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## SMALL PLATES

### HOMEMADE PORK SAUSAGE | 89K

Smoked pork sausage, onion, sauerkraut pickles with kemangi pistou

*Wine suggestion:* Black Cottages Merlot, Marlborough

### DUCK LAH-WAR | 79K

Hand-chopped free-range duck, spiced with grated coconut & kaffir lime

*Wine suggestion:* Patriarche Bourgogne Pinot Noir

### BALI OCTOPUS | 95K

Double-cooked, smoked local octopus with cucumber salad

*Wine suggestion:* Caldora Pinot Grigio

### TEMPEH VEGGEI CRISPY BITES | 89K

Tempeh, eggplant, onion, spinach & capsicum fritters, served with soy—dabu-dabu emulsion

*Wine suggestion:* La Gioiosa Prosecco, Treviso

### CHICKEN DUMPLINGS | 75K

Served with Padang-style sauce

*Wine suggestion:* Cape Discovery Sauvignon Blanc

 contains pork  vegetarian  vegan  mildly spicy  dairy-free  recommended  signature  gluten-free

All prices are listed in thousands of Indonesian Rupiah (IDR) and subject to 21% government tax and service

## SOUPS & SALADS

### SOTO AYAM | 75K

Chicken soup with noodles, cabbage, bean sprouts, egg & aromatic garlic cracker powder

*Wine suggestion: Antigal UNO Sauvignon Blanc*

### SEAFOOD ASEM PADEH | 85K

Asian seafood soup in a homemade spicy-sour broth

*Wine suggestion: Mount Rozier The Beekeeper Chenin Blanc*

### URAB KELAPA KUNING | 65K

Blanched local vegetables tossed in spiced turmeric-coconut dressing

*Wine suggestion: Black Cottages Merlot, Marlborough*

### GUANCIALE CAESAR SALAD | 85K

Romaine lettuce with creamy Caesar dressing, crispy guanciale & cheese

*Wine suggestion: Marques de Riscal Reserva (Tempranillo)*

 contains pork  vegetarian  vegan  mildly spicy  dairy-free  recommended  signature  gluten-free

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## SOUPS & SALADS

## GRILL FROM THE FLAME

### MB5 WAGYU BEEF

| 575K

Grilled Wagyu beef sirloin (250 g) with rendang sauce, chimicombrang, crispy potatoes, tomato confit & sauteed vegetables

*Wine suggestion: Penfolds Bin 28 Shiraz, Barossa*

### BLACK ANGUS RIB EYE

| 495K

Grilled beef rib eye steak (200 g) with sambal ulek butter, coriander-soy glaze, fluffy mashed potato & alfresco salad

*Wine suggestion: Penfolds Bin 28 Shiraz, Barossa*

### BABY BACK PORK RIBS

| 359K

Grilled pork ribs (500 g) with homemade sambal ulek barbecue sauce

*Wine suggestion: Marques de Riscal Reserva (Tempranillo)*

### TALIWANG PROBIOTIC CHICKEN

| 225K

Grilled and roasted probiotic chicken in Taliwang paste

*Wine suggestion: The Chocolate Block (Syrah Blend)*

### ROASTED SEA BASS

| 175K

Sea bass fillet marinated in Jimbaran spice paste with kemangi, chili redolent & lemon

*Wine suggestion: Mount Rozier The Beekeeper Chenin Blanc*

### SMASHED WAGYU BEEF BURGER

| 179K

Double-smashed Wagyu beef patty with cucumber, tomato, burger sauce & hand-cut cassava fries

*Wine suggestion: Marques de Riscal Reserva (Tempranillo)*

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## TOP PICKS

### OXTAIL SOUP | 220K

Slow-stewed beef oxtail in aromatic broth, served with potato, red beans, leek & crispy shallots

**Wine suggestion:** *Marchesi de Frescobaldi Castiglioni Chianti*

### CHICKEN CURRY | 129K

Stewed chicken fillet in yellow curry paste with coconut milk, served with steamed rice

