

# 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

<b>Pan Seared Barramundi</b>  	445
Celeriac, broccolini, thyme beurre blanc	
<b>“Laut Manado” Tuna Steak</b>   	465
Wasabi mash, pickled peppers, soya broth	
<b>“Tambiyak Cliff” Lobster</b>   	1.700
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>   	450
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>     	430
Local clams, bottarga, parsley, garlic, white wine	
<b>Homemade Tagliatele</b>  	465
Tender beef ragout	

## RISOTTO

<b>Ai Porcini</b>  	420
Mushroom textures, pecorino	
<b>Allo Zafferano</b>  	435
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> 



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

## ALILA SELTZER

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

## SIGNATURE

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

## B E E R

<b>Root Beer</b>	
Kencur Alila (0% ABV)	80
Ginger Alila (0% ABV)	80
<b>Pilsner</b>	
Bintang – Indonesia	100
<b>Craft Beer</b>	
Lion Session IPA	140
Lion Pale Ale	140
Kura Kura Lager, Plaga - Bali	140
Kura Kura Island Ale, Plaga - Bali	140
<b>Imported Beer</b>	
Heineken – Netherland	130
Hoegaarden – Belgium	160
Corona – Mexico	160

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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*

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#### “Lombok Bay” Scallops

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

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#### Seaweed Consommé

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

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

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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

- 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

<b>Pan Seared Jimbaran Barramundi</b> 	445
Celeriac, broccolini, thyme beurre blanc	
<b>“Laut Manado” Tuna Steak</b> 	465
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 Short Rib</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> 	450
Pomodoro, basil, mixed seafood	
<b>Angel Hair</b> 	440
Homemade pesto, semidried tomato, straciatella	
<b>Tagliolini</b> 	670
Black truffle butter	
<b>Linguine</b> 	430
Local clams, bottarga, parsley, garlic, white wine	
<b>Homemade Tagliatelle</b> 	465
Tender beef ragout	
<b>Ravioli</b> 	580
Local lobster, chives, tomato salsa shellfish reduction	


## RISOTTO

<b>Ai Porcini</b> 	420
Mushroom textures	
<b>Allo Zafferano</b> 	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

<b>Grand Oceanic Platter For Two</b>   	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

<b>SIDE TRACKS</b>	150
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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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Sour mix, kombucha, Alila seltzer	
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## SIGNATURE

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Bourbon fat washed truffle, yuzu, agave nectar, lime, saline solution, aromatic bitter	
<b>Escape</b>	380
Hennessy VSOP, coconut liqueur, pineapple, lime, yuzu, tropical almond tincture, pandan pineapple nastar	
<b>Negroni Oak Barrel No.01</b>	300
London dry gin, Starlino rosso, campari, 1 month matured in oak barrel	
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Comerback gin, Mancino sakura, Alila botanical, elder flower tonic, sparkling gold, Marigold flower, apple blossom flower and pandan leaf	

## BEER

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Bintang – Indonesia	100
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Lion Pale Ale	140
Lion Lager	140
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