

CIRE

WELCOME TO CIRE

Our menu features only the freshest plus where possible local and organic produce. The dishes are prepared using Western cooking techniques combined with some subtle Asian touches created with passion and care.

In order for you to be able to experience our menu, we have conveniently created a choice of smaller sized portions, which are indicated on the menu as TASTE.

The DINE option serves you your usual size of starter or main course as where the TASTE option is half the size of a DINE serving.

We encourage to try different flavors and we also offer you a unique TASTE menu of 5 courses and a menu of 3 courses for 850

Feel free to ask our staff and our chef for the daily specials and to tailor made your menu.

The Taste menu is served for one person only and for all guest table

Marc Lorés Panadés and his team.

G Menu items can be made gluten free upon request
V Menu items can be made vegetarian upon request

Prices are in thousand Rupiah and subject to 21% tax and service charge. June 2017

STARTERS**TASTE DINE**

Australian beef tenderloin tartar ^G Potato wedges, fresh green leaves salad	175	255
Diced Indian Ocean yellow fin tuna Avocado, wild rocket, flax seeds	100	165
Slipper lobster and light coconut cream soup Diced tail, kemangi basil	165	198
Balinese charcuterie platter ^G Rye bread, pickles, nuts	150	190
Octopus carpaccio Creamy potato, smoked paprika, olive oil	100	165
Marinated smoked Tasmanian salmon Sour cream, apple, radishes, herbs	135	190

GREENS

Caesar salad Romaine lettuce, parmesan, cucumber, anchovies	98	120
Roasted mixed mushrooms salad ^G Baby lettuce, spinach, sesame dressing, crispy sourdough	100	150
Artisan burrata salad ^V Beef tomato, Kalamata olives, kemangi, walnuts	160	210
Quinoa ^{G V} Grilled aubergine, romesco sauce, garlic	90	150
Green asparagus ^V Poached egg, roasted potatoes, mushrooms, kale	100	140

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PASTA AND GRAINS	TASTE	DINE
Mushroom risotto Parmesan, fungi porcini	160	210
Roasted meat ravioli, watercress G	140	198
Pappardelle, Chardonnay truffle sauce G Rosemary cherry tomatoes, pine nuts	98	180
Ricotta, spinach cannelloni G Béchamel, tomato confit, basil	128	189
Vegetarian zucchini noodles V Garlic, chili, mushrooms	98	180
MEAT		
Glazed comfit Lamb shank Cassava mashed, crispy spinach, jus		395
Seared Stockyard beef ribeye G Balinese sea rock salt, Cabernet wine sauce	295	525
Pork Wiener schnitzel G Potato wedges, jaeger and gremolata sauce	198	248
Grain fed Australian beef tenderloin G Sautéed mushroom, potato truffle gratin, bone gravy	275	395
Roasted chicken breast, G Rosemary, honey glaze gravy, steamed seasonal vegetables	148	178
FISH		
Seared king prawns Dried tomatoes, basil, pink pepper, virgin oil	195	325
Grilled octopus leg G Cauliflower puree, candle nuts, spiced breadcrumbs	188	218
Grilled marinated black cod, honey, miso Sautéed kale, carrot, lemon	178	210
Seared barramundi Spinach, fennel salad, Mediterranean beef tomato vinaigrette	198	238

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ASIAN FLAVOURS

Steamed Bao bun | G 88 138
Roasted pork sweet sour sauce

Wok noodles | G 98 148
Sautéed prawns, vegetables, homemade XO sauce

Sweet sour chicken 108 155
Capsicum, pineapple

Stir fried beef striploin, 188 228
Black pepper sauce, vegetables

BBQ pork ribs 148 198
Korean marinated sauce, spring onion

SIDE DISHES 70

Oven baked pumpkin chunks | v
Tahini-sesame dressing, Cajun nuts

Steamed pak choi, saffron spice | v
Spicy tomato fondue

Homemade potato gnocchi | G
Porcini mushroom, pickled shallot

Fried rice
Salty fish, vegetables

Hand cut triple cooked fries | G v
Romesco, garlic, truffle sauce

FEAST FOR 2 OR MORE

Roasted chicken, baby potato gravy and onions | G 788
Smoked salmon, organic selection of green leafs

Wagyu Tokusen striploin, | G 1.200
Organic tomato feta salad, mashed potatoes, red wine gravy

Seasonal sea food plater 980
Watermelon salad, jacket potatoes, tartar sauce

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DESSERTS

Roasted pineapple, old brown rum G Meringue, salted crumble, coconut ice cream	120
Traditional apple tart G Salted caramel ice cream	120
Matcha tea mousse Ginger ice cream, crispy pecan nuts	120
Traditional lemon tart G Chantilly	120
Dark chocolate fondant G V Tangerine sorbet	120
Homemade carrot cake G V Mascarpone	120
Homemade ice cream and sorbet Choose your favorite flavor, 3 scoops	110
Selection of artisan cheeses G V	198
The last mushroom of Uluwatu G V Aromatic haze from the cliff...	150

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