

F

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, chili sambal, tomato cherry, seed crumble, cucumber salad, and lemon wedges

Wine suggestion: Caldora Pinot Grigio

TEMPEH VEGGEI CRISPY BITES



| 89K

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

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

SMALL PLATES

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

| 650K

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

Wine suggestion: Penfolds Bin 28 Shiraz, Barossa

BLACK ANGUS RIB EYE

| 550K

Grilled beef rib eye steak with sambal ulek butter, beef jus, fluffy mashed potato & alfresco salad

Wine suggestion: Penfolds Bin 28 Shiraz, Barossa

BABY BACK PORK RIBS

| 359K

Grilled pork ribs 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)

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

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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*

GRILL SEAFOOD JIMBARAN | 225K

Snapper, baby squid, prawn, mussel, octopus

Wine suggestion: *La Gioiosa Prosecco, Treviso*

RED CHILI PRAWNS | 159K

Stir-fried prawns, homemade chili tomato sauce & kemangi 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*

NASI BARA NUSANTARA | 159K

Grill wrap coconut rice with chicken sambel matah kemangi

Wine suggestion: *Marques de Casa Concha Chardonnay*

INDONESIAN MIE GORENG | 99K

Traditional fried egg noodles with spiced minced chicken, 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)*

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

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NUSANTARA SATAY

BEEF MARANGGI SATAY

| 169K

Beef sirloin with maranggi sauce

Wine suggestion: Kaiken Malbec, Mendoza

JAYAKARTA LAMB SATAY

| 169K

Grilled lamb satay with zucchini, onion, capcicum, eggplant & 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

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

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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

MALANG APPLE PIE

| 69K

Caramelized apple with brown sugar in a sweet pastry

BALI CHOCOLATE

| 65K

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

PANDAN CRÈME BRÛLÉE

| 69K

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

Wine suggestion: Château d'Esclans Whispering Angel Rosé

UBE CHOCOLATE CAKE

| 65K

Chocolate 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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DESSERTS

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.”

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.

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	Australia	160K	750K
Louis Perdrier Brut Excellence, Burgundy	France	130K	600K
La Gioiosa Prosecco Treviso, Treviso	Italy		950K

CHAMPAGNE

		GLASS / BOTTLE	
Veuve Clicquot Yellow Label Brut	France		3.800K
Moët & Chandon Impérial Brut	France		3.500K

ROSÉ

		GLASS / BOTTLE	
Château Ste. Michelle Rosé, Columbia Valley	USA		1.100K
A D'Aussieres Rosé	France		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

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

IRISH

	SINGLE / DOUBLE	
Jameson	180K	340K
Bushmills	160K	300K

COGNAC / BRANDY

	SINGLE / DOUBLE	
Beehive XO	200K	390K
Beehive VSOP	180K	340K

APÉRITIFS & DIGESTIFS

	SINGLE / DOUBLE	
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