

CIRE  
— RESTAURANT —

# 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, Derrick Walles, and the talented Cire Culinary team.




## TO START

<b>Line Caught Fish Ceviche</b> 	330
Thin-sliced local white fish, coconut, chili, pomelo, sweet potato chips	
<b>Tuna Crudo</b>  	350
Sashimi-grade tuna, seaweed, wasabi avocado, roasted garlic and ginger	
<b>Salmon Tartare</b>  	370
Tasmanian salmon, shallots, avocado, garden sprouts, rye crisp	
<b>Jimbaran Oysters 3pcs / 6pcs</b> 	170/340
Raspberry mignonette, tabasco, lemon wedges	
<b>Roasted Cauliflower</b>   	240
Tahini dressing, micro greens, Middle Eastern spices	
<b>Fritto Misto</b>  	370
Prawn, calamari, vegetable, lemon and saffron aioli	
<b>Mezzeh Platter For Two</b>    	550
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harra, homemade pita bread	









## SALAD

<b>Bedugul Beetroot</b> 	285
Textures of beet , orange, whipped goat cheese, chives, olives, apple balsamic	
<b>Heirloom Tomatoes &amp; Burrata</b> 	330
“Plaga” village tomatoes, garden pesto, local buffalo milk burrata	
<b>Alila Detox Salad</b> 	210
Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, goji berry dressing	

## SOUPS

<b>Andalusian Gazpacho</b> 	290
Assorted local produce tomato, cucumber, chili mango salsa	
<b>Seaweed Consommé</b>   	380
Clear soup with beef tortellini	

## BREADS

<b>Uri's Focaccia</b>  	300
Pulled chicken, homemade pickles, mustard dressing and hand-cut chips	
<b>Cire Bao</b>  	360
Tempura prawns, baby gem, mango salsa, chili garlic aioli	
<b>Pizzetta Romana</b>  	290
Garden tomato, basil, Buffalo mozzarella	
<b>Funghi Flat Bread</b>  	700
Wild mushrooms, black truffle, parmesan	



















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




## MAIN EVENT

<b>Pan Seared Barramundi</b>  	430
Celeriac, broccolini, thyme beurre blanc	
<b>“Laut Manado” Tuna Steak</b>   	450
Wasabi mash, pickled peppers, soya broth	
<b>“Tambiyak Cliff” Lobster</b>   	1.600
Sautéed spinach, baby leek, shellfish reduction	
<b>“Pangsan Village” Chicken Breast</b>  	390
Puree of roasted garlic, mushroom ragout, chicken jus	
<b>Char Grilled Lamb Rack</b> 	990
Ratatouille, potato and feta mousseline, herb jus	
<b>Double Wagyu Striploin “Tagliata” MB 8/9</b> 	1.800
Compressed potato, sauteed vegetables, chimichurri	

## PASTA

<b>Fregula</b>   	430
Pomodoro, basil, mixed seafood	
<b>Tagliolini</b>  	670
Black truffle butter, aged parmesan	
<b>Liguria</b>    	350
Fusilli, pesto green beans, and potato	
<b>Linguine</b>     	410
Local clams, bottarga, parsley, garlic, white wine	
<b>Homemade Tagliatele</b>  	450
Tender beef ragout	

## RISOTTO

<b>Ai Porcini</b>  	400
Mushroom textures, pecorino	
<b>Allo Zafrano</b>  	420
Saffron, cherry tomato, burrata with 32 months of parmesan	

## SIDES TRACKS

<b>Garlic Kale</b> 	
<b>Mashed Potato</b> 	
<b>Grilled Vegetables</b> 	
<b>Mixed Green Salad</b> 	
<b>Grilled Asparagus With Lemon</b> 	



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## ALILA SELTZER

<b>Easy Hugo</b>	100
Elderflower syrup, yuzu, mint, elderflower tonic, Alila seltzer	
<b>Minosa</b>	100
Sour mix, kombucha, Alila seltzer	
<b>Granitaz</b>	100
Kiwi, kiwi syrup, yuzu, lime, cilantro, Alila seltzer	
<b>Apzero Spritz</b>	100
Blood orange syrup, cranberry, kombucha, orange wedges Alila seltzer	

## SIGNATURE

<b>Soirée</b>	220
Tequila Reposado fat washed parmesan, Aperol, agave nectar, Sparkling Wine	
<b>Truffle On The Rock</b>	220
Bourbon fat washed truffle, yuzu, agave nectar, lime, saline solution, aromatic bitter	
<b>Escape</b>	350
Hennessy VSOP, coconut liqueur, pineapple, lime, yuzu, tropical almond tincture, pandan pineapple nastar	
<b>Negroni Oak Barrel No.01</b>	250
London dry gin, Starlino rosso, campari, 1 month matured in oak barrel	
<b>Flora di Cire</b>	250
Comerback gin, Mancino sakura, Alila botanical, elder flower tonic, sparkling gold, Marigold flower, apple blossom flower and pandan leaf	

## B E E R

<b>Pilsner</b>	90
Bintang – Indonesia	
<b>Lager</b>	130
Heineken – Netherland	
<b>Root Beer</b>	80
Kencur Alila (0% ABV)	
Ginger Alila (0% ABV)	
<b>Craft Beer</b>	130
Canard Kolsch	
Canard Strawberry Gose	
Canard Session IPA	
Lion Island Lager	
Lion Pale Ale	
Kura Kura Lager, Plaga - Bali	
Kura Kura Island Ale, Plaga - Bali	
Kura Kura Rosella Gose, Plaga – Bali	

