

CREATED BY
EMPAT

FERRO

GRILL RESTAURANT & BAR



Dear Guest, welcome to Ferro!

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.



CHECK MENU HERE



MORE ABOUT EMPAT

All prices in IDR subject
to 6% service charge and 11% government tax

STARTERS

HAMACHI CRUDO Raw hamachi fish, physalis-paprika sauce, citrus oil, cucamelon	14OK
BEEF TARTARE Flatbread, capers, shallot, jerky, chives	22OK
CHICKEN LIVER PARFAIT Black Bacardi, GF bread, onion jam, wine jelly	12OK
DUCK & FOIE GRAS BONBON Duck breast candy with wine jelly center & foie gras	9OK
BAKED OYSTERS Smoked coconut cream, kombu oil, baked lemon	26OK
OYSTERS HALF-DOZEN Guava vinegar, mint oil	23OK
CAMEMBERT (GF) Camembert, herbs, blackcurrant balsamic	16OK
HUMMUS WITH ZA'ATAR Hummus, flatbread, herbs	8OK
BAKED BEETROOT & VEGAN CHEESE (V) Beetroot jam, nut cheese, pistachio	12OK

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
ROAST BEEF SALAD (GF) Roast beef, mixed salad, sun-dried tomatoes, mustard dressing	19OK

MAINS & SOUPS

BEEF CHEEK CARBONARA (Chef's Try Lava version) Homemade pasta with pancetta & 8-hour slow-cooked cheeks	23OK
SEAFOOD PASTA (Try Nautilus version) Homemade pasta, tomato sauce, mixed seafood	24OK
MUSHROOM RISOTTO (GF) Arborio rice, wild mushrooms	24OK
TENDERLOIN WITH TRUFFLE MASH Creamy pepper sauce, herbs butter	36OK
DUCK BREAST WITH BEET SAUCE Sous-vide duck, beetroot sauce, baked pumpkin	26OK
CURRY FISH White fish, curry leaves, pumpkin curry sauce, rice	19OK
FISH CAKE & TOM YUM FOAM (Chef's) Steamed fish cutlets with tom yum foam	17OK
PHO CA (GF) Fish broth, fish balls, marinated egg, herbs	18OK
FERRO SIGNATURE SOUP (Chef's) Spiced beef broth with beef and soba	17OK

GRILL

TOMAHAWK STEAK 180-day dry-aged American tomahawk, chimichurri, pico de gallo	270OK
RIBEYE STEAK (GF) 180-day dry-aged American ribeye, mashed potato, mushroom sauce	120OK
BEEF BURGER Dry-aged beef patty, Camembert, brioche bun, tartar sauce served with mushroom fries	28OK
SPRING CHICKEN Half chicken and potato-pork belly skewers, oyster mushrooms skewer	28OK
LOBSTER TAIL Grilled lobster tail & pumpkin curry cream	110OK
PRAWNS Grilled prawns with tartare sauce	26OK
OCTOPUS WITH SMOKED TOMATO (GF) Octopus, smoked tomato, stracciatella	25OK
MISO GLAZED BUTTERFISH (GF) Butterfish, cauliflower cream, shiitake mushrooms	19OK
WHOLE GRILLED SNAPPER Seasonal vegetables, creamy fennel sauce with red caviar	29OK

SIDES

TRUFFLE MASHED POTATOES	9OK
RICE WITH TARRAGON (V)	9OK
GRILLED VEGETABLES (GF)	12OK

SAUCES

TARTARE SAUCE	5OK
SOY CARAMEL SAUCE	5OK
PEPPER SAUCE	5OK
CREAMY FENNEL SAUCE WITH RED CAVIAR	5OK
BEETROOT SAUCE	5OK
MUSHROOM SAUCE (V)	5OK
PICO DE GALLO (V)	5OK
CHIMICHURRI	5OK

DESSERTS

LEMON - OSMANTHUS TART	12OK
SWEET POTATO BRÛLÉE	11OK
GRILLED PAPAYA STEAK (GF) (V)	12OK
ICE CREAM	5OK

Gluten free (GF)
Vegetarian (V)
Chef's Creation (Chef's)

