



## INDONESIAN STARTER

**Gado – gado** 🌶️🍄  
A selection of vegetables, fried tofu, bean cake and egg, dressed with homemade peanut sauce and served with prawn crackers 120

**Lumpia goreng** 🌶️🍄🥬  
Deep-fried spring rolls with vegetables served with mild spicy peanut dressing and pickles 120

**Coconut crispy prawns** 🌶️  
Chili and lemongrass coulis with Plaga farm salad leaves\*\* 160

## INDONESIAN SOUP

**Soto ayam**  
Sliced chicken in rich chicken-turmeric broth served with sambal ijo, crackers and pickles 190

**JG soto klungah**  
Jimbaran seafood soup with light spice rich coconut broth and coriander emulsion 200

## INDONESIAN MAIN COURSE

**Nasi goreng or mie goreng** 🌶️🍄  
Fried rice or fried noodles served with fried chicken, beef, lamb, chicken satay, fried egg crackers, pickles and chili 200

**Ubud crispy duck** 🍷  
Deep-fried marinated duck served with sautéed chili vegetables, pepes tahu and tomato sambal 290

**Ayam tuturuga** 🌶️🍷  
Braised baby chicken with local spices, steamed tofu wrapped in banana leaf and mild sambal 210

**Iga bakar babi** 🐷🌶️  
BBQ pork rib, marinated in Balinese spice, sweet soya, garlic long bean and fried cassava wedges 230

## SEAFOOD

**Seafood curry** 🍷🌶️🍷  
Prawns, squid, scallops, green mussels, clams cooked in coconut broth and scented with turmeric and lemongrass 220

**JG seafood barbecued** 🍷🌶️🍷  
Char-grilled prawns, squid and barramundi with chili 240

**Pindang serani** 🍷🌶️🍷  
Catch of the day fish cooked in Balinese yellow sauce, tamarind sauce served with sautéed bean sprout and perfumed rice 230

**Lobster goreng sambal colo colo** 🍷🌶️🍷  
Deep fried Tulamben lobster, sayur asem, tofu and Sulawesi special sambal 450

**Udang bakar bumbu cobek** 🍷🌶️🍷  
Grilled Lombok river prawns coated with sambal cobek, grilled eggplant balado style and steamed rice with sweet potatoes in banana leaf 250

# JIMBARAN GARDENS LUNCH MENU

Opening hours: 11.30am - 6.00pm

## SATAY SPECIALTY

**Balinese satay campur** 🍄  
Beef, lamb, chicken satays served with peanut sauce, pickled vegetables, chili soya sauce and rice 210

**JG seafood satay** 🍄  
Grilled fish, squid prawns, scallop with pineapple skewer, tamarind flavoured soup and pandan leaf rice 220

**NASI CAMPUR** (Minimum 2 persons) 🍄 500/2

## FROM THE PIZZA OVEN

**Pizza margherita** 🍷  
Tomato sauce, buffalo mozzarella, basil and extra virgin olive oil 160

**Pizza di parma** 🍷🐷  
Tomato sauce, buffalo mozzarella, Parma ham, arugula salad and pesto 190

**Calzone foresta** 🍷  
Pocket pizza stuffed with forest mushrooms, baby spinach, sundried tomatoes and goat cheese 180

**Pizza egg florentine** 🍷🐷  
Tomato sauce, Parma ham, baby spinach leaves, egg, cherry tomato and buffalo mozzarella 160

**Pizza Sorrento** 🍷  
Tomato sauce concassee, braised octopus, calamari and garlic shaving 160

## SALADS AND APPETIZERS

**Yellowfin nicoise salad** 🍷  
Pan seared tuna, Kenya bean, roasted peppers, baby Plaga potatoes, Roma tomatoes, quail egg and anchovy, toased with mustard dressing\*\* 160

**BBQ South East Asian chicken salad**  
Ginger pineapple and light soya grilled chicken breast, Asian slaw and honey sesame dressing 150

