

F

SMALL PLATES

BALI OCTOPUS

| 95K

Double-cooked, smoked local octopus, chili sambal, tomato cherry, seed crumble, cucumber salad, and lemon wedges

Wine suggestion: Caldora Pinot Grigio

HOMEMADE PORK SAUSAGE

| 85K

Smoked pork sausage, onion, sauerkraut pickles with kemangi pistou

Wine suggestion: Black Cottages Merlot, Marlborough

DUCK LAH-WAR

| 85K

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

Wine suggestion: Patriarche Bourgogne Pinot Noir

CHICKEN DUMPLINGS

| 85K

Served with Padang-style sauce

Wine suggestion: Cape Discovery Sauvignon Blanc

TEMPEH VEGGIE CRISPY BITES

| 78K

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

Wine suggestion: La Gioiosa Prosecco, Treviso

 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

SEAFOOD ASEM PADEH

| 135K

Asian seafood soup in a homemade spicy-sour broth

Wine suggestion: Mount Rozier The Beekeeper Chenin Blanc

GUANCIALE CAESAR SALAD

| 125K

Romaine lettuce with creamy Caesar dressing, crispy guanciale & cheese

Wine suggestion: Marques de Riscal Reserva (Tempranillo)

SOTO AYAM

| 85K

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

Wine suggestion: Antigal UNO Sauvignon Blanc

URAB KELAPA KUNING

| 65K

Blanched local vegetables tossed in spiced turmeric-coconut dressing

Wine suggestion: Black Cottages Merlot, Marlborough

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SOUPS & SALADS

GRILL FROM THE FLAME

MB5 WAGYU BEEF

| 600K

Grilled Wagyu beef sirloin

Wine suggestion: Penfolds Bin 28 Shiraz, Barossa

BLACK ANGUS RIB EYE

| 475K

Grilled beef rib eye steak

Wine suggestion: Penfolds Bin 28 Shiraz, Barossa

BABY BACK PORK RIBS

| 325K

Grilled pork ribs with homemade sambal ulek barbecue sauce

Wine suggestion: Marques de Riscal Reserva (Tempranillo)

SMASHED WAGYU BEEF BURGER

| 225K

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

Wine suggestion: Marques de Riscal Reserva (Tempranillo)

TALIWANG PROBIOTIC CHICKEN

| 195K

Grilled and roasted probiotic chicken in Taliwang paste

Wine suggestion: The Chocolate Block (Syrah Blend)

ROASTED SEA BASS

| 160K

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

Wine suggestion: Mount Rozier The Beekeeper Chenin Blanc

RED WINE SAUCE	50 K
MUSHROOM SAUCE	50 K
BLACK PEPPER SAUCE	50 K
RENDANG SAUCE	45 K
BBQ SAUCE	45 K
TALIWANG SAUCE	45 K
CIMICHOMRANG	40 K

SAMBAL ULEK BUTTER	40 K
BEEF CURRY JUS	40 K
SAMBAL BAKAR	35 K
SAMBAL HIJAU	35 K
SUNA CEKUH	35 K
SAMBAL ASAP	35 K

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TOP PICKS

OXTAIL SOUP | 265K

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

Wine suggestion: Marchesi de Frescobaldi Castiglioni Chianti

GRILL SEAFOOD JIMBARAN | 210K

Snapper, baby squid, prawn, mussel, octopus

Wine suggestion: La Gioiosa Prosecco, Treviso

RED CHILI PRAWNS | 165K

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

Wine suggestion: La Gioiosa Prosecco, Treviso

CHICKEN CURRY | 105K

Stewed chicken fillet in yellow curry paste with coconut milk

Wine suggestion: Antigal UNO Sauvignon Blanc

BBQ OXTAIL FRIED RICE | 225K

Traditional fried rice with tender BBQ beef oxtail & crackers

Wine suggestion: Marques de Riscal Reserva

CARBONARA GRICIA | 179K

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

Wine suggestion: Marques de Riscal Reserva (Tempranillo)

INDONESIAN MIE GORENG | 95K

Traditional fried egg noodles with spiced minced chicken, vegetables, and egg

Wine suggestion: Marques de Riscal Reserva (Tempranillo)

NASI BARA NUSANTARA | 89K

Grill wrap coconut rice with chicken sambel matah kemangi

Wine suggestion: Marques de Casa Concha Chardonnay

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NUSANTARA SATAY

JAYAKARTA LAMB SATAY

| 225K

Grilled lamb satay with zucchini, onion, capicum, eggplant & peanut sauce

Wine suggestion: Penfolds Bin 28 Shiraz, Barossa

SULAWESI PRAWNS DABU-DABU

| 205K

Grilled chili prawns with dabu-dabu sauce

Wine suggestion: Black Cottages Pinot Gris, Marlborough

BEEF MARANGGI SATAY

| 175K

Beef sirloin with maranggi sauce

Wine suggestion: Kaiken Malbec, Mendoza

SATAY LILIT SEGARA

| 125K

Minced local catch fish on a bamboo skewer

Wine suggestion: La Gioiosa Prosecco, Treviso

MADURA CHICKEN SATAY

| 115K

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

Wine suggestion: Antigal UNO Sauvignon Blanc

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VEGETARIAN FROM FLAME

TOFU & TEMPEH CURRY | 110K

Stewed mixed vegetables with tofu & tempeh in yellow curry paste and coconut milk

FALAFEL BOWL | 98K

Mediterranean falafel with roasted vegetables and yellow curry mayo

VEGETABLE SATAY | 98K

Zucchini, eggplant, onion & broccoli satay in chili pesto

BALI FRIED RICE | 80K

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

SIDES & EXTRAS

CHICKEN BREAST, 100 G	50 K
STREAKY BACON, 3 PCS	50 K
CASSAVA FRIES - 170 G	50 K
MASHED POTATOES	50 K
SAUTÉED GRILLED VEGETABLES	50 K
GARDEN SALAD	50 K
SAUTÉED SPINACH AND MUSHROOMS	50 K
GRILLED ASPARAGUS	50 K
PARATHA BREAD - 2 PIECES	50 K
FRENCH FRIES - 170 G	45 K
POTATO WEDGES-170 G	45 K
SALAD BOWL WITH LEMON	43 K
GARLIC FRIED RICE	35 K
GRILLED CORN ON THE COB	35 K
WHITE RICE	35 K
SWEET POTATO RICE	30 K

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DESSERTS

BURNT CHEESECAKE

| 125K

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

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

BALI CHOCOLATE

| 65K

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

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

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

CORONA | 330 ML | 145K

A refreshing Mexican lager with a crisp, light body, smooth malt character, and a clean citrus finish.

KÖNIG LUDWIG WEISSBIER 330 ML | 98K

A classic Bavarian wheat beer with refreshing banana and clove aromas, a smooth, creamy texture, and a balanced fruity finish.

HEINEKEN | 330 ML | 95K

A premium Dutch lager with a smooth golden body, balanced bitterness, a refreshing taste, and a crisp, clean finish.

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.

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

Americano | 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.

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
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

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

**POOL
BAR &
GRILL**

THE ART OF FIRE
UBUD, BALI