cauliflower puree, black garlic sauce, fine herbs
Pairing: 2018, Boschendal, Shiraz, Stellenbosch - South Africa

Passionfruit Soufflé

Homemade mango sorbet
Pairing: 2021, Balbi Soprani ‘Moscato d’Asti’, Piedmont - Italy



Alcohol
Pork



Celery



Crustaceans



Egg



Fish



Gluten



Lactose



Molluscs



Mustard



Nuts



Peanuts



Soy



Sesame



Vegan



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TO START

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

SALAD

Bedugul Beetroot 	310
Beetroot textures, orange, whipped goat cheese with 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
Seaweed and beef clear soup with beef tortellini	

MAIN EVENT

Squash 	365
Textures of butternut, couscous and provincial vegetables	
Pan Seared Jimbaran Barramundi 	480
Celery, broccolini, thyme beurre blanc	
"Laut Manado" Tuna Steak 	465
Wasabi mash, pickled peppers, soya broth	
Crustacean Stew 	1.250
Local lobster, tiger prawns, scallops, clams, garlic toast, vegetable nage	
"Pangsang Village" Chicken Breast 	390
Burnt garlic, mushroom ragout, chicken jus	
Slow Cooked Short Ribs 	600
Mashed potato, sautéed smoked root veggies, red wine reduction	
Shepherd's Pie 	1.100
Oven-baked ground lamb and root vegetable, golden mashed Potato crust, rosemary	
Double Wagyu Striploin "Tagliata" MB 8/9 	2.100
Compressed potato, sauteed vegetables, chimichurri	

PASTA & RISOTO

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

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, pico 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
Wagyu Beef Striploin MB 8/9 (125g)	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 

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