**Roasted pumpkin and quinoa salad** 🌿  
Honey, garlic roasted pumpkin, dusted with quinoa pilaf with Bedugul leaves and oil mustard dressing\* 80 - 140

**Avocado king prawn salad** 🍷🌶️  
Cherry tomatoes, corn and baby spinach leaves, sweet Thai chili dressing 95 - 170

**Classic caesar salad** 🍷🍷  
Romaine lettuce, garlic croutons, parmesan cheese tuile and focaccia croutons 85 - 150

**Orchard salad** 🌿🍷  
Fricassee of tomato with sliced marinated cucumber in apple ponzu dressing, pickled ginger served with grilled edamame beans and toasted cashew nuts 70 - 130

## FROM THE GRILL

### FISH AND SEAFOOD

Lobster	200/100 g
Jumbo Prawns	120/100 g
Squid	70/100 g
Salmon Steak	270/pcs
Barramundi	250/pcs
Tuna Steak	210/pcs
Mahi Mahi Steak	190/pcs

### MEAT

Chicken Breast	210/pcs
Lamb Cutlet	320/220 g
Beef Rib Eye	380/220 g
Beef Tenderloin	360/180 g

*All grilled meat and fish are served with a side salad  
Choice of dressing: French, lemon, Indonesian,  
sweet and spicy*

*Choice of sauce: pepper sauce, sweet and sour, sambal,  
peanuts sauce, garlic butter  
Garnish: french fries, mashed, steamed rice, fried rice,  
grilled or glazed vegetables*

## MAIN COURSE

**Sichuan pepper stir-fried beef** 🌶️ 320  
Stir-fried sliced beef tenderloin with capsicum, ginger and oyster sauce, dusted with Sichuan pepper

**BBQ slow cooked US baby rack** 🐷 250  
Marinated in jungle honey sweet and sour sauce, baked potatoes with sour cream and chive

**Chicken cordon bleu** 🍷🍷 240  
Breaded chicken stuffed with honey ham and Emmental cheese served with tartar sauce and glazed asparagus

**Roasted rack of lamb in a mint crust** 340  
Roasted peppers Burgul, cucumber yogurt sauce pita bread waffle

**Fish and chips** 🍷 230  
Beer battered barramundi fillet, potato wedges and tartar sauce

**Parmesan French fries** 🌿🍷 70  
With mayonnaise

**Side salad** 🌿 60  
With vinaigrette dressing

## BREAD WORK

**Club sandwich** 🍷🍷 210  
Whole wheat toast bread, marinated grill chicken, pork honey ham, bacon, egg, avocado aioli, French fries

**Beef burger** 🍷🍷 220  
With your choice of traditional bun or brioche bun and traditional mulwara beef

**Lobster sandwich** 🍷 450  
Steamed spiny lobster in a soft bun, celery, mayo sour cream and chive with lettuce and tomato

**Tandoori chicken wrap** 210  
Tandoori chicken with mint yogurt, fried onion and cucumber, wrapped in tortilla

**Vegetarian burger** 🍷 170  
Navy bean and roasted pepper patties, in a brioche dough with avocado sour cream and corn salsa

## SOUP

**Roasted tomato bisque** 🌿🍷 110  
A dash of cream, feta cheese and oregano

**Tom yam goong (seafood soup)** 🌶️🍷 200  
Scallops, squid, shrimps, Jimbaran bay fish in a spicy tamarind broth with tomato and lemongrass

