



# Menu

## Appetizer & Soup

<b>Smoked Duck Breast (G) (N) (D)</b>	160
Lukewarm & pink, crush spiced "Local peanuts", roasted garlic puree, cherry tomato, shimeji mushroom & "Tamarillo" reduction	
<b>Grilled King Prawn &amp; Water Melon (G) (HB)</b>	170
Sambal ulek marinated grilled king prawn & water melon, micro green, mango cucumber relish lime & olive oil emulsion	
<b>White Fish Ceviche &amp; Soft Shell Crab (GL)</b>	170
Citrus dressing, lemongrass - red chili - shallot - kaffir lime served with softshell crab Tempura & coconut flakes	
<b>"Local Spices" Infused Lobster Bisque (D) (GL) (E) (G)</b>	160
Prawn & coconut tortellini, enoki mushroom, "Kara" espuma	

## Vegetarian & Vegan

<b>Fennel Citrus &amp; Sunflower Seeds (vegan)</b>	140
Bedugul green leaves, pomelo, beetroot, sweet cherry tomato cucumber ribbon & citrus seeded mustard dressing	
<b>Spicy Tomato &amp; Cream Soup (vegetarian)</b>	120
Rich tomato cream soup, crème fraiche tortellini grated parmesan & chili oil	
<b>Vegetable Soup (vegan)</b>	90
Garden vegetable, lentils, sweet cherry tomato & basil oil	
<b>Caponata a la Siciliana (vegetarian/vegan)</b>	180
Classic caponata on grilled marinated eggplant layer served with roasted cherry tomato, mozzarella gratin & baby rucola	
<b>Ricotta Cheese &amp; Baby Spinach Ravioli (vegetarian)</b>	180
Cherry tomato confit, fresh basil, edamame, pine nuts butter sage sauce & shaving parmesan	
<b>Potato Gnocchi (vegetarian)</b>	160
Homemade potato gnocchi, sunflower seeds, snow peas sundried tomato, baby rucola & light cream sauce	

## From the Ocean & Earth

<b>Bali Yellow fin Tuna Loin (S) (G) (D) (GL)</b>	230
Done medium rare, coriander crusted, tomato confit pesto compressed cucumber, organic green salad & shallot relish	
<b>Crispy Skin Barramundi Fillet (S) (D) (N) (G)</b>	230
Fricassee du puy lentils, green pea puree, asparagus cherry tomato, pesto sauce & parmesan crisp	
<b>Wild Mushroom Chicken Roulade (D) (G) (GL)</b>	220
Truffle "TARO" mousseline, tossed seasonal baby vegetable, cherry tomato shimeji mushroom, lime chips, black pepper jus	
<b>Beef Cheek "73" degree (D) (G) (GL)</b>	250
Soft & tender Wagyu beef cheek cooked Sous-vide, creamy polenta mango and cornichon relish, seasonal vegetable & thyme jus	

## SPECIAL FROM THE GRILL (G) (D) (E) (N)

Marinated in Balinese Spices or Garlic basil

<b>King Tiger Prawn (HB)</b>	120
<b>Mahi-Mahi Fillet</b>	110
<b>Half Baby Chicken</b>	100
<b>Yellowfin Tuna Fillet</b>	110
<b>Angus Beef Tenderloin</b>	230
<b>Prices are per 100 grams</b>	
Served with roasted cauliflower puree/steamed rice, sautéed seasonal vegetable Balinese sambal matah, sambal ulek & garlic butter	

## SIDES ORDER

Grilled Garden Vegetables Pesto Sauce (N) (G) (D)	60
Truffle Mousseline Potato (D)	60
Roasted Rosemary and Garlic Potato Wedges (G) (D)	50
French Fries (D) (GL)	50

Guests with Half Board entitlement will be charged at 50% of menu items marked HB

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% admin fee  
Menu items marked (V) are vegetarian

Should you have any dietary requirement please advise our service associates

# Menu

## Salad

**Bedugul Organic Farm Salad (V) (E) (N)** 130  
Beetroot, lettuce, avocado, tomato, radish, asparagus  
carrot, cucumber, boiled egg, sunflower seeds  
Italian vinaigrette

**Roma Caesar Salad (E) (S) (P) (N) (D)** 140  
Baby romaine, anchovies, crouton, fried egg  
crispy bacon, pine nuts & shaved parmesan  
with **Grilled Chicken Breast** 160  
with **Grilled King Prawn (4 pcs)** 180

