

A signature cliffside venue offers flame-grilled seafood, prime cuts infused with aromatic firewood and sits on the topmost level of Jumeirah Bali with awe-inspiring views across the island's gin-clear waters and romantic sunset panoramas.

The menu is an ode to dishes cooked over an aromatic, wood-fired flame using only the finest seasonally-changing local firewood. We strive to evoke the essence of barbecue by using locally-sourced hardwoods in the cooking and grilling process. The heat from the fire, smoke from the wood and dripping juices impart a distinctive scent and combine to create an unforgettable taste sensation.

CRUDO

- Salmon Tataki** (GF) (SE) (D) (S) (R) (SF) 230
Seared Norwegian salmon, Sesame, Ginger, Garlic
- Peruvian Style Ceviche** (SF) (D) (R) (GF) 260
Whitefish catch of the day, Nikkei Leche del Tigre, Onion pickles, Sweet potatoes foam
- Flame's Grill Tuna Tartare** (SF) (R) (GF)  310
Timut pepper, Truffle and Yuzu dressing, Avocado cream, Crispy quinoa
- Wood Fire Veal Katsu** (SF) (D) (GF) 290
Fresh caper, Katsuobushi mayonnaise, Fresh wakame tartare
- Zucchini Carpaccio** (V) (S) (GF) (SE) (VG) 210
Ponzu, Chili, Garlic, Arugula

APPETIZER / STARTER

- Japanese Oyster** (SF) (R) (GF) 330
Smoked housemade tabasco, Celery, Apple
- Grilled Jimbaran Prawn** (S) (SF) 280
Smoked pomelos in shell salad, Red chili, Mint, Tamarind
- Crying Black Tiger Angus Tenderloin USA** (SE) (SF) (S) 320
Lemongrass, Ginger, Galangal, Carrot, Chinese cabbage, Sesame
- Chicken Karaage** (SE) (S) 260
Fried corn-fed chicken, Korean gochujang marination
- Szechuan Eggplant Salad** (V) (VG) 210
Chili oil, Spring onion

ROBATA

Served by 2 pieces

Salmon (SF) (A)	230
Den miso, Yuzu, Yuzu tuile	
Organic Chicken (GF) (SF)	210
Anticuchos style, Burn cumin, Crispy potatoes	
Lamb (A) (GF)	270
Teriyaki, Ginger chips	
Portobello Mushroom (VG) (V) (GF)	200
Confit garlic, Tomato, Parsley	

FROM THE SEA TO THE FLAME GRILL

Blue River Giant Prawn (SF) (S) (GF)	420
Mango, Passion fruit	
Banana Leaf Seabass (GF) (SF) 🍴	480
Lemongrass, Coconut, Lime	
Japanese Scallops	510
Red Kosho glaze, Mango Chili Salsa, Red beans cream	

FROM THE EARTH TO THE FLAME GRILL

Corn Fed Boneless Whole Chicken (GF) (A)	520
Burn marination with organic chili	
Tenderloin Wagyu Beef MB 8/9 200g (SF) (G) (S) 🍴	1.200
Chinese apple, Truffle	
Yakiniku Lamb Rack 500g (S) (SE) (GF)	900
Sesame, Soy sauce	
Tender Roasted Cabbage (V) (N) (GF) (VG)	390
Tomato cashew creamy coconut sauce, cauliflower, Almond	

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **N** - Contains Nuts, **A** - Contains Alcohol, **D** - Contains Dairy, **E** - Contains Egg, **S** - Contains Soy, **R** - Contains Raw Food, **GF** - Gluten Free, **SE** - Contains Sesame, **SF** - Contains Shellfish, **VG** - Vegan
🍴 Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

SIDES

Quinoa Salad (V) (VG) (GF) (S)	130
Red and white organic quinoa, orange, pomegranate	
Truffle Potatoes (V)	150
Mashed potatoes	
Braised Smash Sweet potatoes (V) (VG) (GF)	140
Olive oil, Parsley	
Grilled Asparagus (V) (VG) (N)	130
Hazelnut, Shallot	
Nasi Lemak	120
Pandan, Ginger, Lemongrass, Coconut	
Japanese Cucumber Pickles (V) (S) (SE) (GF) (VG)	120
Coriander, Sesame, Togarashi	
Baby Spinach Salad (D) (GF) (V)	130
Parmesan Cheese, Miso, Truffle Yuzu	

FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (D)	215
Coconut caramel coco, coconut ice cream	
Pandan Crème Brulee (V) (D) (E)	230
Pain Perdu (V) (D) (E) 🍷	220
Vanilla ice cream	
Chocolate mousse (V) (D) (E)	230
Sea Salt, Chocolate slices	
Lemon (V) (D) (E)	245
Lime ice cream, Lemon curd, Chantilly	
Sorbet (V) (GF) (VG)	90/Scoop
Grapefruit, Coconut, Pineapple Lemongrass	
Ice Cream (V) (E)	90/Scoop
Ginger, Chocolate, Vanilla, Black sesame	

PEPPERCORN PREMIUM BEEFSTEAK

Following a French tradition, AKASA offers an extraordinary collection of Peppercorn sauces from around the world, where you can choose from hand-picked varieties including citrusy Lampung pepper from Indonesia, Vietnam's Phu Quoc peppercorns, Timut variety from Nepal and others to create your very own taste sensation.

Our Peppercorns Selection:



With its spicy blend of three different types of peppercorns, **Penja Peppercorn** has a light, herbaceous, grassy note like no other. This peppery blend comes from the Cameroon region of Africa.



Timut Peppercorn from Nepal is the rarest, most pungent of all peppercorns. It has a grapefruit and yuzu-like scent and woody and floral background.



Phu Quoc peppercorn often goes by the name of black pepper. While it is grown in Vietnam, the distinctive flavour and aroma come from the rich soil of his Vietnamese roots. This pepper has a low pungency rating and has a delicate lemon flavour with an earthy peppery aroma.



A unique spice, **Szechuan peppercorn** is a rare ingredient that has three different flavours all at once. First, the pepper is bitter; then it numbs your tongue with a tingly sensation; and finally, it delivers a rich citrus flavour like nothing else on earth.



Kampot peppercorn is Intensely spicy to mildly sweet and also reveals floral and citrus hints from the beautiful country of Cambodia. Coming straight from the Kampot region in Cambodia, this pepper adds a bold kick to any dish but is most often used as a finishing spice for grilled steak or chicken.



Voatsiperifery (pronounced «Voht-si-pear-e-fee-ree») pepper is a mixture of several varieties of true peppercorns, ranging from black to red to brown. It has fruity and woody notes and really packs a punch when you use it in recipes.



Malabar white peppercorns are a type of small and slender pepper from India. It has some sweetness, acidity, citrus, mustard or camphor flavours and can be used to enhance the taste of food.



Bright and fruity, but with an intense spiciness on the tip of your tongue, **Lampung peppercorns** from Indonesia are an evocative ingredient. Their aroma is reminiscent of Southeast Asia, while they bring a vibrant flavour to marinades and sauces.

Our choice of Premium Cut Selection

Tenderloin M5 | Striploin | Flank steak | Flat iron

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