

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

BEEF TARTARE	22OK
Flat bread, capers, shallot, gherkin, smoked egg yolk, chives	
CHICKEN LIVER PARFAIT (GF)	12OK
Black bacardi, GF bread, onion jam, wine jelly	
VITELLO TONNATO (GF) NEW!	15OK
Slow-cooked tenderloin, tonnato sauce, sun-dried tomato, capers popcorn, leek ash	
SMØRREBRØD NEW!	15OK
Herring, smoked sour cream, baked bell pepper	
HAMACHI CRUDO (GF)	15OK
Raw hamachi fish, physalis-paprika sauce, citrus oil, cucamelon	
BAKED OYSTERS (GF)	26OK
Smoked coconut cream, kombu oil, baked lemon	
OYSTERS HALF-DOZEN (GF)	23OK
Guava vinegar, mint oil	
CAMEMBERT (GF)	17OK
GF bread, herbs, blackcurrant balsamic	
HUMMUS WITH ZA'ATAR	8OK
Flatbread, herbs	
BAKED BEETROOT & VEGAN CHEESE (GF) (V)	12OK
Beetroot jam, fermented nut cheese, pistachio	
SMOKED TOMATO & STRACCIATELLA (GF) NEW!	12OK
Pesto, citrus oil, garlic flowers	

SALADS

CHICKEN CAESAR	18OK
Grilled chicken thigh, caesar sauce, sun-dried tomatoes, grana padano, GF croutons	
ROAST BEEF SALAD (GF)	19OK
Mixed salad, sun-dried tomatoes, mustard dressing	
GRILLED OCTOPUS SALAD	21OK
Glazed teriyaki octopus, rosemary potato, sun-dried tomatoes, coconut teriyaki foam	
GREEK SALAD (GF)	20OK
Tomatoes, cucumber, red onion, smoked Kalamata, feta cheese, dressed with infused oil	

MAINS & SOUPS

DUCK BREAST WITH BEET SAUCE	27OK
Sous-vide duck, beetroot sauce, baked pumpkin	
TENDERLOIN WITH TRUFFLE MASH (GF)	39OK
Vegetables, creamy pepper sauce, 200g(*)	
BEEF CHEEK CARBONARA <i>Try Lava version</i>	24OK
Homemade pasta with pancetta & 8-hour slow-cooked cheeks	
SEAFOOD PASTA <i>Try Nautilus version</i>	24OK
Homemade pasta, tomato sauce, mixed seafood	
FERRO SEAFOOD SAUTÉ (GF) Chef's NEW!	24OK
Octopus, hamachi, tomato, herbs	
MUSHROOM RISOTTO (GF)	24OK
Arborio rice, porcini mushrooms, grana padano	
FERRO TOM YUM (GF) NEW!	17OK
Squid, shrimp, coconut cream	
SIGNATURE BORSCHT Chef's NEW!	30OK
Smoked beef cheek, homemade smoked lard, pampushka	
Add raspberry cordial shot +30k	

GRILL

TOMAHAWK STEAK	270OK
180-day dry-aged Australian MB4 citrus-fed, 1200g(*)	
Chimichurri, pico de gallo	
RIBEYE STEAK	130OK
200-days dry aged USA Angus Choice grain-fed, 350g(*)	
Mashed potato, vegetables, fermented beetroot, mushroom sauce	
SPRING CHICKEN	28OK
Half chicken and potato-pork belly skewers, oyster mushroom skewer, soy-caramel sauce	
BEEF BURGER	28OK
Dry-aged beef patty, brioche bun, camembert, mushroom sauce, onion, sweet potato fries	
<i>Well Done — burger served hot, Medium — burger served warm</i>	
PORK BURGER NEW!	28OK
Beer-braised pulled pork, brioche bun, mozzarella, soy-caramel sauce, roasted vegetables, coleslaw, onion rings, sweet potato fries	
NAUTILUS FISH BURGER Chef's NEW!	27OK
Fish patty, brioche bun, camembert, tartare sauce, tomato beef, red onion, sweet potato fries	
PRAWNS (GF)	26OK
Grilled prawns with tartare sauce	
LOBSTER TAIL (GF)	110OK
Grilled lobster tail & pumpkin curry cream	
OCTOPUS WITH POTATO FOAM (GF) NEW!	26OK
Tomato sauce, herbs	
MISO GLAZED BUTTERFISH (GF)	19OK
Butterfish, cauliflower cream, shiitake mushrooms	
GRILLED SNAPPER FILLET (GF)	29OK
Seasonal vegetables, creamy fennel sauce	

SIDES

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

SAUCES

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

DESSERTS

FERRO PAVLOVA (GF) NEW!	12OK
LEMON - OSMANTHUS TART	12OK
SWEET POTATO BRÛLÉE (GF)	12OK
ICE CREAM	5OK

SIGNATURE COCKTAILS

FERRO GNT <i>Best seller</i> Tanqueray, elderflower, mint, cucumber, tonic, blue spriluna	16OK
FERROMA Jose Cuervo Tradional Silver, blended local citrus, andaliman pepper, honey	16OK
BANANA BRÛLÉE Sesame washed bulleit Bourbon, clarified banana, mesoyi, brûlée, lemon	18OK
SMOKED CHERRY MANHATTAN Bulleit Bourbon, Ferro Cherry Vermouth, orange bitter, Palo Santo	21OK
SEASONAL NEGRONI Mango Infused Planteray 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 Planteray 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 Planteray 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
BELVEDERE	22OK

GIN

EAST INDIES ARCHIPELAGO	10OK
EAST INDIES PINK POMELO	10OK
HENDRICK'S GIN	19OK
MONKEY 47	21OK
TANQUERAY	13OK
TANQUERAY N° 10	23OK
THE LONDON N° 1 (Original Blue Gin)	22OK

RUM

PLANTERAY 3 STARS	12OK
PLANTERAY RUM ORIGINAL DARK	12OK
PLANTERAY PINEAPPLE	15OK
RON ZACAPA 23	23OK

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
DON JULIO 1942	75OK
CLASE AZUL REPOSADO	76OK

WHISKEY (AMERICAN, IRISH & JAPANESE)

BULLEIT BOURBON	16OK
BULLEIT RYE	15OK
BUFFALO TRACE	185K
JAMESON BLACK BARREL	22OK
NIKKA FROM THE BARREL	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
THE BALVENIE 14 y.o. CARIBEAN CASK	53OK

BRANDY

HENNESSY VSOP	26OK
HENNESSY XO	65OK
1615 PISCO ITALIA PURO	16OK

BEERS *From tap*

ISLAND BREWING LIGHT LAGER	75K
ISLAND BREWING PILSENER	75K
ISLAND BREWING SUMMER PALE ALE	90K
KURA KURA ISLAND ALE	80K
KURA KURA LAGER	80K
KULTURALE HANO	150K
KULTURALE LL STOUT	130K

MOCKTAILS

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

SOFT DRINK

COCA COLA	45K
SPRITE	45K
CANDID GINGER ALE	45K
CANDID SODA WATER	45K
CANDID TONIC WATER	45K
FEVER TREE TONIC WATER	65K
COKE ZERO	65K
AQUA REFLECTION STILL, 380ml	45K
AQUA REFLECTION SPARKLING, 380ml	45K
ACQUA PANNA, 250ml	65K
S.PELLEGRINO, 250ml	65K

COFFEE *Decaf available*

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

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

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

