

CIRE

Welcome to a tantalizing menu of gourmet comfort food, created with the best fresh seasonal and organic produce available, sourced as locally as possible.

CIRE's wide variety of dishes, many of them familiar favorites, range from classic Asian specialties and sharing-style plates to international dishes that bring you the best from around the globe.

APPETIZERS & SALADS

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| Roasted mixed mushroom . Baby lettuce, spinach, goma-dare dressing, crispy sourdough | 150 |
| Caesar Salad . Baby romaine, parmesan cheese, bacon bits, Mediterranean anchovies, soft boiled egg | 155 |
| Seared tuna loin . Poached egg, edamame beans, quinoa, avocado, roasted sesame dressing | 175 |
| Burrata cheese . Confit tomato, peppers, black olives, house made pesto | 230 |

SANDWICHES

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| Cubano Potato chips, pickled onions, whole grain mustard, charcoal ciabatta | 140 |
| Club Sandwich Grilled chicken breast, fried egg, bacon, lettuce, tomato, mustard mayonnaise, sourdough bread, potato fries or salad | 140 |
| Falafel Wrap Middle Eastern spices, tomato, iceberg lettuce, pickles, tahini dressing potato fries or salad | 150 |
| Wagyu beef burger Cheddar cheese, onion relish, bacon, tomato, lettuce, potato bun potato fries or salad | 260 |

PIZZA & PASTA

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| Beef pepperoni pizza . mozzarella, ricotta, house made basil pesto | 180 |
| Smoked bacon pizza . fresh mozzarella, roasted garlic, Aleppo pepper, oregano | 190 |
| Charred broccolini pizza . fresh mozzarella, ricotta, preserved lemon, chili oil | 210 |
| Pizza Prosciutto . mozzarella, arugula, gorgonzola cheese | 220 |
| Malloreddus . Spicy pork sausage ragout, burrata cheese, basil | 190 |
| Spinach potato gnocchi . Gorgonzola sauce, hazelnuts, crispy sage | 220 |
| Spaghetti aglio e olio . Sautéed prawns | 230 |

MAINS

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| Pearl Barley Risotto Grilled chicken breast, mushrooms, broccolini, chicken jus | 190 |
| Pan seared Barramundi Green asparagus, carrot orange puree, tomato, black olive vinaigrette | 220 |
| Grilled Black Cod Roasted cauliflower puree, cod fritters, pickled onions | 240 |
| Grain fed Australian Beef Tenderloin Potato mille-feuille, burnt onions, mushroom ketchup | 380 |

SWEET END

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| Mango Passion Fruit Tart . Coconut daquoise, mango cream, passion fruit cremeux | 110 |
| Fruit Platter . Selection of tropical fruits | 120 |
| Decadent Chocolate Tart . Vanilla whipped cream | 120 |
| Lemon Pie . Lemon curd, vanilla crumble, crispy meringue, yogurt ice cream | 120 |
| Bedugul Berries Shortcake . Cream cheese frosting, berries compote | 130 |
| Homemade ice cream . Chocolate, Vanilla, Choco chips & Coffee | 45/scoop |
| Homemade sorbet . Mango, Strawberry, Coconut | 45/scoop |

DEGUSTATION

Experience a tantalising five-course 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.

PRICES

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| Cocktail Pairing | 2.400 per person |
| Wine Pairing | 2.800 per person |

Jumbo Lumb Crab Salad

Avocado cream, pomelo, palm heart

Lobster Bisque

Brandy Scanted, Lobster Ravioli, Coconut Milk

Confit Gindara

Barbecued broccoli, zucchini basil puree, moringa leaves, shellfish nage, dill oil, preserved lemon

Black Angus Beef Short Rib

Onion tarte tatin, Hasselback potato, mushroom ketchup, black garlic aioli

Strawberries And Pistachio

Pistachio sponge, pistachio cream, strawberry sorbet, strawberry meringue