





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.

LUNCH MENU

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, tabbouleh, eggplant moutabal, fattoush, falafel, batata harrah, homemade pita bread	
Roasted Cauliflower   	290
Tahini dressing, microgreens, Middle Eastern spices	
Fritto Misto   	385
Prawn, calamari, vegetable, lemon and saffron aioli	

SALAD

Bedugul Beetroot 	310
Beetroot textures, 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 beef consommé 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



Pork

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	
½ “Pangsang Village” Chicken  	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 mussels, bottarga, parsley, garlic, white wine	
Homemade Tagiliatele  	485
Tender beef ragout	
Ai Fungi  	430
Mushroom textures, pecorino	
Allo Zafrano  	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 



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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, wasabi purée, roasted garlic and ginger dressing
Pairing : 2021, Dr Loosen, Riesling, Mosel - Germany

“Lombok Bay” Scallops

Pan-seared scallops, cauliflower purée, cumin velouté, microgreens
NV, Philipponnat Royale Réserve Brut, Mareuil-sur-Aÿ, Champagne – France

Seaweed Consommé

Seaweed and beef consommé with beef tortellini
2022, Oremus, Mandolás - Hungary

Chef's Selection

Pan-Seared Barramundi

Green pea puree, charred zucchini, raisin, mint
2019 Cousiño Macul Antiguas Reservas Chardonnay, Maipo Valley – Chile

Or

Wagyu Beef Striploin MB 8–9

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

Passionfruit Soufflé

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



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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, wasabi purée, roasted garlic and ginger dressing	
Lampung cattle Beef Tartare   	450
Hand-cut beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp	
Mezzeh Platter For Two   	580
Hummus, tabbouleh, eggplant moutabal, fattoush, falafel, batata harrah served 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
Green pea puree, charred zucchini, raisin, mint	
“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 vegetables, golden mashed potato crust, rosemary	
Wagyu Striploin “Tagliata” MB 8–9 	2.100
Trio of tomatoes, baby arugula, shaved parmesan, balsamic syrup	

PASTA & RISOTO

Fregula   	460
Pomodoro, basil, mixed seafood	
Angel Hair   	440
Homemade pesto, semi-dried tomatoes, Stracciatella	
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 Fungi  	430
Mushroom textures	
Allo Zafreno  	435
Saffron, tomato buratta, 32-month aged of Parmesan	



Alcohol



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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
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Garlic-Sautéed Kale 
Creamy Mashed Potato 
Seasonal Grilled Vegetables 
Mixed Green Salad 
Grilled Asparagus with Lemon Zest 

SIGNATURE

Sorrento Spritz Villa Massa Limoncello, Lemon Soju, Yuzu Soda, Prosecco	190
White Noise Grey Goose Vodka, Soursop, MancinoBianco Vermouth, Jasmine, Prosecco	280
Desire Lush TequilaBees Wax Infused, Aperol, Yuzu, DOM Benedictine, Yuzu Soda, Tape Foam	220
Bali Cacao PinoDi Bali, Campari, Averna, Cacao Bitter	250
Passion Star Vodka, Licor43, Passion Puree, Yuzu	230
Red Notice Tequila, Gin, Cherry Liqueur, Campari, Averna, Chocolate Bitter	300

MODERN CLASSIC

PiscoSour Pisco, Yuzu, Agave Nectar, Lime, Albumen	200
Hugo Spritz St. Germain, Mint Sprigs, Elderflower tonic, Prosecco	250
Vesper Martini Vodka, Gin, MancinoBianco Vermouth, Lemon	280
Oaked Negroni Martin Miller's gin infused Cacao, Rosso Vermouth, Campari	300
KretekOld Fashioned Busker Whisky, Tequila oro, KretekSyrup, Aromatic bitter	250
Penicillin Busker Whisky, Ginger, Yuzu, Honey	200
WestpressoMartini KetelOne Vodka, Nusantara Liqueur, Liqor43 Original, JavabicaEspresso	180
Carrajilo VecchiaRomagna Brandy, Liqor 47, JavabicaEspresso	200

MOCKTAILS

Easy Hugo Elderflower Nectar, Yuzu, Mint, Elderflower Tonic, Alila seltzer	140
Minosa Yuzu, Orange Juice, Yuzu Tonic, Lime Juice	140
Granitaz Kiwi, Yuzu, Lime, Cilantro, Lemonade	140
ApzeroSpritz Blood Orange Syrup, Cranberry Juice, Yuzu Tonic, Orange	140