



# *There's no smoke without it...*

Where there's smoke, there's Sheose. Savor the complex flavors of dry-aged, flame-cooked meat and sizzling seafood at our iconic Seminyak hotspot. Inspired by Bali's striking Kecak dance, Sheose is an indulgent grill restaurant beloved for its playful twist on the island's mysticism. Sit back and survey a phenomenal wine list under the light of a fireball chandelier. Don't worry, those calories will burn off in the morning.

Our Argentinian-born Culinary Director, Norberto Valdez Palacios, along with our local Chef, I Made Sember, in charge of Fire, proudly elevate the quality of beef cuts through meticulous dry-aged techniques, including our signature Black Angus Tomahawk, for a lengthy 21 days.

We believe in the power of rituals, especially when the ritual in question is slow-cooking. The fiery theme catches on in a decidedly smoky cocktail list. For example, a bourbon cocktail made with caramelized honey, and orange peel infused with the flavors of the tamarillo.

Our team is fired-up with enthusiasm, and it catches on fast at this lively restaurant. Beyond the design concept's playful reinterpretation of tradition, the Kecak dance also influences the menu with sizzling dry-aged meats and complex slow cooking rituals. Accept no substitute, set your senses on FIRE.





## SNACK, APPETIZER AND SALAD

<b>H P</b>	Oysters 2 Ways	125
	· Pineapple & cucumber salsa, rujak sauce	
	· Wood fired oyster with chili relish, babi guling, herbs crumb	
<b>V H GF</b>	Burrata & Novios Tomato Salad	145
	Green goddess, cucumber, balsamic	
<b>H GF</b>	W Garden Kale Salad	115
	Char grilled broccoli, Avocado, orange segment, almond, manchego.	
	Smoke Tuna Crudo	175
	Smoke sambal roa, young papaya salad, citrus ponzu	
	Wagyu Steak Tartar	135
	Smoke tomato relish, crispy potato, truffle aioli	

## STARTING TO WARM UP

	Seared Sea Scallops	175
	Kalasan sauce, confit potato, crushed cashew, mustofa potato, kemangi oil	
	Chargrilled Local Octopus	140
	Tomato & chili relish, smoke potato, herbs oil.	
	Street Corn Croquette	120
	Burn corn kernel with chili butter sauce, crackers, espuma	

## THE LIQUID

<b>V H</b>	Coconut and Corn Chowder	150
	Baby potatoes, mixed vegetables, lemongrass	
	Beef Bone Marrow Consommé	150
	Mixed vegetables, lime, herbs	

**H**  
Healthy

**P**  
Contains  
Pork

**V**  
Vegetarian

**GF**  
Gluten  
Free

**Any food allergies or intolerance? Please inform us**

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## OUR DRY AGE SELECTION

We are elevating the quality of our beef cuts through the process of dry ageing, why? Because with this technique enzyme work in the beef creating tenderness, while we also reduce the percentage of water the flavors get concentrated, this two process plus the oxidation, depending on the time, can create a complex in the flavors of the beef.

GF	Striploin	200g	650
GF	Striploin	400g	975
GF	Tenderloin	200g	700
GF	Tenderloin	300g	975
GF	Tenderloin	600g	1,890
GF	Cube roll	300g	860
GF	Lamb Rack French Cut	300g	690
GF	Fire Signature Dry Aged Black Angus Tomahawk		2,650

Dry aged for 21 days, 1,5Kg, please allow 45 minutes for cooking & resting.

## SLOW COOKED

We believe in the power of rituals, slow cooking in the kitchen for days is our ritual, enjoy it.

	Whole Organic Chicken	400
	With Our home made local spicy butter & roasted veggies	
	Half Organic Chicken	290
	With Our home made local spicy butter & roasted veggies	
P GF	Pork Belly	270
	48 hrs. Sous vide in yuzu, & char grilled broccoli	
	Bebek Betutu	490
	Traditional slow roasted Balinese duck, sauté water spinach and sambal matah	
	Grill Lobster /500 gr	1150
	Honey & citrus glaze fennel, black garlic puree, aioli	
	Corn and Moringa Risoto	290
	Slow cook chicken, 68°egg, crispy skin, fried shallot	

## A BIT OF EACH

If you would like to create your own culinary trip with different feelings this is your opportunity, choose any meat from our menu, and Bon voyage.

