



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

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	
Mezzeh Platter For Two    	550
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harra, homemade pita bread	
Roasted Cauliflower   	260
Tahini dressing, micro greens, Middle Eastern spices	
Fritto Misto  	370
Prawn, calamari, vegetable, lemon and saffron aioli	









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

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

















BREADS

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	





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

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 Tagliatelle  	465
Tender beef ragout	

RISOTTO

Ai Porcini  	420
Mushroom textures, pecorino	
Allo Zafferano  	435
Saffron, chery tomato, burrata with 32 months of parmesan	

SIDES TRACKS

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

														
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.

SIGNATURE

Rock Verde	280
Tequila Blanco, coconut, white chocolate, cucumber, lemon, agave	
South Side	280
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, brandy	
Tears of Joy	250
Spice rum, snake fruit liqueur, lemon, coke	

CLASSIC

Spritz	200
Aperol or Campari, soda, prosecco	
Paper Plane	300
Whiskey, Averna, Aperol, lemon	
Hugo	300
St. Germain, mint, soda, prosecco	
Negroni	300
Gin, Campari, Sweet Vermouth	
ESPRESSO MARTINI	250
Vodka, Nusantara, espresso	

MOCKTAILS

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

HOUSEMADE LEMONADE

Chemomile Lemonade	60
Peach Lemonade	60

BEERS

Craft Beer	
Lion Session IPA	140
Lion Pale Ale	140
Lion Lager	140
Kura Kura Lager, Plaga - Bali	140
Kura Kura Island Ale, Plaga - Bali	140

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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

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 : Accademia Prosecco Spumante, NV, Veneto – Italy

“Lombok Bay” Scallops

Pan seared scallops, puree of cauliflower, cumin velouté, micro greens
Wine Pairing: Kim Crawford, Sauvignon Blanc, 2022, Marlborough – New Zealand

Seaweed Consommé

Seaweed and beef clear soup with beef tortellini
Wine Pairing: San Polo Rubio IGT, Sangiovese 2019, Toscana, Italy

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

Passionfruit Soufflé

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






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- Line Caught Fish Ceviche**  330
Thin-sliced local white fish, coconut, chili, pickled onion, sweet potato chips
- Tuna Crudo**  365
Sashimi-grade tuna, seaweed, puree of wasabi, roasted garlic and ginger dressing
- Lampung cattle Beef Tartare**   420
Beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp
- Mezzeh Platter For Two**    550
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harrah with homemade pita bread
- Roasted Cauliflower**    260
Tahini dressing, Middle Eastern spices
- “Lombok Bay” Scallops**   380
Pan-seared scallops, puree of burned cauliflower, cumin velouté, micro greens
- Fritto Misto**  370
Prawn, calamari, vegetable, lemon and saffron aioli

SALAD

- 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

- 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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MAIN EVENT

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

Ai Porcini 	420
Mushroom textures	
Allo Zafferano 	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

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

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

SIDE TRACKS	150
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- Garlic Kale 
- Mashed Potato 
- Grilled Vegetables 
- Mixed Green Salad 
- Grilled Asparagus with Lemon 



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CLASSIC

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St. Germain, mint, soda, prosecco	
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Elderflower syrup, yuzu, tonic	
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Date, apple, ginger, almond, lemon	

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