

JIMBARAN GARDENS LUNCH MENU

Opening hours: 11.30am - 6.00pm

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 chicken, 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

JG soto klungah 🍴🌶️

Jimbaran seafood soup with light spice rich coconut broth and coriander emulsion

INDONESIAN MAIN COURSE

Nasi goreng or mie goreng 🍴🌶️

Fried rice or fried noodles served with fried chicken, mixed satay, fried egg crackers, pickles and chili

Ubud crispy duck 🍴🌶️

Deep-fried marinated duck served with sautéed chili vegetables, pepes tahu and tomato sambal

Ayam tuturuga 🍴🌶️

Braised baby chicken with local spices, steamed tofu wrapped in banana leave and mild 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

SATAY SPECIALTY

Balinese satay campur 🍴🌶️

Beef, lamb, chicken satays served with peanut sauce, pickled vegetables, chili soya sauce and rice

JG seafood satay 🍴🌶️

Grilled fish, squid prawns, scallop with pineapple skewer, tamarind flavoured soup and pandan leaf rice

NASI CAMPUR (Minimum 2 persons)

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

Calzone foresta 🍴🧀

Pocket pizza stuffed with forest mushrooms, baby spinach, sundried tomatoes and goat cheese

Pizza egg florentine 🍴🧀

Tomato sauce, Parma ham, baby spinach leaves, egg, cherry tomato and buffalo mozzarella

Pizza Sorrento 🍴🧀

Tomato sauce concassee, braised octopus, calamari and garlic shaving

110

120

160

190

200

190

290

200

220

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 🍴🌶️

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, celery feta cheese and oil mustard dressing*

Avocado king prawn salad 🍴🐟

Cherry tomatoes, corn and baby spinach leaves sesame honey dressing

Classic caesar salad 🍴🧀

Romaine lettuce, garlic croutons, parmesan cheese tuile and focaccia croutons

Jimbaran seafood salad 🍴🌶️🐟

Seared sea scallops, sweet baby squid and prawns tossed in a chili lime fish sauce dressing

Assorted melon and prosciutto salad 🍴🐷

Flavored with mint and arugula leaves

Orchard salad 🍴🌶️

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

210

150

190

170

160

160

RAW FOOD

The raw food diet is simply a return to food in its natural state - the food we were meant to eat. Raw food has several benefits such as for health, weight loss, beauty, energy and stamina, mental clarity and focus, emotional balance and spiritual connection.

Caesar salad raw food style 🍴🌶️

Bedugul romaine heart tossed with raw caesar dressing, cashew flakes and nori seaweed*

Pine nuts tofu and Plaga farm beef tomato salad 🍴🌶️

Baby arugula and balsamic essence**

Warm coconut noodle wrap 🍴🌶️

Stuffed with shimeji and champignon scented with ginger and cilantro teriyaki sauce

Nuts and seed raw pizza 🍴🌶️

Layered with raw tomato coulis, cashew cheese, avocado and raw Bedugul baby vegetable shaving*

Warm pumpkin noodle roll 🍴🌶️

Stuffed with caponata, baby spinach and raw capsicum dressing

Raw chocolate mousse 🍴🌶️

With mango and mint compote

Lemon pie 🍴🌶️

Seed, nuts crust filled with coconuts, Bangli lime****, chocolate sauce and Bedugul strawberries*

140

150

150

160

150

100

100

MAIN COURSE

Sichuan pepper stir-fried beef 🍴🌶️

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

BBQ slow cooked US baby rack 🍴🐷

Marinated in jungle honey sweet and sour sauce, baked potatoes with sour cream and chive

Chicken cordon bleu 🍴🧀

Breaded chicken stuffed with honey ham and Emmental cheese served with tartar sauce and glazed asparagus

Roasted rack of lamb in a mint crust 🍴🐟

Roasted peppers Burgul, cucumber yogurt sauce pita bread waffle

Confit Tasmanian salmon 🍴🐟

Grilled Mediterranean vegetables scented with thyme served with tomato cilantro salsa

Fish and chips 🍴🐟

Beer battered barramundi fillet, potato wedges and tartar sauce

Seafood casserole in Thai green curry 🍴🌶️🐟

Lombok prawns, squid, clams, scallops simmered in green curry sauce with hot basil and sweet eggplant

