



There's no smoke without it...

Where there's smoke, there's FIRE. Savor the complex flavors of dry-aged, flame-cooked meat and sizzling seafood at our iconic Seminyak hotspot. Inspired by Bali's striking Kecak dance, FIRE is an indulgent grill restaurant beloved for its playful twist on the island's mysticism. Sit back and survey a phenomenal wine list under the light of a fireball chandelier. Don't worry, those calories will burn off in the morning.

Our Argentinian-born Culinary Director, Norberto Valdez Palacios, along with our local Chef, I Made Sember, incharge of Fire, proudly elevate the quality of beef cuts through meticulous dry-aged techniques, including our signature Black Angus Tomahawk, for a lengthy 21 days. We believe in the power of rituals, especially when the ritual in question is slow-cooking. The fiery theme catches on in a decidedly smoky cocktail list. For example, a bourbon cocktail made with caramelized honey, and orange peel infused with the flavors of the tamarillo.

Our team is fired-up with enthusiasm, and it catches on fast at this lively restaurant. Beyond the design concept's playful reinterpretation of tradition, the Kecak dance also influences the menu with sizzling dryaged meats and complex slow cooking rituals. Accept no substitute, set your senses on FIRE.





Food



SNACK, APPETIZER AND SALAD

Н Р	Oysters 2 Ways • Pineapple & cucumber salsa, rujak sauce • Wood fired oyster with chili relish, babi guling, herbs crumb	125
V H GF	Burrata & Novios Tomato Salad Green goddess, cucumber, balsamic	145
H GF	W Garden Kale Salad Char grilled broccoli, Avocado, orange segment, almond, manchego.	115
	Smoke Tuna Crudo Smoke sambal roa, young papaya salad, citrus ponzu	175
	Wagyu Steak Tartar Smoke tomato relish, crispy potato, truffle aioli	135
	STARTING TO WARM UP	
	Seared Sea Scallops Kalasan sauce, confit potato, crushed cashew, mustofa potato, kemangi oil	175
	Chargrilled Local Octopus Tomato & chili relish, smoke potato, herbs oil.	140
	Street Corn Croquette Burn corn kernel with chili butter sauce, crackers, espuma	120
	THE LIQUID	
V H	Coconut and Corn Chowder Baby potatoes, mixed vegetables, lemongrass	150
	Beef Bone Marrow Consommé Mixed vegetables, lime, herbs	150







OUR DRY AGE SELECTION

We are elevating the quality of our beef cuts through the process of dry ageing, why? Because with this technique enzyme work in the beef creating tenderness, while we also reduce the percentage of water the flavors get concentrated, this two process plus the oxidation, depending on the time, can create a complex in the flavors of the beef.

GF	Striploin	200g	650
GF	Striploin	400g	975
GF	Tenderloin	200g	700
GF	Tenderloin	300g	975
GF	Tenderloin	600g	1,890
GF	Cube roll	300g	860
GF	Lamb Rack French Cut	300g	690
GF	Fire Signature Dry Aged Black Angus Tomahawk Dry aged for 21 days, 1,5Kg, please allow 45 minutes for cooking & res	oting	2,650
	Dry aged for 21 days, 1,5kg, please allow 45 minutes for cooking & res	sung.	

SLOW COOKED

We believe in the power of rituals, slow cooking in the kitchen for days is our ritual, enjoy it.

	Whole Organic Chicken With Our home made local spicy butter & roasted veggies	400
	Half Organic Chicken With Our home made local spicy butter & roasted veggies	290
P GF	Pork Belly 48 hrs. Sous vide in yuzu, & char grilled broccoli	270
	Bebek Betutu Traditional slow roasted Balinese duck, sauté water spinach and sambal matah	490
	Grill Lobster /500 gr Honey & citrus glaze fennel, black garlic puree, aioli	1150
	Corn and Moringa Risoto Slow cook chicken, 68°egg, crispy skin, fried shallot	290

A BIT OF EACH

If you would like to create your own culinary trip with different feelings this is your opportunity, choose any meat from our menu, and Bon voyage.

FOUR MEATS	810
Including a side dish of your choice	









OCEAN VIEW

We love to give some Smokey flavor with the flames to our fish options

H GF Catch Of The Day/ whole fish	250
Grilled King Prawns (4 pieces) • grill on charcoal serve with potato chip, confit tomato. • marinade with turmeric & chili sauce, garlic chip.	310
H GF Yellowfin Tuna	270
H GF Tasmanian Salmon	310

GARDEN VIEW

No bones, no fat for me, six pack BBQ.

