

CIRE

W E L C O M E T O C I R E

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.

STARTERS**TASTE DINE**

Australian Beef Tenderloin Tartar 190 275
Potato wedges, fresh green leaves salad

Diced Indian Ocean Yellowfin Tuna 120 195
Avocado, wild rocket, flax seeds

Slipper Lobster and Light Coconut Cream Soup 185 220
Diced tail, kemangi, basil

Octopus Carpaccio 125 195
Creamy potato, smoked paprika, extra virgin olive oil

Marinated Smoked Tasmanian Salmon 160 215
Sour cream, apple, radishes, herbs

GREENS

Avocado Prawn Salad 115 125
Organic green leaves, garlic chips, lemon dressing

Roasted Mixed Mushrooms Salad 120 170
Baby lettuce, spinach, sesame dressing, crispy sourdough

Artisan Burrata Salad 190 250
Beef tomato, Kalamata olives, kemangi, walnuts

Quinoa 100 160
Grilled aubergine, romesco sauce, garlic

Green Asparagus 115 160
Poached egg, roasted potatoes, mushrooms, kale

PASTA AND GRAINS**TASTE DINE**

Creamy Balinese Rice <i>Parmesan, funghi porcini</i>	180	240
Homemade Pumpkin Tortellini <i>Smoked bacon, raisins, basil sauce</i>	140	205
Pappardelle, Chardonnay Truffle Sauce <i>Rosemary roasted cherry tomatoes, pine nuts</i>	115	210
Ricotta, Spinach Cannelloni <i>Béchamel, tomato basil confit</i>	150	230
Vegetarian Zucchini Noodles <i>Garlic, chili, mushrooms</i>	120	210

M E A T

Australian Green Crusted Rack of Lamb <i>Artichoke, kemangi mash, green beans, tomato</i>	180	220
Seared Stockyard Beef Ribeye <i>Balinese sea rock salt, Cabernet wine sauce</i>	340	610
Pork Wiener Schnitzel <i>Potato wedges, Jaeger and brown butter sauce</i>	210	300
Grain Fed Australian Beef Tenderloin <i>Sautéed mushroom, potato truffle gratin, bone gravy</i>	310	480
Roasted Chicken Breast <i>Rosemary and honey glaze gravy, steamed seasonal vegetables</i>		185

F I S H

Seared King Prawns <i>Dried tomatoes, basil, pink pepper virgin oil</i>	330	460
Grilled Octopus Leg <i>Cauliflower purée, candle nuts, spiced breadcrumbs</i>	215	260
Miso Marinated Grilled Black Cod <i>Sautéed kale, carrot, lemon</i>	205	255
Steamed Indian Wild Red Snapper <i>Ratatouille, asparagus, coconut, white wine butter sauce</i>	225	290
Papua Chili Crab <i>Egg, spicy chili sauce, garlic</i>		550

ASIAN FLAVOURS

Steamed Bao Bun <i>Roasted pork sweet sour sauce</i>	100	150
Wok Noodles <i>Sautéed prawns, vegetables, homemade XO sauce, shrimp, ham, chili</i>	115	180
Sweet Sour Chicken <i>Capsicum, onion, pineapple</i>	120	188
BBQ Pork Ribs <i>Korean marinated sauce, spring onion</i>	160	237

SIDE DISHES 85

Oven Baked Pumpkin Chunks
Tahini-sesame dressing, Cajun nuts

Steamed Pak Choi, Saffron Spice
Spicy tomato fondue

Homemade Potato Gnocchi
Porcini mushroom, pickled shallots

Fried Rice
Salty fish, vegetables

Hand Cut Triple Cooked Fries
Romesco, garlic, truffle sauce

FEAST FOR 2 OR MORE

Stockyard Rib Eye 600 gr **1.300**
Organic tomato feta salad, mashed potatoes, red wine gravy

Seasonal Seafood Plater **1.050**
Watermelon salad, jacket potatoes, tartar sauce

DESSERTS

Roasted Pineapple, Old Brown Rum <i>Meringue, salted crumble, coconut ice cream</i>	135
Traditional Apple Tart <i>Salted caramel ice cream</i>	145
Vegan Chocolate Mousse <i>Dates, raisins</i>	130
Traditional Lemon Tart <i>Chantilly</i>	135
Dark Chocolate Fondant <i>Tangerine sorbet</i>	145
Homemade Tiramisu <i>Mascarpone</i>	145
Homemade Ice Cream and Sorbet <i>Choose your favorite flavor, 3 scoops</i> <i>Peanut butter & oatchips ice cream</i> <i>Mascarpone & chocolate cookies ice cream</i> <i>Ivoire white chocolate kaffir lime leaf ice cream</i> <i>Tamarind sorbet</i> <i>Coconut yoghurt sorbet</i>	135
Homemade Vegan Ice Cream <i>Choose your favorite flavor, 3 scoops</i> <i>Dragonfruit, banana, coffee</i>	135
The last mushroom of Uluwatu <i>Aromatic haze from the cliff....</i>	185