





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.

LUNCH MENU

TO START

| | |
|---|---------|
| Line Caught Fish Ceviche  | 330 |
| Thin-sliced local white fish, coconut, chili, pomelo, sweet potato chips | |
| Tuna Crudo   | 365 |
| Sashimi-grade tuna, seaweed, wasabi avocado, roasted garlic and ginger | |
| Salmon Tartare   | 370 |
| Tasmanian salmon, shallots, avocado, garden sprouts, rye crisp | |
| Jimbaran Oysters 3pcs / 6pcs  | 170/340 |
| Raspberry mignonette, tabasco, lemon wedges | |
| Roasted Cauliflower     | 260 |
| Tahini dressing, micro greens, Middle Eastern spices | |
| Fritto Misto   | 370 |
| Prawn, calamari, vegetable, lemon and saffron aioli | |
| Mezzeh Platter For Two      | 550 |
| Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harra, homemade pita bread | |

SALAD

| | |
|--|-----|
| Bedugul Beetroot  | 285 |
| Textures of beet , orange, whipped goat cheese, chives, olives, apple balsamic | |
| Heirloom Tomatoes & Burrata  | 345 |
| "Plaga" village tomatoes, garden pesto, local buffalo milk burrata | |
| Alila Detox Salad  | 235 |
| Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, goji berry dressing | |

SOUPS

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|---|-----|
| Andalusian Gazpacho  | 290 |
| Assorted local produce tomato, cucumber, chili mango salsa | |
| Seaweed Consommé     | 380 |
| Clear soup with beef tortellini | |

BREADS

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| Uri's Focaccia   | 300 |
| 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 | |








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

MAIN EVENT

| | |
|---|-------|
| Pan Seared Barramundi   | 445 |
| 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 | |
| "Pangsan Village" Chicken Breast   | 390 |
| Puree of roasted garlic, mushroom ragout, chicken jus | |
| Char Grilled Lamb Rack  | 990 |
| Ratatouille, potato and feta mousseline, herb jus | |
| Double Wagyu Striploin "Tagliata" MB 8/9  | 1.800 |
| Compressed potato, sauteed vegetables, chimichurri | |

PASTA

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|---|-----|
| Fregula    | 450 |
| Pomodoro, basil, mixed seafood | |
| Tagliolini   | 670 |
| Black truffle butter, aged parmesan | |
| Liguria     | 350 |
| Fusilli, pesto green beans, and potato | |
| Linguine      | 430 |
| Local clams, bottarga, parsley, garlic, white wine | |
| Homemade Tagliatele   | 465 |
| Tender beef ragout | |

RISOTTO

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|---|-----|
| Ai Porcini   | 420 |
| Mushroom textures, pecorino | |
| Allo Zafrano   | 435 |
| Saffron, cherry tomato, burrata with 32 months of parmesan | |

SIDES TRACKS

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



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ALILA SELTZER

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|---|-----|
| Easy Hugo | 140 |
| Elderflower syrup, yuzu, mint, elderflower tonic, Alila seltzer | |
| Minosa | 140 |
| Sour mix, kombucha, Alila seltzer | |
| Granitaz | 140 |
| Kiwi, kiwi syrup, yuzu, lime, cilantro, Alila seltzer | |
| Apzero Spritz | 140 |
| Blood orange syrup, cranberry, kombucha, orange wedges Alila seltzer | |

SIGNATURE

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| Soirée | 280 |
| Tequila Reposado fat washed parmesan, Aperol, agave nectar, Sparkling Wine | |
| Truffle On The Rock | 250 |
| Bourbon fat washed truffle, yuzu, agave nectar, lime, saline solution, aromatic bitter | |
| Escape | 380 |
| Hennessy VSOP, coconut liqueur, pineapple, lime, yuzu, tropical almond tincture, pandan pineapple nastar | |
| Negroni Oak Barrel No.01 | 300 |
| London dry gin, Starlino rosso, campari, 1 month matured in oak barrel | |
| Flora di Cire | 300 |
| Comerback gin, Mancino sakura, Alila botanical, elder flower tonic, sparkling gold, Marigold flower, apple blossom flower and pandan leaf | |

B E E R

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

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

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

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|--------------|------------------|
| 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

“Lombok Bay” Scallops

Pan seared scallops, puree of cauliflower, cumin velouté, micro greens
Wine Pairing: Roche Mazet, Sauvignon Blanc, 2021, Pays d Oc, France

Seaweed Consommé

Seaweed and beef clear soup with beef tortellini
Wine Pairing: Roche Mazet, Cuvee Signature Merlot 2021, Pays d Oc, France