H V Vegetarian Mix Grill
Tempe bacem, vegetables skewer, vegan rendang, homemade mayo

SAUCES

All the mains include a sauce of your choice

Cracked black peppercorn Mushrooms sauce Cabernet jus Béarnaise Chimichurri House-made BBQ sauce

ON YOUR SIDE

All the mains come with a fresh mix salad

	V	Creamed spinach, parmesan cream	75
V	GF	Harissa scented carrots, Greek yogurt, cashews	75
	V	Truffle potato purée	75
	V	Char grilled brocoli, lemon confit, olive oil	75
	V	Tabanan Steamed Red Rice, crispy shallots	75
	V	Truffle Steak fries	75
	P	Potato gratin, bacon, chives, crème fraiche	75





SWEET END

Lemongrass Crème Brûlée	IIO
Longan, vanilla crumble, passion fruit sorbet, tuille	
Chocolate Bon Bon	IIO
Melted dark chocolate, hazelnut paste, vanilla sauce.	+ + 8
Burned Pineapple	IIO
Pina colada Sorbet, Seeds & crispy pineapple	
Sweet Potato Sorbet	IIO
Lemon grass granite, ginger in syrup	
and grade grade grade in cyclep	1
Char Cooked Passion Fruit	IIO
Jamu sorbet, tamarind sauce	
Junia sorbet, tamarma suace	
Caramelized Banana	IIO
Dulce de leche ice cream	, 110
Duice de leche lee cream	
You can create a combination of 4 desserts to be share for 2 at 180	
Tou can create a combination of 4 desserts to be share for 2 at 100	









White States







FIRE RITUAL 200

The combination of caramelized honey and the infused tamarillo flavors makes Fire Ritual a perfect choice as a hot drink or as a liquid dessert.

Bourbon // Honey // Balinese Tamarillo Fruit // Pineapple Honey Orange Peel

LIQUID OF FIRE

Spicy sensation is always a great way to build your appetite. With a fruity and fresh taste, Liquid of Fire is made of Bedugul berry infused vodka shaken with crushed dates and fresh sage. Give it a sprinkle of chili and squeezed lemon to balance it all.

W-Made Berry Vodka // Dates // Chili // Fresh Sage Lemon Juice

THE BRAVE JATAYU

165

The inspiration is taken from the fight between Jatayu, a hero in a bird form from the Kecak Dance, and Rahwana, the evil characteristic of the story. We are inspired by Jatayu's spirit and create this drink of herbal taste from turmeric lawak and vermouth, and a refreshing taste from splashed bubble and elderflower, in hope to lift your spirit.

Gin // Sweet Vermouth // Tumeric Lawak // Prosecco Elderflower

HANOMAN OBONG 185

Represents Hanoman's bravery as the messenger of Rama on a duty to give Dewi Sinta a ring.

The blend of local soursop shrub with the fresh and sour sip of tequila, served with fire on top of the glass, is the personification of when Hanoman set the fire at Alengka.

Tequila // Triple Sec // Soursop Shrub // Fresh Lemon Juice Greentea Salt

BALINESE FLOWER BATH

170

Melukat is the Balinese cleansing ritual using holy water and flowers to clean our body, mind, and soul. We present this drink with flowers on top and the unique taste of sour and peppery, and a hint of crafted Asian spiced Gin.

East Indies Spice Gin // Magnolia & Pepper Syrup // Lemon Juice Serve With Crafted Balinese Bowl & Top With Edible Flower

BUNGA KEMANGI 155

Inspired by the herbal trend made of fresh kemangi (Indonesian basil) served with spiced Gin, lemongrass flavor, and a splash of elderflower tonic to spark your senses.

East Indies Spice Gin // W-Made Fresh Kemangi & Lemongrass Cordial // Lemon Juice // Elderflower Tonic Water



TRUFFLE MARRY 180

A common hangover remedy drink. With a spicy and complex taste from tomato juice, Worcestershire sauce, hot sauces, salt pepper and finished with truffle oil to deliver a rich flavor of a bloody mary.