## Pasta Selection

### Spaghetti, Penne & Linguini

**Napolitana (V) (G) (GL) (D)** 140  
Tomato sauce, black olive, capers fresh basil & grated  
parmesan

**Grilled Chicken Pesto (G) (GL) (D) (N)** 160  
Grilled chicken breast, pesto sauce grated parmesan  
and fresh rucola

## Burger and Sandwich

**The Island Burger (GL) (E) (P) (G) (D)** 180  
**Australian Black Angus Beef Burger**  
Crispy pork bacon, cornichon, iceberg lettuce  
tomato, cheddar cheese, over easy egg served with  
coleslaw

**JPB Club Sandwich (S) (G) (GL) (P) (E)** 170  
Grilled marinated chicken breast, iceberg  
crispy pork bacon, avocado, tomato, fried egg  
lemon-mayo on white toasted

***Burger & Sandwich are served with French Fries or  
Mixed Salad***

## Indonesian Favourites

**Lumpia Sayur (V) (GL) (G)** 100  
Tofu & vegetable spring rolls with glass noodle  
served with pineapple sambal

**Lumpia Be Pasih** 130  
Homemade crispy Jimbaran seafood spring rolls  
served with sweet chili dipping

**Be Tongkol Sambal Matah** 140  
Seared Bali tuna with Shallot & lemongrass  
sambal, kaffir lime, crispy shallot served with bean  
sprout and long bean salad

**Sate Lilit Ikan** 130  
Traditional Balinese style minced fish satay served  
with sambals & acar

**Soto Ayam Koya** 140  
Famous Indonesian soup, chicken broth with  
lemongrass and lime leaf flavored chicken breast,  
boiled egg, glass noodle, bean sprout, potato and  
crispy shallot

**Bebek Betutu** 190  
Traditional Balinese dish, slow roasted duck leg  
marinated with 16 local spices wrapped in banana  
leaf served with steamed rice, sayur urap &  
condiments

**Ikan Mebakar** 210  
Grilled baby red snapper fillet with Balinese  
sambal ulek served with steamed rice, sayur urap  
& sambal condiments

**Nasi or Mie Goreng (E) (N) (GL) (G)** 170/190  
Indonesian style stir fried rice or egg noodle with  
vegetable fried egg, cucumber pickle, served with  
satay **choice of Chicken or Seafood**



## WINE BY THE GLASS

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☞Jepun Rose, sparkling wine 150  
Bali,Indonesia

### White

☞Two Islands, Australia/Bali 150  
*Chardonnay*

2018 *Villa Maria, Private Bin,* 210  
Marlborough,, New Zealand  
*Sauvignon. Blanc*

### Rose

☞Plaga Rose, Chile/Bali 125

### Red

☞Two Islands, Australia/Bali 150  
*Pinot Noir*

2017 *Kaiken Reserva Malbec, Mendoza,* 180  
Argentina  
*Malbec, Cabernet Sauvignon*

## COCKTAIL 160

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### SIGNATURE COCKTAILS

Elderflower spritz

St. Hendricks

Very Old-Fashioned

### INTERNATIONAL FAVORITE

Martini

Piña Colada

Margarita

## FEEL THE BALINESE PASSION 110

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Mojito De Ladro

Bali Happy

Belmond Punch

## BEER

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### Local

Bintang, Bali Hai 55

### Imported

Heineken 75

## SPIRIT

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Smirnoff Vodka 90

Absolut Vodka, Gordon's Gin, 100

Jose Cuervo Tequila 100

Myers's Rum,Bacardi Light Rum 140

### Aperitif 100

Martini bianco, dry & rosso,

Ricard, Campari

### Whisky / Whiskey

JD Red Label 100

JW Black Label, Jameson 125

## JUICE 60

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fresh: orange, pineapple, watermelon,  
banana, papaya,  
young coconut

## SOFT DRINK 40

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Coke regular/diet, sprite, ginger ale, tonic  
water, soda  
water

## WATER

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Equil small still 33 cl 40

Equil small sparkling 33 cl

Equil large still 75 cl 70

Equil large sparkling 75 cl

## TEA & Coffee 50

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Your choice of tea and coffee

All price are in Indonesian Rupiah in '000 and subject to 11% government tax and 10% service charge  
For bottle of wine and other beverages availability please check with our service associates