**Wine suggestion:** *Antigal UNO Sauvignon Blanc*

### JIMBARAN BAY SEAFOOD FRITTERS | 159K

Snapper, baby squid, and prawns served with sweet soy—kemangi sauce

**Wine suggestion:** *La Gioiosa Prosecco, Treviso*

### RED CHILI PRAWNS | 159K

Stir-fried prawns, homemade chili tomato sauce & herbal rice

**Wine suggestion:** *La Gioiosa Prosecco, Treviso*

### BBQ OXTAIL FRIED RICE | 159K

Traditional fried rice with tender BBQ beef oxtail & crackers

**Wine suggestion:** *Marques de Riscal Reserva*

### SALMON RICE EN PEPILOTE | 159K

Stir-fried rice with red paste, smoked salmon, and loaded lemon basil, wrapped in a banana leaf

**Wine suggestion:** *Marques de Casa Concha Chardonnay*

### INDONESIAN MIE GORENG | 99K

Traditional fried egg noodles with spiced minced pork, vegetables, egg, and crackers

**Wine suggestion:** *Marques de Riscal Reserva (Tempranillo)*

### CARBONARA GRICIA | 145K

Fresh spaghetti with guanciale, onion, mushrooms, egg yolk, cream & cheese

**Wine suggestion:** *Marques de Riscal Reserva (Tempranillo)*

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## NUSANTARA SATAY

### BEEF MARANGGI SATAY | 169K

Beef sirloin with maranggi sauce and whipped cashew sauce

*Wine suggestion:* Kaiken Malbec, Mendoza

### JAYAKARTA LAMB SATAY | 169K

Grilled lamb satay with spiced oriental peanut sauce

*Wine suggestion:* Penfolds Bin 28 Shiraz, Barossa

### SULAWESI PRAWNS DABU-DABU | 159K

Grilled chili prawns with dabu-dabu sauce

*Wine suggestion:* Black Cottages Pinot Gris, Marlborough

### MADURA CHICKEN SATAY | 125K

Chicken satay marinated in garlic-soy sauce, served with homemade peanut sauce

*Wine suggestion:* Antigal UNO Sauvignon Blanc

### SATAY LILIT SEGARA | 125K

Minced local catch fish on a bamboo skewer with fragrant Balinese spiced, served with refreshing cucumber urap salad, steamed aromatic rice & chili shallot lemongrass relish

*Wine suggestion:* La Gioiosa Prosecco, Treviso

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## VEGETARIAN FROM FLAME

### FALAFEL BOWL | 129K

Mediterranean falafel with roasted vegetables and yellow curry mayo

### VEGETABLE SATAY | 125K

Zucchini, eggplant, onion & broccoli satay in chili pesto, served with steamed rice & crackers

### TOFU & TEMPEH CURRY | 109K

Stewed mixed vegetables with tofu & tempeh in yellow curry paste and coconut milk, served with steamed rice

### BALI FRIED RICE | 89K

Wok-fried rice in yellow spice paste with crispy tempeh & egg

## SIDES & EXTRAS

PARATHA BREAD, 2 PCS	55K
CHICKEN BREAST, 100 G	55K
STREAKY BACON, 3 PCS	55K
SALAD BOWL WITH LEMON	45K
SOURDOUGH, 2 SLICES	35K
POTATO FRIES / MASHED POTATOES	35K
SAUTÉED MIXED VEGETABLES	35K
WHITE RICE	25K

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## DESSERTS

### BURNT CHEESECAKE | 79K

Classic cheesecake with mixed berry coulis

*Wine suggestion:* De Bortoli Jean Pierre Celebration Brut

### CINNAMON APPLE GALETTE | 69K

Caramelized apple with brown sugar in a sweet pastry

### BALI CHOCOLATE | 65K

Chocolate log with roasted almonds, East Bali cashews & vanilla ice cream

### VANILLA CRÈME BRÛLÉE | 69K

Classic vanilla custard finished with a crisp palm sugar crust & vanilla ice cream

*Wine suggestion:* Château d'Esclans Whispering Angel Rosé

### UBE BROWNIE | 65K

Brownie combined with purple sweet potato & ganache

*Wine suggestion:* The Chocolate Block

### ICE CREAM PER SCOOP | 39K

**Flavors:** Vanilla | Moringa | Black Garlic | Bali Caramel | Black Rice

*Wine suggestion:* Louis Pédrier Brut Sparkling

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# BEVERAGE MENU



# EVERY DRINK TELLS A STORY OF FIRE, FOREST, AND FLAVOR AT FLAME.

The bar draws inspiration from nature's raw energy: the smoke of the fire pit, the tang of citrus, the spice of herbs, and the earthy resilience symbolized by the ant — tiny yet unstoppable.