FOUR MEATS	810
Including a side dish of your choice	

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**P** Contains Pork  
**V** Vegetarian  
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## OCEAN VIEW

*We love to give some Smokey flavor with the flames to our fish options*

<b>H GF</b>	Catch Of The Day/ whole fish	250
	Grilled King Prawns (4 pieces)	310
	• grill on charcoal serve with potato chip, confit tomato.	
	• marinade with turmeric & chili sauce, garlic chip.	
<b>H GF</b>	Yellowfin Tuna	270
<b>H GF</b>	Tasmanian Salmon	310

## GARDEN VIEW

*No bones, no fat for me, six pack BBQ.*

<b>H V</b>	Vegetarian Mix Grill	190
	Tempe bacem, vegetables skewer, vegan rendang, homemade mayo	

## SAUCES

*All the mains include a sauce of your choice*

Cracked black peppercorn  
Mushrooms sauce  
Cabernet jus  
Béarnaise  
Chimichurri  
House-made BBQ sauce

## ON YOUR SIDE

*All the mains come with a fresh mix salad*

<b>V</b>	Creamed spinach, parmesan cream	75
<b>V GF</b>	Harissa scented carrots, Greek yogurt, cashews	75
<b>V</b>	Truffle potato purée	75
<b>V</b>	Char grilled brocoli, lemon confit, olive oil	75
<b>V</b>	Tabanan Steamed Red Rice, crispy shallots	75
<b>V</b>	Truffle Steak fries	75
<b>P</b>	Potato gratin, bacon, chives, crème fraiche	75

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## SWEET END

Lemongrass Crème Brûlée Longan, vanilla crumble, passion fruit sorbet, tuille	110
Chocolate Bon Bon Melted dark chocolate, hazelnut paste, vanilla sauce.	110
Burned Pineapple Pina colada Sorbet, Seeds & crispy pineapple	110
Sweet Potato Sorbet Lemon grass granite, ginger in syrup	110
Char Cooked Passion Fruit Jamu sorbet, tamarind sauce	110
Caramelized Banana Dulce de leche ice cream	110

*You can create a combination of 4 desserts to be share for 2 at 180*

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# Liquid Show

## **FIRE RITUAL**

200

The combination of caramelized honey and the infused tamarillo flavors makes Fire Ritual a perfect choice as a hot drink or as a liquid dessert.

Bourbon // Honey // Balinese Tamarillo Fruit // Pineapple  
Honey Orange Peel

## **LIQUID OF FIRE**

170

Spicy sensation is always a great way to build your appetite. With a fruity and fresh taste, Liquid of Fire is made of Bedugul berry infused vodka shaken with crushed dates and fresh sage. Give it a sprinkle of chili and squeezed lemon to balance it all.

W-Made Berry Vodka // Dates // Chili // Fresh Sage  
Lemon Juice

## **THE BRAVE JATAYU**

165

The inspiration is taken from the fight between Jatayu, a hero in a bird form from the Kecak Dance, and Rahwana, the evil characteristic of the story. We are inspired by Jatayu's spirit and create this drink of herbal taste from turmeric lawak and vermouth, and a refreshing taste from splashed bubble and elderflower, in hope to lift your spirit.

Gin // Sweet Vermouth // Tumeric Lawak // Prosecco  
Elderflower

## HANOMAN OBONG

185

Represents Hanoman's bravery as the messenger of Rama on a duty to give Dewi Sinta a ring.

The blend of local soursop shrub with the fresh and sour sip of tequila, served with fire on top of the glass, is the personification of when Hanoman set the fire at Alengka.

Tequila // Triple Sec // Soursop Shrub // Fresh Lemon Juice  
Greentea Salt

## BALINESE FLOWER BATH

170

Melukat is the Balinese cleansing ritual using holy water and flowers to clean our body, mind, and soul. We present this drink with flowers on top and the unique taste of sour and peppery, and a hint of crafted Asian spiced Gin.

