

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

<b>BEEF TARTARE</b> Flatbread, capers, shallot, jerky, chives	22OK
<b>CHICKEN LIVER PARFAIT</b> Black Bacardi, GF bread, onion jam, wine jelly	12OK
<b>HAMACHI CRUDO</b> Raw hamachi fish, physalis-paprika sauce, citrus oil, cucamelon	15OK
<b>BAKED OYSTERS</b> Smoked coconut cream, kombu oil, baked lemon	26OK
<b>OYSTERS HALF-DOZEN</b> Guava vinegar, mint oil	23OK
<b>CAMEMBERT</b> (GF) Camembert, herbs, blackcurrant balsamic	17OK
<b>HUMMUS WITH ZA'ATAR</b> Hummus, flatbread, herbs	8OK
<b>BAKED BEETROOT &amp; VEGAN CHEESE</b> (V) Beetroot jam, nut cheese, pistachio	12OK

## SALADS

<b>CHICKEN CAESAR</b> Grilled chicken thigh, caesar sauce, sun-dried tomato, Parmesan, GF croutons	18OK
<b>ROAST BEEF SALAD</b> (GF) Roast beef, mixed salad, sun-dried tomatoes, mustard dressing	19OK
<b>GRILLED OCTOPUS SALAD</b> Glazed teriyaki octopus, rosemary potato, coconut teriyaki foam	21OK
<b>GREEK SALAD</b> NEW! Tomatoes, cucumber, red onion, olives, feta cheese, dressed with infused oil, oregano and lemon	20OK

## MAINS & SOUPS

<b>BEEF CHEEK CARBONARA</b> (Chefs) Try Lava version Homemade pasta with pancetta & 8-hour slow-cooked cheeks	24OK
<b>SEAFOOD PASTA</b> Try Nautilus version Homemade pasta, tomato sauce, mixed seafood	24OK
<b>MUSHROOM RISOTTO</b> (GF) Arborio rice, wild mushrooms	24OK
<b>TENDERLOIN WITH TRUFFLE MASH</b> Creamy pepper sauce, herbs butter	39OK
<b>DUCK BREAST WITH BEET SAUCE</b> Sous-vide duck, beetroot sauce, baked pumpkin	27OK
<b>FISH CAKE &amp; TOM YUM FOAM</b> (Chefs) Steamed fish cutlets with tom yum foam	18OK
<b>PHO CA</b> (GF) (Chefs) Fish broth, fish balls, marinated egg, cinnamon spice, herbs	18OK
<b>FERRO SIGNATURE SOUP</b> (Chefs) Spiced beef broth with beef and soba	17OK

Gluten free (GF)  
Vegetarian (V)  
Chefs Creation (Chefs)

## GRILL

<b>TOMAHAWK STEAK</b> 180-day dry-aged American tomahawk, chimichurri, pico de gallo	270OK
<b>RIBEYE STEAK</b> (GF) 180-day dry-aged American ribeye, mashed potato, mushroom sauce	120OK
<b>BEEF BURGER</b> Dry-aged beef patty, Camembert, brioche bun, onion, sweet potato fries, mushroom sauce Well Done — burger served hot Medium — burger served warm	28OK
<b>PORK BURGER</b> NEW! Brioche bun, beer-braised pulled pork, coleslaw, roasted vegetables, mozzarella, onion rings, soy-onion caramel sauce, sweet potato fries on the side	28OK
<b>SPRING CHICKEN</b> Half chicken and potato-pork belly skewers, oyster mushrooms skewer	28OK
<b>LOBSTER TAIL</b> Grilled lobster tail & pumpkin curry cream	110OK
<b>PRAWNS</b> Grilled prawns with tartare sauce	26OK
<b>OCTOPUS WITH SMOKED TOMATO</b> (GF) Octopus, smoked tomato, stracciatella	25OK
<b>MISO GLAZED BUTTERFISH</b> (GF) Butterfish, cauliflower cream, shiitake mushrooms	19OK
<b>WHOLE GRILLED SNAPPER</b> Seasonal vegetables, creamy fennel sauce	29OK

## SIDES

<b>TRUFFLE MASHED POTATOES</b>	9OK
<b>RICE WITH TARRAGON</b> (V)	9OK
<b>GRILLED VEGETABLES</b> (GF)	12OK

## SAUCES

<b>TARTARE SAUCE</b>	5OK
<b>SOY CARAMEL SAUCE</b>	5OK
<b>PEPPER SAUCE</b>	5OK
<b>CREAMY FENNEL SAUCE</b>	5OK
<b>BEETROOT SAUCE</b>	5OK
<b>MUSHROOM SAUCE</b> (V)	5OK
<b>PICO DE GALLO</b> (V)	5OK
<b>CHIMICHURRI</b>	5OK

## DESSERTS

<b>LEMON - OSMANTHUS TART</b>	12OK
<b>SWEET POTATO BRÛLÉE</b>	12OK
<b>GRILLED PAPAYA STEAK</b> (GF) (V)	12OK
Grilled papaya, pistachio ice cream, passion fruit	
<b>ICE CREAM</b>	5OK

## SIGNATURE COCKTAILS

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

## CLASSIC COCKTAILS

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

## VODKA

<b>KETEL ONE VODKA</b>	13OK
<b>GREY GOOSE VODKA</b>	195K
<b>BELUGA GOLD LINE</b>	16OK

## GIN

<b>EAST INDIES ARCHIPILAGO</b>	10OK
<b>EAST INDIES PINK POMELO</b>	10OK
<b>HENDRICKS GIN</b>	19OK
<b>MONKEY 47</b>	21OK
<b>TANQUERAY</b>	13OK
<b>TANQUERAY N° 10</b>	23OK

## RUM

<b>PLANTERAY 3 STARS</b>	12OK
<b>PLANETARY RUM ORIGINAL DARK</b>	12OK
<b>PLANTERAY PINEAPPLE</b>	15OK

## AGAVE BASE

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

## AMERICAN WHISKEY

<b>BULLEIT BOURBON</b>	16OK
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## IRISH & JAPANESE WHISKY

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

## SCOTCH WHISKY (BLENDED & SINGLE MALT)

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

## APERITIF

<b>APEROL</b>	10OK
<b>LIMO APERITIVO</b>	10OK
<b>CAMPARI</b>	16OK

## 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, 380ml	45K
AQUA REFLECTION SPARKLING, 380ml	45K
ACQUA PANNA, 250ml	65K
SAN PELEGRINO, 250ml	65K

## COFFEE

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

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

## CHINESE TEA

CHEN PI SHU PU-ERH	80K
DIAN HONG SONG ZHEN	80K
GABA OOLONG	80K
LONG JING	80K

## REGULAR TEA

ENGLISH BREAKFAST	40K
JASMIN GREEN	40K
BALI OOLONG	40K
TROPICAL MANGO	40K