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

Passionfruit Soufflé

Home made mango sorbet
Wine Pairing: Frontera Late Harvest, Moscat of Alexandria NV, Central Valley, Chile



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| Tuna Crudo 🐟🌿 | 365 |
| Sashimi-grade tuna, seaweed, puree of wasabi, roasted garlic and ginger dressing | |
| Jimbaran Oysters 3pcs / 6pcs 🍷👋 | 170/340 |
| Raspberry mignonette, lemon wedges | |
| Lampung cattle Beef Tartare 🍷🥩🥗 | 420 |
| Beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp | |
| “Lombok Bay” Scallops 🍷👋🥗 | 380 |
| Pan-seared scallops, puree of burned cauliflower, cumin velouté, micro greens | |
| Roasted Cauliflower 🌿🥗🥗 | 260 |
| Tahini dressing, Middle Eastern spices | |
| Fritto Misto 🍷🌿 | 370 |
| Prawn, calamari, vegetable, lemon and saffron aioli | |
| Mezzeh Platter For Two 🌿🥗🥗 | 550 |
| Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harrah with homemade pita bread | |

SALAD

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|---|-----|
| Bedugul Beetroot 🥗 | 285 |
| Beetroot textures, orange, whipped goat cheese with chives, olives, apple balsamic | |
| Heirloom Tomatoes & Burrata 🥗 | 345 |
| “Plaga” village tomatoes, garden pesto, local buffalo milk burrata | |
| Alila Detox Salad 🌿 | 235 |
| Mixed organic green leaves, granny smith apple, avocado, cherry tomato, cucumber, mixed seeds, goji berry dressing. | |

SOUPS

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| Andalusian Gazpacho 🌿 | 290 |
| Assorted local produce tomato, cucumber, chili mango salsa | |
| Seaweed Consommé 🍷🥗🥗🥗 | 380 |
| Seaweed and beef clear soup with beef tortellini | |









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| Pan Seared Jimbaran Barramundi   | 445 |
| Celeriac, broccolini, thyme beurre blanc | |
| "Laut Manado" Tuna Steak    | 465 |
| Wasabi mash, pickled peppers, soya broth | |
| Crustacean Stew     | 1.200 |
| Local lobster, tiger prawns, scallops, clams, garlic toast, vegetable nage | |
| "Pangsan Village" Chicken Breast  | 390 |
| Burnt garlic, mushroom ragout, chicken jus | |
| Slow Cooked Beef Short Rib    | 550 |
| Mashed potato, sautéed smoked root veggies, red wine reduction. | |
| Squash  | 355 |
| Textures of butternut, couscous and provincial vegetables | |
| Double Wagyu Striploin "Tagliata" MB 8/9  | 1.800 |
| Compressed potato, sauteed vegetables, chimichurri | |

PASTA

| | |
|---|-----|
| Fregula   | 450 |
| Pomodoro, basil, mixed seafood | |
| Angel Hair   | 440 |
| Homemade pesto, semidried tomato, straciatella | |
| Tagliolini   | 670 |
| Black truffle butter | |
| Linguine     | 430 |
| Local clams, bottarga, parsley, garlic, white wine | |
| Homemade Tagliatelle   | 465 |
| Tender beef ragout | |
| Ravioli    | 580 |
| Local lobster, chives, tomato salsa shellfish reduction | |

RISOTTO

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| Ai Porcini  | 420 |
| Mushroom textures | |
| Allo Zafrano  | 435 |
| Saffron, tomato buratta, 32 months aged of parmesan | |



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SIMPLY GRILLED

| | |
|--|-------|
| "Tambiyak Cliff" Lobster (600g - 700g)  | 1.700 |
| Catch of the Day (200g)  | 330 |
| "Jimbaran Bay" Tiger Prawns (180g)  | 540 |

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

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| Grand Oceanic Platter For Two    | 2.850 |
| Served with mixed green salad and grilled lemon with asparagus and sautéed potato | |

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|--------------------------------|-------|
| Angus Beef Tenderloin (250g) | 850 |
| Lamb Rack (250g) | 1.000 |
| Organic Chicken Breast | 345 |

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

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|--------------------|-----|
| SIDE TRACKS | 150 |
|--------------------|-----|

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



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| Flora di Cire Comerback gin, Mancino sakura, Alila botanical, elder flower tonic, sparkling gold, Marigold flower, apple blossom flower and pandan leaf | 300 |

BEER

| | |
|---|--|
| Pilsner Bintang – Indonesia | 90 |
| Lager Heineken – Netherland | 130 |
| Root Beer Kencur Alila (0% ABV) Ginger Alila (0% ABV) | 80 80 |
| Craft Beer 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 | 130 130 130 130 130 130 130 130 |

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