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Our wide ranging wine list is available upon request. Please ask our team for assistance and suggestions

DINNER  
MENU



## ORGANIC MEDITERRANEAN HARMONY

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## 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 1.200 per person

Wine Pairing 1.100 per person

#### Tuna Crudo

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

*Wine Pairing: Viticoltori Ponte Prosecco Biologico Glera, NV, Veneto – Italy*

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#### “Lombok Bay” Scallops

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

*Wine Pairing: Roche Mazet, Sauvignon Blanc, 2021, Pays d Oc, France*

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#### Seaweed Consommé

Seaweed and beef clear soup with beef tortellini

*Wine Pairing: Roche Mazet, Cuvee Signature Merlot 2021, Pays d Oc, France*

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#### Pan Seared Barramundi

Celeriac, broccolini, thyme beurre blanc

*Wine Pairing: Zilzie Regional Collection, Chardonnay 2021 Yarra Valley, Australia*

or

#### Lamb Rack

Ratatouille, potato and feta mousseline, herb jus

*Wine Pairing: Canyon Road, Merlot 2020, California, USA*

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#### Passionfruit Soufflé

Home made mango sorbet

*Wine Pairing: Frontera Late Harvest, Moscat of Alexandria NV, Central Valley, Chile*



Alcohol



Celery



Crustaceans



Egg



Fish



Gluten



Lactose



Molluscs



Mustard



Nuts



Peanuts



Soy



Sesame





Vegan






Pork

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## TO START

<b>Line Caught Fish Ceviche</b> 	330
Thin-sliced local white fish, coconut, chili, pickled onion, sweet potato chips	
<b>Tuna Crudo</b>  	350
Sashimi-grade tuna, seaweed, puree of wasabi, roasted garlic and ginger dressing	
<b>Jimbaran Oysters 3pcs / 6pcs</b> 	170/340
Raspberry mignonette, lemon wedges	
<b>Lampung cattle Beef Tartare</b>   	420
Beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp	
<b>“Lombok Bay” Scallops</b>   	380
Pan-seared scallops, puree of burned cauliflower, cumin velouté, micro greens	
<b>Roasted Cauliflower</b>   	240
Tahini dressing, Middle Eastern spices	
<b>Fritto Misto</b>  	370
Prawn, calamari, vegetable, lemon and saffron aioli	
<b>Mezzeh Platter For Two</b>   	550
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harrah with homemade pita bread	

## SALAD

<b>Bedugul Beetroot</b> 	285
Beetroot textures, orange, whipped goat cheese with chives, olives, apple balsamic	
<b>Heirloom Tomatoes &amp; Burrata</b> 	330
“Plaga” village tomatoes, garden pesto, local buffalo milk burrata	
<b>Alila Detox Salad</b> 	210
Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, mixed seeds, goji berry dressing.	

## SOUPS

<b>Andalusian Gazpacho</b> 	290
Assorted local produce tomato, cucumber, chili mango salsa	
<b>Seaweed Consommé</b>    	380
Seaweed and beef clear soup with beef tortellini	









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## MAIN EVENT

<b>Pan Seared Jimbaran Barramundi</b> 	430
Celeriac, broccolini, thyme beurre blanc	
<b>“Laut Manado” Tuna Steak</b> 	450
Wasabi mash, pickled peppers, soya broth	
<b>Crustacean Stew</b> 	1.200
Local lobster, tiger prawns, scallops, clams, garlic toast, vegetable nage	
<b>“Pangsan Village” Chicken Breast</b> 	390
Burnt garlic, mushroom ragout, chicken jus	
<b>Slow Cooked Beef Cheek</b> 	550
Mashed potato, sautéed smoked root veggies, red wine reduction.	
<b>Squash</b> 	355
Textures of butternut, couscous and provincial vegetables	
<b>Double Wagyu Striploin “Tagliata” MB 8/9</b> 	1.800
Compressed potato, sauteed vegetables, chimichurri	

## PASTA

<b>Fregula</b> 	430
Pomodoro, basil, mixed seafood	
<b>Angel Hair</b> 	440
Homemade pesto, semidried tomato, straciatella	
<b>Tagliolini</b> 	670
Black truffle butter	
<b>Linguine</b> 	410
Local clams, bottarga, parsley, garlic, white wine	
<b>Homemade Tagliatelle</b> 	450
Tender beef ragout	
<b>Ravioli</b> 	580
Local lobster, chives, tomato salsa shellfish reduction	

## RISOTTO

<b>Ai Porcini</b> 	400
Mushroom textures	
<b>Allo Zafrano</b> 	420
Saffron, tomato buratta, 32 months aged of parmesan	



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## SIMPLY GRILLED

“Tambiyak Cliff” Lobster ( 600g - 700g ) 	1.600
Catch of the Day ( 200g ) 	330
“Jimbaran Bay” Tiger Prawns ( 180g ) 	510

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

<b>Grand Oceanic Platter For Two</b>   	2.850
Served with mixed green salad and grilled lemon with asparagus and sautéed potato	

<b>Angus Beef Tenderloin ( 250g )</b>	800
<b>Lamb Rack ( 250g )</b>	1.000
<b>Organic Chicken Breast</b>	320

Accompanied by sautéed vegetables and potatoes 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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