Each beverage blends traditional techniques with modern craft, designed to awaken the primal senses.

The ant represents humility, resilience, and craft. Just as ants build their world grain by grain, our team builds each plate and glass with purpose — every detail connected, every flavor intentional.

## SIGNATURE COCKTAILS

### FALLEN ASH | 160K

Fire is never destruction alone — it is transformation. At Flame, when the blaze recedes, what remains is memory: ash, warmth, and lingering smoke. Fallen Ash captures that quiet pause after intensity — where endings give way to renewal. Whisky carries a slow, resonant heat. Select Aperitivo lends a disciplined bitterness. Jackfruit silk introduces restrained tropical softness, while chocolate bitters deepen the shadow of scorched earth. A final veil of smoked cherry wood binds it all — primal, grounded, leaving the scent of ash and the promise of rebirth.

*Whisky | Select Aperitivo | Jackfruit Silk | Chocolate Bitters  
Smoke Cherry Wood*

### THE OFFERING | 160K

Honoring ancient fire rituals, ingredients were offered to smoke before a new chapter could begin. Torched pineapple, picante cordial, and spiced honey rise with the memory of flame and quiet gratitude. A tribute to small hands and bold spirits—steady, determined, and guided by the glow that transforms all it touches.

*Tequila Reposado | Orange Liqueur | Picante Cordial  
Torch Pineapple | Spice Honey*

# CONTEMPORARY COCKTAILS

## DRAGON FLAME | 140K

Snake Fruit Vodka | Lychee Liqueur | Agave 100% | Lime Juice | Chili | Dragon Fruit Shrub

## GREEN CULTURE | 140K

Guanabana Gin | Melon Liqueur | Lime | Homemade Green Apple Foam

## FROSTED MIRAGE | 140K

Gin | Peach Liqueur | Strawberry Cordial | Lime | Creamy Watermelon Yuzu Foam

## MYSTIC RIDGE | 140K

Nori Gin | Blue Curaçao | Coconut Liqueur | Elderflower Mint Cordial | Lemon Zest

## FOREST RIND | 140K

Rum Sesame | Clarified Pandan Jackfruit Liqueur | Green Pine Syrup | Lime

## CLASSIC COCKTAILS

### NEGRONI | 140K

Gin | Vermouth | Campari

### APEROL SPRITZ | 140K

Aperol | Prosecco | Orange

### MANHATTAN | 140K

Bourbon | Sweet Vermouth | Bitter

### OLD FASHIONED | 140K

Bourbon | Sugar Cubes | Bitters Orange Peel

### MARTINI | 140K

Vodka / Gin | Dry Vermouth

### ESPRESSO MARTINI | 140K

Vodka | Coffee Liqueur | Vanilla  
Espresso

## ARTISANAL FROZEN COCKTAILS

### MINTORA FROST | 140K

Vodka | Orange Liqueur | Fresh Mint  
Green Tea | Lime

### MARACUYÁ SOLSTICE | 140K

Tequila | Passionfruit | Honey | Citrus

### MARGARITAS | 140K

Tequila | Triple sec | Lime Juice

### DAIQUIRIS | 140K

Light Rum | Triple Sec | Lime Juice

### FABULOUS ISLAND COLADA | 140K

White Rum | Pineapple | Coconut Cream  
Spiced Rum Float

## **SIGNATURE MOCKTAILS**

### **NEST | 70K**

A nest marks the beginning of life, defined by balance and quiet intention.  
“Nest blends smoked honey, lime, ginger, and sparkling water into a non-alcoholic drink that feels vibrant and complete.”

*Wild Honey Elixir | Fresh Ginger Essence | Caramelized Palm Sugar | Lime | Chilled Soda Water*

### **MOCKTAILS | 65K**

#### **TURMERIC CANAL**

*Snake Fruit Juice | Turmeric | Tamarind | Lime | Wild Honey | Sparkling Water*  
Bright and tangy, with a functional digestive feel

#### **DRAGON ORCHARD**

*Apple Juice | Dragon Fruit Shrub | Orgeat | Lemon | Mint | Smoked Salt Rim*  
Fruity, nutty, legendary fruit profile

#### **BANANA LANTERN**

*Banana | Orange Juice | Passionfruit | Ginger Extract | Honey | Tonic Water*  
Smooth-bodied, lifted by citrus and spice

#### **CRIMSON TRAIL**

*Rosella Shrub | Raspberry | Cucumber | Calamansi | Mint | Ginger Soda*  
Classic mule energy with a floral red-berry backbone

# REJUVENATING & UPLIFTING DRINKS

“An uplifting refreshment designed to rejuvenate your body and elevate your mood — pure refreshment in every sip.”