## PASTA

**Spaghetti** 🍷 180  
With bolognese sauce or tomato sauce served with shaved parmesan

**Penne** 🍷🍷 180  
With fresh Jimbaran seafood, garlic, wine, mushroom and fresh cream

## INTERNATIONAL CHEESE BOARD

150  
Brie cheese, manchego, scimut, blue cheese served with honey, grapes, cressini and bread roll 🍷

\* Bedugul is a mountain lake resort area in Bali, located in Tabanan Regency, the center-north region of the island where mostly vegetable and fruit farms are located.  
\*\* Plaga is a village situated Petang, Badung Regency, on a green hilly plateau. Horticultural activities in Plaga produced a wide range high quality of vegetables and fruits.  
\*\*\* Jatiluwih is the famous village in Tabanan where the best quality rice is produced.  
\*\*\*\* Bangli is one of the regencies in Bali that own the biggest lake in Bali, the Batur lake. Bangli is famous for producer large-scale of citrus fruit.  
Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.  
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax





## INDONESIAN STARTER

**Gado – gado** 🌶️🥥  
A selection of vegetables, fried tofu, bean cake and egg, dressed with homemade peanut sauce and served with prawn crackers

**Lumpia goreng** 🌶️🥕🥬  
Deep-fried spring rolls with vegetables served with mild spicy peanut dressing and pickles

**Coconut crispy prawns** 🌶️  
Chili and lemongrass coulis with Plaga farm salad leaves \*\*

## INDONESIAN SOUP

**Soto ayam**  
Sliced chicken in rich chicken-turmeric broth served with sambal ijo, crackers and pickles

## INDONESIAN MAIN COURSE

**Nasi goreng or mie goreng** 🌶️🥥  
Fried rice or fried noodles served with fried chicken, beef, lamb, chicken satay, fried egg crackers, pickles and chili

**Ubud crispy duck** 🍷  
Deep-fried marinated duck served with sautéed Bedugul vegetables, pepes tahu and tomato sambal

**Iga bakar babi** 🐷🌶️  
BBQ pork rib, marinated in Balinese spice, sweet soya, garlic long bean and fried cassava wedges

## SEAFOOD

**Seafood curry** 🐠🌶️🍷  
Prawns, squid, scallops, green mussels, clams cooked in coconut broth and scented with turmeric and lemongrass

**JG seafood barbecued** 🐠🌶️🍷  
Char-grilled prawns, squid and barramundi with chili

**Pindang serani** 🐠🌶️🍷  
Catch of the day fish cooked in Balinese yellow sauce, tamarind sauce served with sautéed bean sprout and perfumed rice

**Lobster goreng sambal colo colo** 🐠🌶️🍷  
Deep fried Tulamben lobster, sayur asem, tofu and Sulawesi special sambal

**Udang bakar bumbu cobek** 🐠🌶️🍷  
Grilled Lombok river prawns coated with sambal cobek, grilled eggplant balado style and steamed rice with sweet potatoes in banana leaf

\* Bedugul is a mountain lake resort area in Bali, located in Tabanan Regency, the center-north region of the island where mostly vegetable and fruit farms are located.  
\*\* Plaga is a village situated Petang, Badung Regency, on a green hilly plateau. Horticultural activities in Plaga produced a wide range high quality of vegetables and fruits.  
\*\*\* Jatiluwih is the famous village in Tabanan where the best quality rice is produced.  
\*\*\*\* Bangli is one of the regencies in Bali that own the biggest lake in Bali, the Batur lake. Bangli is famous for producer large - scale of citrus fruit.  
Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.  
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax

# JIMBARAN GARDENS DINNER MENU

Opening hours: 6.00pm - 11.00pm

120

## SATAY SPECIALTY

**Balinese satay campur** 🌶️  
Beef, lamb, chicken satays served with peanut sauce, pickled vegetables, chili soya sauce and rice

**JG seafood satay** 210  
Grilled fish, squid prawns, scallop with pineapple skewer, tamarind flavoured soup and pandan leaf rice

## FROM THE PIZZA OVEN

**Pizza margherita** 🍷  
Tomato sauce, buffalo mozzarella, basil and extra virgin olive oil

**Pizza di parma** 🐷🍷  
Tomato sauce, buffalo mozzarella, Parma ham, arugula salad and pesto

## SALADS AND APPETIZERS

**Yellowfin nicoise salad** 🐠  
Pan seared tuna, Kenya bean, roasted peppers, baby Plaga potatoes, Roma tomatoes, quail egg and anchovy, toased with mustard dressing \*\*

