

FERRO

GRILL RESTAURANT & BAR



FOOD & DRINKS MENU

A fire-driven dining concept inspired by the elements.
At FERRO, the grill is the heart — transforming ingredients
into bold, expressive flavors.

Our drink philosophy is built on Fire & Water: smoky, warm, fire-kissed cocktails
balanced with fresh, cooling, water-inspired creations.

A place for gatherings, great food, and effortless atmosphere — where every
guest feels the energy of the grill and the comfort of Bali.



Scan for full
menu preview

All prices in IDR
subject to 6% service charge
and 10% government tax

STARTERS

HAMACHI CRUDO Raw hamachi fish, physalis-paprika sauce, citrus oil, cucamelon	14OK
BEEF TARTARE Flatbread, capers, shallot, jerky, chives	22OK
BAKED BEETROOT & VEGAN CHEESE Beetroot jam, nut cheese, pistachio	12OK
CHICKEN LIVER PARFAIT Black Bacardi, GF bread, onion jam, wine jelly	16OK
OYSTERS HALF-DOZEN Guava vinegar, mint oil	23OK
BAKED OYSTERS Smoked coconut cream, kombu oil, baked lemon	26OK
DUCK & FOIE GRAS BONBON Duck breast candy with wine jelly center & foie gras	9OK

SALADS

CHICKEN CAESAR Grilled chicken thigh, caesar sauce, sun-dried tomato, Parmesan, GF croutons	18Ok
GRILLED OCTOPUS SALAD Glazed teriyaki octopus, rosemary potato, sun-dried tomato, coconut teriyaki foam	21Ok
CAPRESE Heirloom tomato, pesto sauce, bocconcini	20Ok

MAINS & SOUPS

BEEF CHEEK CARBONARA Homemade pasta with pancetta & 8-hour slow-cooked cheeks	20OK
FISH CAKE & TOM YUM FOAM Steamed fish cutlets with tom yum foam	17OK
DUCK BREAST WITH BEET SAUCE Sous-vide duck, beetroot sauce, baked pumpkin	26OK
CURRY FISH White fish, curry leaves, tom yum sauce, rice	19OK
FERRO SIGNATURE SOUP Spiced beef broth with beef and soba	17OK
TENDERLOIN WITH TRUFFLE MASH Creamy pepper sauce, herbs butter	36OK

GRILL

SPRING CHICKEN Half chicken and potato-pork belly skewers, oyster mushrooms skewer	25OK
LOBSTER TAIL Grilled lobster tail & pumpkin curry cream	110OK
PRAWNS Grilled prawns with tartare sauce	26OK
WHOLE GRILLED SNAPPER Seasonal vegetables, creamy fennel sauce with red caviar	29OK

SIDES & SAUCES

TRUFFLE MASHED POTATOES	9OK
RICE WITH TARRAGON	9OK
TARTARE SAUCE	5OK
SOY CARAMEL SAUCE	5OK
PEPPER SAUCE	5OK
CREAMY FENNEL SAUCE WITH RED CAVIAR	5OK
BEETROOT SAUCE	5OK

DESSERTS

ICE CREAM	5OK
LEMON - OSMANTHUS TART	12OK
SWEET POTATO BRÛLÉE	11OK

SIGNATURE COCKTAILS

FERRO GNT Tanqueray, elderflower, mint, cucumber, tonic, blue spriluna	18OK
FERROMA Jose Cuervo Tradional Silver, blended local citrus, andaliman pepper, honey	19OK
BANANA BRÛLÉE Sesame washed buillet Bourbon, clarified banana, mesoyi, brûlée, lemon	19OK
SMOKED CHERRY MANHATTAN Bulleit Bourbon, Ferro Cherry Vermouth, orange bitter, Palo Santo	19OK
SEASONAL NEGRONI Mango infused plantation dark Rum, apsang vermouth, campari	20OK

NITRO ESPRESSO MARTINI Vanilla vodka, fig infused Amaro, cold brew, salted palm sugar	18OK
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CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda water	18OK
WHISKEY SOUR Bulleit Bourbon, lemon, gomme, egg white, bitter	18OK
DARK & STROMY Plantation dark Rum, ginger beer	18OK
MARGARITA Jose Cuervo tradicional, lime, gomme	18OK
NEGRONI Tanqueray, Campari, antica formula	18OK

MOCKTAILS

GARDEN SPRITS Watermelon, ginton, mint, tonic	110K
TAMARILLO SOUR Tamarillo, mix herbs, burnt lemon, apple, Elder flower	110K
COFFEE ISLAND Coffee, banana, coconut, mesoyi, lemon	110K

VODKA

KETEL ONE VODKA	130K
GREY GOOSE VODKA	195K

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EAST INDIES ARCHIPILAGO	100K
EAST INDIES PINK POMELO	100K
HENDRICKS GIN	190K
MONKEY 47	210K
TANQUERAY	130K
TANQUERAY N° 10	230K

RUM

PLANTERAY 3 STARS	120K
PLANETARY RUM ORIGINAL DARK	120K
PLANTERAY PINEAPPLE	150K

AGAVE BASE

DON JULIO BLANCO	250K
DON JULIO REPOSADO	280K
RESERVA DE LA FAMILIA PLATINO	270K
JOSE CUERVO TRADICIONAL SILVER	140K
JOSE CUERVO TRADICIONAL REPOSADO	140K

AMERICAN WHISKEY

BULLEIT BOURBON	160K
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IRISH WHISKY

JAMESON BLACK BARREL	130K
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SCOTCH WHISKY (BLENDED & SINGLE MALT)

SINGLETON 12 GLEN ORD	220K
COMPASS BOX PEAT MONSTER	230K
GLENFIDDICH 12 y.o.	240K
OBAN 14 y.o.	350K
TALISKER STORM	260K
MACALLAN 12 SHERRY OAK	550K
BALVENIE DOUBLEWOOD 12 y.o.	370K

APERITIF

APEROL	100K
LIMO APERITIVO	100K

BEERS

ISLAND BREWERY LIGHT LAGER	75K
ISLAND BREWERY PILSENER	75K
ISLAND BREWERY SUMMER PALE ALE	90K
KURA KURA ISLAND ALE	80K
KURA KURA LAGER	80K

SOFT DRINK

COCA COLA	45K
SPRITE	45K
CANDID GINGER ALE	45K
CANDID SODA WATER	45K
CANDID TONIC WATER	45K
FEVER TREE TONIC WATER	65K
AQUA REFECTION STILL, 38Oml	45K
AQUA REFLECTION SPARKLING, 38Oml	45K
ACQUAPANNA, 25Oml	65K
SAN PELEGRINO, 25Oml	65K

COFFEE

ESPRESSO	40K
AMERICANO	50K
CAPUCINO	50K
LATTE	50K
FLAT WHITE	50K

Alternative milk +20k
coconut / almond /soy / oat