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## THE SWAMP | 65K

*Apple | Kale Leaves | Celery Stalk | Cucumber*

## THE ROOT | 65K

*Steamed Beetroot | Mixed Berries | Lemon | Honey*

## BODY CLEANSER | 65K

*Carrot | Apple | Ginger*

## FRESH JUICES

### SINGLE OR MIXED JUICE | 50K

*Orange | Watermelon | Papaya | Pineapple*

## SMOOTHIES | 70K

### SILKY ISLAND CREAM

*Avocado | Dragon Fruit | Yogurt | Coconut Cream | Honey | Milk*

### FRAISE BANANA

*Banana | Strawberry | Yogurts | Coconut Water | Honey | Vanilla*

### MANGO RADIANT

*Mango | Lychee | Chia Seeds | Agave Syrup*

### MILKSHAKES | 70K

*Banana | Strawberry | Chocolate or Vanilla*

## WATER

San Pellegrino	500 ml	96K
Equil Sparkling	330 ml	45K
Equil Natural	330 ml	40K

## SOFT DRINKS

Coca-Cola	330 ml	35K
Coke Zero	330 ml	35K
Sprite	330 ml	35K
Tonic	250 ml	35K

## BEER

### **KURA KURA EASY ALE | 330 ML | 85K**

A slow-drinking pale ale brewed right here in Bali. It is packed with fruity hop aromas and finishes smoothly.

### **KURA KURA LAGER | 330 ML | 85K**

Bright pilsner brewed in Bali, known for its hints of bread and honey with a crisp and dry finish.

### **BINTANG | 330 ML | 70K**

The iconic Indonesian lager, bright, clean, and refreshingly smooth.

### **SINGARAJA | 330 ML | 65K**

Bold and gently bitter, this northern Bali brew boasts character and a lively bite.

## **MATCHA | 65K**

Born in ancient Japanese tea ceremonies, matcha has long symbolized harmony, respect, purity, and tranquility. Stone-ground from young green tea leaves, matcha was cherished by monks for its ability to calm the mind while sharpening focus.

### **CEREMONIAL MATCHA USUCHA – THIN WHISKED MATCHA**

A traditional Japanese preparation of finely whisked matcha, creating a light, smooth, and gently frothy tea. Made with tender young tea leaves, Usucha offers a clean vegetal aroma, delicate umami, and a refreshing finish.  
Classic, balanced, and ideal for guests seeking an authentic matcha experience.

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## **COFFEE SELECTION**

### **HOT BREW**

Vietnamese Coffee Drip | 45K

Cappuccino | 45K

Latte | 45K

Flat White | 45K

Espresso | 35K

Long Black | 35K

Piccolo | 35K

### **FRAPPUCCINO | 60K**

Vanilla | Caramel | Hazelnut | Salted Caramel

## TEA BY TWG | 40K

### CHAMOMILE

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine — free cup.

### MOON FRUIT BLACK TEA

An ecstasy of golden Asian fruits, warm yet refreshing, this TWG black tea blend is scattered with fresh flowers and yields a honeyed aftertaste of exotic sweetness.

### MOROCCAN MINT TEA

A timeless favorite. This fine green tea is perfectly blended with bold and suave Sahara mint.

### VANILLA BOURBON TEA

A red tea from South Africa with a rich vanilla notes, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well.

### WATER FRUIT GREEN TEA

A green tea with a grand fruit-and-vanilla bouquet, smooth and subtly sweet. A tea for that special moment.

## REFRESHING TROPICAL ICED TEA | 50K

Experience a refreshing fusion of fine tea and vibrant tropical flavors, crafted to brighten your day with every sip.

### MANGO YUZU GREEN TEA

*Green Tea | Mango | Yuzu Puree | Chia Seeds*

### LYCHEE HIBISCUS ICED TEA

*Hibiscus Tea | Lychee | Citrus Rosella Cordial*

### GINGER LEMONGRASS BLACK ICED TEA

*Black Tea | Lemongrass | Ginger | Honey | Lemon*

### TROPICAL PASSION GREEN TEA FIZZ

*Green Tea | Passion Fruit | Lime | Chilled Soda*

# WINE SELECTION

DISCOVER FLAVORS THAT FEEL LIKE HOME, SOURCED FROM AROUND THE GLOBE. CRAFTED BY THE EARTH. SELECTED BY US.