**BBQ South East Asian chicken salad** 150  
Ginger pineapple and light soya grilled chicken breast, Asian slaw and honey sesame dressing

**Roasted pumpkin and quinoa salad** 🌶️  
Honey, garlic roasted pumpkin, dusted with quinoa pilaf with Bedugul leaves and oil mustard dressing \*

**Avocado king prawn salad** 🐠🌶️  
Cherry tomatoes, corn and baby spinach leaves, sweet Thai chili dressing

**Classic caesar salad** 🐷🍷  
Romaine lettuce, garlic croutons, parmesan cheese tuile and focaccia croutons

**Orchard salad** 🌶️🍷  
Fricassee of tomato with sliced marinated cucumber in apple ponzu dressing, pickled ginger served with grilled edamame beans and toasted cashew nuts

## FROM THE GRILL

### FISH AND SEAFOOD

Lobster	200/100 g
Jumbo Prawns	120/100 g
Squid	70/100 g
Salmon Steak	270/pcs
Barramundi	250/pcs
Tuna Steak	210/pcs
Mahi Mahi Steak	190/pcs

### MEAT

Chicken Breast	210/pcs
Lamb Cutlet	320/220 g
Beef Rib Eye	380/220 g
Beef Tenderloin	360/180 g

All grilled meat and fish are served with a side salad  
Choice of dressing : French, lemon, Indonesian, sweet and spicy

Choice of sauce: pepper sauce, sweet and sour, sambal, peanuts sauce, garlic butter  
Garnish: french fries, mashed, steamed rice, fried rice, grilled or glazed vegetables

## MAIN COURSE

**Sichuan pepper stir-fried beef** 🌶️ 320  
Stir-fried sliced beef tenderloin with capsicum, ginger and oyster sauce, dusted with Sichuan pepper

**BBQ slow cooked US baby rack** 🐷 250  
Marinated in jungle honey sweet and sour sauce, baked potatoes with sour cream and chive

**Chicken cordon bleu** 🐷🍷 240  
Breaded chicken stuffed with honey ham and Emmental cheese served with tartar sauce and glazed asparagus

**Roasted rack of lamb in a mint crust** 340  
Roasted peppers Burgul, cucumber yogurt sauce pita bread waffle

**Fish and chips** 🐠 230  
Beer battered barramundi fillet, potato wedges and tartar sauce

**Parmesan French fries** 🌶️🍷 70  
With mayonnaise

**Side salad** 🌶️ 60  
With vinaigrette dressing

## BREAD WORK

**Club sandwich** 🐷🍷 210  
Whole wheat toast bread, marinated grill chicken, pork honey ham, bacon, egg, avocado aioli, French fries

**Beef burger** 🐷🍷 220  
With your choice of traditional bun or brioche bun and traditional mulwara beef

**Vegetarian burger** 🌶️ 170  
Navy bean and roasted pepper patties, in a brioche dough with avocado sour cream and corn salsa

## SOUP

**Roasted tomato bisque** 🌶️🍷 110  
A dash of cream, feta cheese and oregano

**Tom yam goong (seafood soup)** 🌶️🐠 200  
Scallops, squid, shrimps, Jimbaran bay fish in a spicy tamarind broth with tomato and lemongrass

## PASTA

**Spaghetti** 🍷 180  
With bolognese sauce or tomato sauce served with shaved parmesan

**Penne** 🍷 180  
With fresh Jimbaran seafood, garlic, wine, mushroom and fresh cream

**INTERNATIONAL CHEESE BOARD** 150  
Brie cheese, manchego, scimut, blue cheese served with honey, grapes, cressini and bread roll 🍷