Vodka // Tomato Juice // Worcestershire sauce // Hot sauces Salt pepper // Trufle Oil

ROSE TEA GIMLET

Inspired by the classic recipe with a twist of a special homemade lemon rose sorbet, combined with crafted spice gin, finished with earl grey tea cordial to balance the sourness.

East Indies Spice Gin // Homemade Lemon Rose Sorbet Early Grey Tea Cordial

EAST SIDE 155

Kintamani is a highland area of the East Bali and a perfect place to grow tangerine and mint leaf. Inspired from Southside Cocktails, this drink will give you the hint of how beautiful Kintamani is where you can feel the fresh of minted and citrusy orange.

Selaka Ning Crafted Arak // Tangerine // Mint // Lemon Juice

Served in a Coupe glass with a thick creamy froth and house pouring Vodka as the soul, feel the rich aroma of the short black espresso from Arabica Kintamani that has a specific citrus character and mixed with Nusantara Cold Brew Coffee Liqueur. The subtle sweetness of cocktail is coming from Gula Aren from Pupuan – Tabanan.

Vodka // Nusantara Cold Brew // Kintamani Espresso Pupuan-Tabanan Gula Aren

NANIGRONI 165

Our favorite bold and classic drink! "Nani" means "you" in Buleleng slang language and inspired us to make the twisted Negroni for You with a Balinese crafted grapa mixed with red Italian bitter, balanced with a mix of vermouth to bring a smooth character of Negroni.

Saba Grapa // Campari // Mix Vermouth

PISANG BAKAR OLD FASHION

180

Have a good time with the traditional burnt banana snack and a cup of chocolate or tea. A twisted old fashioned cocktail to pair with the Pisang Bakar.

Diplomático Rum Reserva Exclusive // Chocolate Bitter Banana Sugar

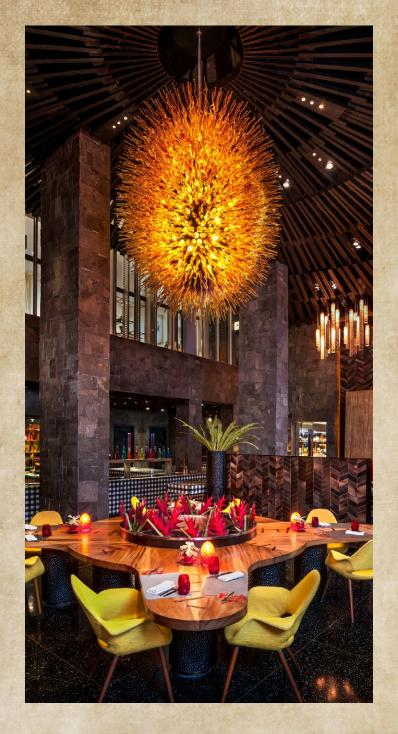
SPIRITS

ANISEEDS & BITTERS	Glass	Bottle	VODKA	Glass	Bottle
Richard	130	2,500	Smirnoff Red	130	2,500
Pernod	130	2,500	Ketel One	145	2,800
Campari	125	2,500	Beluga	160	2,900
Sambuca	135	2,600	Absolut Elyx	165	3,300
			Belvedere	170	3,400
COGNAC			Grey Goose	170	3,400
Martell VSOP	320	6,500	Ciroc	175	3,500
Martel Cordon Bleu		12,200			
Martell XO		18,500	GIN		
Remy Martin VSOP	340	6,500	Gordon Dry	130	2,500
Hennessy VSOP	330	6,500	Beefeater	130	2,500
Hennessy Paradise Extra		35,000	Monkey 47	230	3,400
			Gibson's	125	2,500
TEQUILA			East Indies craft	125	2,500
Olmeca	125	2,500	Tanqueray	145	2,800
Jose Cuervo Reposado	135	2,500	Bombay Sapphire	145	2,800
1800 Silver	180	3,600	Hendrick's	185	3,700
Herradura Plata	140	2,800	Komasa Japanese Craft	155	3,400
Espolon Blanco			Roku Japanese Craft	155	3,200
The state of the s	155	3,100			
Patrón Reposado	220	4,400	RUM		
Patrón Anejo	250	5,000	Captain Morgan	125	2,500
Gran Patrón Burdeos		28,000	Bacardi Light	120	2,500
Don Julio Reposado	210	4,400		***	
Don Julio Anejo	230	4,800			