## SPARKLING WINE

GLASS / BOTTLE

De Bortoli Jean Pierre Celebration Brut  
Louis Perdrier Brut Excellence, Burgundy  
La Gioiosa Prosecco Treviso, Treviso

Australia  
France  
Italy

160K | 750K  
130K | 600K  
950K

## CHAMPAGNE

GLASS / BOTTLE

Veuve Clicquot Yellow Label Brut  
Moët & Chandon Impérial Brut

France  
France

3.800K  
3.500K

## ROSÉ

GLASS / BOTTLE

Château Ste. Michelle Rosé, Columbia Valley  
A D'Aussieres Rosé

USA  
France

1.100K  
900K

## WHITE WINE

GLASS / BOTTLE

Black Cottages Pinot Gris Marlborough	New Zealand	160K		750K
Mount Rozier the Beekeeper Chenin Blanc	South Africa	150K		700K
Cape Discovery Sauvignon Blanc	Indonesia	130K		600K
Two Island Riesling	Indonesia	120K		650K
Patriarche Saint-Véran Burgundy	France			1.700K
Marques de Casa Concha Chardonnay Coastal Region	Chile			1.400K
Kaiken Terroir Series Torrontés	Argentina			1.100K
Antigal UNO Sauvignon Blanc	Argentina			1.100K
Caldora Pinot Grigio	Friuli, Italy			800K

## RED WINE

GLASS / BOTTLE

Black Cottages Merlot Marlborough	New Zealand	160K		750K
Mount Rozier Myrtle Manor Pinotage	South Africa	150K		700K
Vina Ventisquero Classico Cabernet Sauvignon	Chile	140K		650K
Cape Discovery Shiraz	Indonesia	130K		600K
Marques de Riscal Reserva (Tempranillo) Rioja	Spain			1.800K
The Chocolate Block	South Africa			1.750K
Patriarche Bourgogne Pinot Noir Burgundy	France			1.650K
Marchesi de Frescobaldi Castiglioni Chianti	Italy			1.600K
Penfolds Bin 28 Shiraz Barossa	Australia			1.000K
Kaiken Malbec Mendoza	Argentina			1.000K

# SPIRITS

Spirits are served as 45 ml single and 90 ml double pours.

## VODKA

SINGLE / DOUBLE

Cîroc	250K		480K
Grey Goose	250K		480K
Belvedere	250K		480K
Ketel One	200K		380K
Prime Vodka	120K		220K

## GIN

Hendrick's	250K		480K
Bombay Sapphire	200K		380K
Tanqueray	180K		340K
Beefeater	140K		260K
East Indies Archipelago	140K		260K

## RUM

Zacapa 23	280K		540K
Black Tears Cuban Spiced	160K		300K
Captain Morgan White Rum	140K		260K

## TEQUILA

Don Julio Añejo	355K		690K
Don Julio Blanco	300K		580K
1800 Reposado	220K		420K
El Jimador Reposado	180K		340K
Herradura Plata	180K		340K

# WHISKY & WHISKEY

## SCOTCH

	SINGLE / DOUBLE	
Singleton 12	280K	540K
Glenfiddich 12	280K	540K
Chivas Regal 12	250K	480K
Monkey Shoulder	250K	480K
Johnnie Walker Black Label	180K	340K
Dewar's White Label	160K	300K

## AMERICAN

Bulleit Bourbon	220K	420K
Maker's Mark	220K	420K
Jack Daniel's No.7	180K	340K
Jim Beam White Label	140K	260K

## IRISH

Jameson	180K	340K
Bushmills	160K	300K

## COGNAC / BRANDY

Beehive XO	200K	390K
Beehive VSOP	180K	340K

## APÉRITIFS & DIGESTIFS

Kahlúa	180K	340K
Amaretto Disaronno	180K	340K
Baileys	160K	300K
Campari	140K	260K
Aperol	140K	260K
Martini Rosso	140K	260K
Martini Bianco	140K	260K

*Flame*

**BAR &  
GRILL**

THE ART OF FIRE  
UBUD, BALI