SIGNATURE COCKTAILS

FERRO GNT <i>Best seller</i> Tanqueray, elderflower, mint, cucumber, tonic, blue sprituna	16OK
FERROMA Jose Cuervo Tradional Silver, blended local citrus, andaliman pepper, honey	16OK
BANANA BRÛLÉE Sesame washed bulleil Bourbon, clarified banana, mesoyi, brûlée, lemon	18OK
SMOKED CHERRY MANHATTAN Bulleit Bourbon, Ferro Cherry Vermouth, orange bitter, Palo Santo	21OK
SEASONAL NEGRONI Mango Infused Planetary Dark rum, Lapsang Vermouth, Campari	20OK
NITRO ESPRESSO MARTINI <i>Must try</i> Vanilla vodka, fig infused Amaro, cold brew, salted palm sugar	16OK
BLOODY MARIA MARTINI Celery infused Tequila, clarified tomato, lemon acid, herbs cordial	16OK
GARDEN'S GIMLET Clarified watermelon & apple, jintan Cordial, lemon acid	16OK
MAILARD MAI TAI Buttered grill bineapple, burnt lemon juice, tabia bun bitter, dried pineapple	16OK
PINACOLADA OLD FASHIONED Planetary Pineapple Rum, Coconut Rum, Black Rice Cordial, Cacao Bitters	18OK

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda water	16OK
WHISKEY SOUR Bulleit Bourbon, lemon, gomme, egg white, bitter	16OK
DARK & STROMY Plantation dark Rum, ginger beer	16OK
MARGARITA Jose Cuervo tradicional, lime, gomme	16OK
PORNSTAR MARTINI Vanilla vodka, squeeze passion fruit pure, lemon juice, Alba Luna Prosecco, simple syrup	16OK
NEGRONI Tanqueray, Campari, Antica formula	18OK

VODKA

KETEL ONE VODKA	13OK
GREY GOOSE VODKA	195K
BELUGA GOLD LINE	16OK

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EAST INDIES ARCHIPILAGO	100K
EAST INDIES PINK POMELO	100K
HENDRICKS GIN	19OK
MONKEY 47	21OK
TANQUERAY	13OK
TANQUERAY N° 10	23OK

RUM

PLANTERAY 3 STARS	12OK
PLANETARY RUM ORIGINAL DARK	12OK
PLANTERAY PINEAPPLE	15OK

AGAVE BASE

DON JULIO BLANCO	25OK
DON JULIO REPOSADO	28OK
RESERVA DE LA FAMILIA PLATINO	27OK
JOSE CUERVO TRADICIONAL SILVER	14OK
JOSE CUERVO TRADICIONAL REPOSADO	14OK

AMERICAN WHISKEY

BULLEIT BOURBON	16OK
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IRISH & JAPANESE WHISKY

JAMESON BLACK BARREL	13OK
NIKKA FROM THE BARRE	23OK
NIKKA COFFEY GRAIN	24OK
HIBIKI HARMONY	65OK

SCOTCH WHISKY (BLENDED & SINGLE MALT)

SINGLETON 12 GLEN ORD	22OK
COMPASS BOX PEAT MONSTER	23OK
GLENFIDDICH 12 y.o.	24OK
OBAN 14 y.o.	35OK
TALISKER STORM	26OK
MACALLAN 12 SHERRY OAK	55OK
BALVENIE DOUBLEWOOD 12 y.o.	37OK

APERITIF

APEROL	100K
LIMO APERITIVO	100K

BEERS From tap

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

MOCKTAILS

GARDEN'S SPRITZ <small>Best seller</small>	100k
<small>Watermelon, apple, jintan, tonic water</small>	
TAMARILLO SOUR <small>Must try</small>	100k
<small>Tamarillo, Elderflower syrup, herbs, lemon</small>	
COFFEE ISLAND	100k
<small>Banana mesoyi, cold brew coffee, coconut, lemon, citrus</small>	

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 REFELCTION STILL, <small>380ml</small>	45K
AQUA REFLECTION SPARKLING, <small>380ml</small>	45K
ACQUA PANNA, <small>250ml</small>	65K
SAN PELEGRINO, <small>250ml</small>	65K

COFFEE

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

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