SPIRITS

WHISKEY	Class	Bottle	Single Malt Speyside	Glass	Bottle
WHICKLI	Giass	Dottie	Glenfiddich 12 Years	185	3,700
American			Glenfiddich 15 Years	275	5,900
Jack Daniels	145	2,800	Singleton 12 Years	220	4,200
Gentlemen Jack	190	3,600	Singleton 15 Years	275	5,600
Gentlemen Jack	190),000	Macallan 12 Years	400	8,400
Bourbon			Macallan 18 Years	400	18,500
Jim Beam	130	2,500	Widedital 10 Tears		10,,000
Wild Turkey 101	165	3,400	Japanese		
), 1 0	Tenjaku Pure Malt	140	2.800
Irish			The Yamazaki Distiller's	-40	11.500
Jameson	140	2,600	Reserve		11.,000
Bushmills Black Rush	140	2,600	The Yamazaki		29.500
国际发生。这个现代的			Single Malt 12 Years		-).)
Blended			The Hakushu		26.000
Bell's Original	120	2,500	Single Malt 12 Years		20.000
Ballantine's	130	2,500			
Johnie Walker	130	2,500	LIQUEUR		
Red Label			Kahlua	130	2,500
Johnie Walker	160	3,000	Frangelico	140	2,700
Black Label			Baileys	130	2,500
Johnie Walker		15,000	Drambuie	120	2,500
Blue Label			Jägermeister ice cold	130	2,500
Chivas Regal 12 Years	175	3,500	Midori Melon	130	2,500
Chivas Regal 18 Years	320	6,500		1	
Chivas Regal 25 Years		25,000	BEER		
			Bintang		70
Single Malt Highland			Bintang Radler		70
The Glenlivet 12 Year	200	3,900	Bintang Crystal	ill de la company	70
The Glenlivet 15 Year	250	5,500	Heineken		80
The Glenlivet 18 Year		8,000	Bali Hai		65
Glenmorangie Original	230	4,600	San Miguel		75
Glenmorangie Nectar	285	5,800	San Miguel Light		70
Glenmorangie	275	5,600	Corona		125
Quinta Ruban			Kura Kura Larger		100
Glenmorangie 18 Year		12,500	Kura Kura Island Ale		100
			Kaltenberg		70
Single Malt Islay			Konig Ludwig Weissbier		75
Laphroaig 10 years	350	6,900	Guinness Smooth		80
			Guinness Stout		80
				STATE OF	

CHILLED TEA	90	CHILLED COFFEES	
PEACH STRAWBERRY Tea, crushed peaches, and strawberries		BLACK OVER ICE Double espresso shaken with ice	65
LYCHEE MINT Tea, crushed lychee and fresh mint leaves		COFFEE FRAPPE Blended homemade frappe powder, espresso, gomme	80
TEA	60	ICE CHOCOLATE Homemade chocolate ganache, fresh milk and ice	80
BLACK TEA English Breakfast Earl Grey		HOT COFFEE	
EXOTIC ESPECIA		Espresso	60
Mango Tea		Americano Cappuccino	60 65
GREEN TEA		Latte	65
Pure Green Tea		Decaffeinated coffee	60
HERBAL Chamomile Dream Java Ginger	100 A	SOFT DRINKS	
Peppermint		Coca Cola	55
OOLONG TEA		Diet Coke Sprite	55 55
Pure Oolong		Soda Water	55
		Tonic Water	55
STILL WATER		RedBull	75
AQUA Reflections 380ml / 750ml 60	0/90	W NON TOXICS	
Aqua Panna 750 ml	100		
Topic Turner () or in	100	LOL Fresh lime, orange, lychee,	90
SPARKLING WATER		topped with lemonade	
SPARKLING WATER			
AQUA Reflections		APPLE MINT Fresh mint leaves muddled with	90
	190	vanilla Pods apple juice	
San Pellegrino 750ml	100	and W-made vanilla syrup	
Perrier 330ml / 750 ml 7	5 / 100		
CMOOTHE		DAUN KELOR Mango, apple, jamu kunyit,	90
SMOOTHIES	90	moringa leaf	1
Banana, date, cinnamon, honey, yoghurt			V
Mango, passion fruit, honey, yoghurt Mix Berry, dragon fruit, honey, yoghurt		W WHOLE COCONUT	85



Fire is the hearth. Hearth is a home.

Find More



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