East Indies Spice Gin // Magnolia & Pepper Syrup // Lemon Juice  
Serve With Crafted Balinese Bowl & Top With Edible Flower

## BUNGA KEMANGI

155

Inspired by the herbal trend made of fresh kemangi (Indonesian basil) served with spiced Gin, lemongrass flavor, and a splash of elderflower tonic to spark your senses.

East Indies Spice Gin // W-Made Fresh Kemangi & Lemongrass Cordial // Lemon Juice // Elderflower Tonic Water

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# Daring

## RECONSTRUCT CLASSICS

### TRUFFLE MARRY

180

A common hangover remedy drink. With a spicy and complex taste from tomato juice, Worcestershire sauce, hot sauces, salt pepper and finished with truffle oil to deliver a rich flavor of a bloody mary.

Vodka // Tomato Juice // Worcestershire sauce // Hot sauces  
Salt pepper // Truffle Oil

### ROSE TEA GIMLET

145

Inspired by the classic recipe with a twist of a special homemade lemon rose sorbet, combined with crafted spice gin, finished with earl grey tea cordial to balance the sourness.

East Indies Spice Gin // Homemade Lemon Rose Sorbet  
Early Grey Tea Cordial

### EAST SIDE

155

Kintamani is a highland area of the East Bali and a perfect place to grow tangerine and mint leaf. Inspired from Southside Cocktails, this drink will give you the hint of how beautiful Kintamani is where you can feel the fresh of minted and citrusy orange.

Selaka Ning Crafted Arak // Tangerine // Mint // Lemon Juice

## ESPRESSO GULA AREN

155

Served in a Coupe glass with a thick creamy froth and house pouring Vodka as the soul, feel the rich aroma of the short black espresso from Arabica Kintamani that has a specific citrus character and mixed with Nusantara Cold Brew Coffee Liqueur. The subtle sweetness of cocktail is coming from Gula Aren from Pupuan – Tabanan.

Vodka // Nusantara Cold Brew // Kintamani Espresso  
Pupuan-Tabanan Gula Aren

## NANIGRONI

165

Our favorite bold and classic drink! “Nani” means “you” in Buleleng slang language and inspired us to make the twisted Negroni for You with a Balinese crafted grapa mixed with red Italian bitter, balanced with a mix of vermouth to bring a smooth character of Negroni.

Saba Grapa // Campari // Mix Vermouth

## PISANG BAKAR OLD FASHION

180

Have a good time with the traditional burnt banana snack and a cup of chocolate or tea. A twisted old fashioned cocktail to pair with the Pisang Bakar.

Diplomático Rum Reserva Exclusive // Chocolate Bitter  
Banana Sugar

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## SPIRITS

### ANISEEDS & BITTERS

	Glass	Bottle
Richard	130	2,500
Pernod	130	2,500
Campari	125	2,500
Sambuca	135	2,600

### COGNAC

Martell VSOP	320	6,500
Martel Cordon Bleu		12,200
Martell XO		18,500
Remy Martin VSOP	340	6,500
Hennessy VSOP	330	6,500
Hennessy Paradise Extra		35,000

### TEQUILA

Olmecca	125	2,500
Jose Cuervo Reposado	135	2,500
1800 Silver	180	3,600
Herradura Plata	140	2,800
Espolon Blanco	155	3,100
Patrón Reposado	220	4,400

### VODKA

	Glass	Bottle
Smirnoff Red	130	2,500
Ketel One	145	2,800
Beluga	160	2,900
Absolut Elyx	165	3,300
Belvedere	170	3,400
Grey Goose	170	3,400
Ciroc	175	3,500

### GIN

Gordon Dry	130	2,500
Beefeater	130	2,500
Monkey 47	230	3,400
Gibson's	125	2,500
East Indies craft	125	2,500
Tanqueray	145	2,800
Bombay Sapphire	145	2,800
Hendrick's	185	3,700
Komasa Japanese Craft	155	3,400
Roku Japanese Craft	155	3,200

Gran Patrón Burdeos		28,000
Don Julio Reposado	210	4,400
Don Julio Anejo	230	4,800

Bacardi Light	120	2,500
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## SPIRITS

