

CIRE
— RESTAURANT —



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 	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, tabouleh, eggplant moutable, fattoush, falafel, batata harra, homemade pita bread	
Roasted Cauliflower   	290
Tahini dressing, micro greens, Middle Eastern spices	
Fritto Misto  	385
Prawn, calamari, vegetable, lemon and saffron aioli	









SALAD

Bedugul Beetroot 	310
Textures of beet , 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 soup with beef tortellini	
Sunchoke Velouté  	375
Pan-fired prawns, shimeji mushroom	







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	
Funghi 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 	1.750
Sautéed spinach, baby leek, shellfish reduction	
“Pangsan Village” Chicken Breast 	390
Puree of roasted garlic, mushroom ragout, chicken jus	
Char Grilled Lamb Rack 	1.150
Ratatouille, potato and feta mousseline, herb 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
Local clams, bottarga, parsley, garlic, white wine	
Homemade Tagliatele 	485
Tender beef ragout	
Ai Porcini 	430
Mushroom textures, pecorino	
Allo Zafrano 	435
Saffron, cherry tomato, burrata with 32 months of parmesan	

SIDES TRACKS

Garlic Kale 	150
Mashed Potato 	
Grilled Vegetables 	
Mixed Green Salad 	
Grilled Asparagus With Lemon 	



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

SIGNATURE

Rock Verde	280
Tequila, coconut, white chocolate, cucumber, lemon, agave	
South Side	250
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, chocolate bitter	
Tears Of Joy	250
Spice Rum, snake fruit liqueur, lemon, coke	

CLASSIC

Spritz	200
Aperol or Campari, soda, prosecco	
Paper palane	300
whiskey, averna, aperol, lemon	
Hugo	250
St. Germain, mint, soda, prosecco	
Negroni	300
Gin, Campari, Sweet vermouth	
Carrajiolo	200
Liqor 47, espresso	

MOCKTAILS

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

HOMEMADE LEMONADE

Chamomile Lemonade	60
Peach Lemonade	60

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	1.100 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, broccolli, thyme beurre blanc
Wine Pairing: Zilzie Regional Collection, Chardonnay 2021 Yarra Valley, Australia

or

Lamb Rack

Ratatouille, sunchoke puree, 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






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








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, puree of wasabi, roasted garlic and ginger dressing	
Lampung cattle Beef Tartare   	450
Beef tenderloin, shallots, gherkins, mustard, parsley, garden sprouts, rye crisp	
Mezzeh Platter For Two   	580
Hummus, tabouleh, eggplant moutable, fattoush, falafel, batata harrah 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, mixed seeds, 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	
Sunchoke Velouté  	375
Pan-fired prawns, shimeji mushroom	











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

MAIN EVENT

Pan Seared Jimbaran Barramundi 	480
Celeriac, broccolini, thyme beurre blanc	
“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 Beef Cheek 	600
Mashed potato, sautéed smoked root veggies, red wine reduction.	
Squash 	365
Textures of butternut, couscous and provincial vegetables	
Double Wagyu Striploin “Tagliata” MB 8/9 	2.100
Compressed potato, sauteed vegetables, chimichurri	


PASTA & RISOTO

Fregula 	460
Pomodoro, basil, mixed seafood	
Angel Hair 	440
Homemade pesto, semidried tomato, straciatella	
Tagliolini 	700
Black truffle butter	
Linguine 	450
Local clams, bottarga, parsley, garlic, white wine	
Homemade Tagliatelle 	485
Tender beef ragout	
Ravioli 	580
Local lobster, chives, tomato salsa shellfish reduction	
Ai Porcini 	430
Mushroom textures	
Allo Zafrano 	435
Saffron, tomato buratta, 32 months aged of parmesan	






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

SIMPLY GRILLED

“Tambiyak Cliff” Lobster (600g - 700g) 	1.750
Catch of the Day (200g) 	360
“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
Lobster, prawns, mud crab, scallop, green mussels, tuna, white fish 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

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



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

SIGNATURE

Rock Verde Tequila, coconut, white chocolate, cucumber, lemon, agave	280
South Side Gin, mint, grape, cocci americano	250
Rosso Fuoco Gin, rosella, rosemary, cherry liqueur, salted coconut foam	280
Vieux Cherry Rye whiskey, cherry liqueur, sweet vermouth, chocolate bitter	300
Tears Of Joy Spice Rum, snake fruit liqueur, lemon, coke	250

CLASSIC

Spritz Aperol or Campari, soda, prosecco	200
Paper palane whiskey, averna, aperol, lemon	300
Hugo St. Germain, mint, soda, prosecco	250
Negroni Gin, Campari, Sweet vermouth	300
Carrajilo Liqor 47, espresso	200

MOCKTAILS

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

HOMEMADE LEMONADE

Chamomile Lemonade	60
Peach Lemonade	60