<b>WHISKEY</b>	<b>Glass Bottle</b>			<b>Glass Bottle</b>
American			Single Malt Speyside	
Jack Daniels	145	2,800	Glenfiddich 12 Years	185 3,700
Gentlemen Jack	190	3,600	Glenfiddich 15 Years	275 5,900
Bourbon			Singleton 12 Years	220 4,200
Jim Beam	130	2,500	Singleton 15 Years	275 5,600
Wild Turkey 101	165	3,400	Macallan 12 Years	400 8,400
Irish			Macallan 18 Years	18,500
Jameson	140	2,600	Japanese	
Bushmills Black Rush	140	2,600	Tenjaku Pure Malt	140 2.800
Blended			The Yamazaki Distiller's	11.500
Bell's Original	120	2,500	Reserve	
Ballantine's	130	2,500	The Yamazaki	29.500
Johnie Walker	130	2,500	Single Malt 12 Years	
Red Label			The Hakushu	26.000
Johnie Walker	160	3,000	Single Malt 12 Years	
Black Label				
Johnie Walker		15,000	<b>LIQUEUR</b>	
Blue Label			Kahlua	130 2,500
Chivas Regal 12 Years	175	3,500	Frangelico	140 2,700
Chivas Regal 18 Years	320	6,500	Baileys	130 2,500
Chivas Regal 25 Years		25,000	Drambuie	120 2,500
Single Malt Highland			Jägermeister ice cold	130 2,500
The Glenlivet 12 Year	200	3,900	Midori Melon	130 2,500
The Glenlivet 15 Year	250	5,500	<b>BEER</b>	
The Glenlivet 18 Year		8,000	Bintang	70
Glenmorangie Original	230	4,600	Bintang Radler	70
Glenmorangie Nectar	285	5,800	Bintang Crystal	70
Glenmorangie	275	5,600	Heineken	80
Quinta Ruban			Bali Hai	65
Glenmorangie 18 Year		12,500	San Miguel	75
Single Malt Islay			San Miguel Light	70
Laphroaig 10 years	350	6,900	Corona	125
			Kura Kura Larger	100
			Kura Kura Island Ale	100
			Kaltenberg	70
			Konig Ludwig Weissbier	75
			Guinness Smooth	80
			Guinness Stout	80

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## CHILLED TEA

PEACH STRAWBERRY  
Tea, crushed peaches, and  
strawberries

LYCHEE MINT  
Tea, crushed lychee  
and fresh mint leaves

## TEA

BLACK TEA  
English Breakfast  
Earl Grey

EXOTIC ESPECIA  
Mango Tea

GREEN TEA  
Pure Green Tea

HERBAL  
Chamomile Dream  
Java Ginger  
Peppermint

OOLONG TEA  
Pure Oolong

## STILL WATER

AQUA Reflections  
380ml / 750ml 60 / 90  
Aqua Panna 750 ml 100

## SPARKLING WATER

AQUA Reflections  
380ml / 750ml 60 / 90  
San Pellegrino 750ml 100  
Perrier 330ml / 750 ml 75 / 100

## SMOOTHIES

Banana, date, cinnamon, honey, yoghurt  
Mango, passion fruit, honey, yoghurt  
Mix Berry, dragon fruit, honey, yoghurt

90

60

## CHILLED COFFEES

BLACK OVER ICE 65  
Double espresso shaken  
with ice

COFFEE FRAPPE 80  
Blended homemade frappe  
powder, espresso, gomme

ICE CHOCOLATE 80  
Homemade chocolate  
ganache, fresh milk and ice

## HOT COFFEE

Espresso 60  
Americano 60  
Cappuccino 65  
Latte 65  
Decaffeinated coffee 60

## SOFT DRINKS

Coca Cola 55  
Diet Coke 55  
Sprite 55  
Soda Water 55  
Tonic Water 55  
RedBull 75

## W NON TOXICS

LOL 90  
Fresh lime, orange, lychee,  
topped with lemonade

APPLE MINT 90  
Fresh mint leaves muddled with  
vanilla Pods apple juice  
and W-made vanilla syrup

DAUN KELOR 90  
Mango, apple, jamu kunyit,  
moringa leaf

W WHOLE COCONUT 85

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*Sheose is the hearth.  
Hearth is a home.*