Steamed fish fillet of the day 🍴🐟

Chick peas spinach and feta cheese casserole, tomato salsa

Silk tofu in a soya bean past broth 🍴🐟

Simmered with zucchini, cabbage and oyster mushrooms, scented with sesame oil

Parmesan French fries 🍴🧀

With mayonnaise

Side salad 🍴🌶️

With vinaigrette dressing

320

250

240

340

270

220

240

240

140

70

50

FROM THE GRILL

FISH AND SEAFOOD

Lobster	200/100 g
Jumbo Prawns	100/100 g
King Prawns	80/100 g
Squid	70/100 g
Grouper (portion)	90/100 g
Snapper (portion)	90/100 g
Salmon Steak	270/pcs
Barramundi	250/pcs
Tuna Steak	190/pcs
Mahi Mahi Steak	190/pcs

MEAT

Chicken Breast	200/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

INDONESIAN

Chicken betutu 🍴🌶️

Slow cooked chicken in mild Balinese spices, steamed rice and eggplant balado

Ikan panggang mekalas 🍴🐟

Jimbaran bay catch of the day, simmered in a coconuts broth and tofu

Seafood plecting 🍴🌶️🐟

Simmered seafood in Indonesian red curry, with tamarind and lemon

Babi guling 🍴🌶️🐷

Served with long bean salad, pork crackers, Balinese sausage and steamed rice

Ikan parepe 🍴🐟

Jimbaran catch of the day simmered with yellow bumbu flavored with Balinese basil

Ayam panggang sambal matah 🍴🌶️

Grilled chicken with Balinese salsa, grilled sweet potatoes and steamed rice

Gulai kambing 🍴🌶️

Simmered lamb in mild spice with raw vegetable salad and steamed rice

ASIAN

Tandori grilled prawns 🍴🐟

Onions cucumber salad with yoghurt dressing and parata bread

Stirred peppered fried Mulwara beef 🍴🌶️

Snow peas, capsicum and dark soya sauce

Cantonaise chicken 🍴🌶️

Stirred fried chicken with cashew nuts and capsicum ginger oyster sauce

Sweet and sour lobster 🍴🌶️

Fried lobster with sweet and sour sauce, steamed rice and bokchoy

Jimbaran seafood curry 🍴🐟

Prawn, squid, green mussel in red curry and steamed rice

BBQ short ribs bulgogi marinated 🍴🌶️

Kimchi, romaine lettuce and oyster mushrooms

Steamed fish with ginger and light soya 🍴🐟

Julienne vegetables and sesame oil

BREAD WORK

Club sandwich 🍴🐷🧀

Whole wheat toast bread, marinated grill chicken, pork honey ham, bacon, egg, avocado aioli, French fries

Beef burger 🍴🐷🧀

With your choice of traditional bun or brioche bun and traditional mulwara beef

Wagyu beef 🍴🧀

Garnish with your choice of caramelized onions, mushrooms, bacon emmental cheese and goat cheese or bleu cheese

Lobster sandwich 🍴🐟

Steamed spiny lobster in a soft bun, celery, mayo sour cream and chive with lettuce and tomato

Gluten free wrap 🍴🌶️

Tandoori chicken with mint yogurt, fried onion and cucumber, wrapped in gluten free tortilla

Vegetarian burger 🍴🌶️

Navy bean and roasted pepper patties, in a brioche dough with avocado sour cream and corn salsa

SOUP

Roasted tomato bisque 🍴🌶️🧀

A dash of cream, feta cheese and oregano

Tom yam goong (seafood soup) 🍴🌶️🐟

Scallops, squid, shrimps, Jimbaran bay fish in a spicy tamarind broth with tomato and lemongrass

Egg drop soup 🍴🌶️

Chicken broth with shitake, egg drops and green onions

PASTA

Spaghetti 🍴🧀

With bolognese sauce or tomato sauce served with shaved parmesan

Penne 🍴🧀

With fresh Jimbaran seafood, garlic, wine, mushroom and fresh cream

INTERNATIONAL CHEESE BOARD

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 or 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



Signature



Chili



Vegetarian



Pork



Nuts



Seafood



Dairy

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 chicken, vegetables served with mild spicy peanut dressing and pickles

Coconut crispy prawns 🍴🌶️

Chili and lemongrass coulis with Plaga farm salad leaves **

Ote Ote

Balinese seafood and crab pattie, cilantro corn pickled and tamarind chili sauce

INDONESIAN SOUP

Soto ayam 🍴🌶️

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

JG soto klungah

Jimbaran seafood soup with light spice rich coconut broth and coriander emulsion

Kuah pekalas balung sapi

Balinese oxtail soup, cassava leaf, light coconuts milk, chili paste and emping crackers

INDONESIAN MAIN COURSE

Nasi goreng or mie goreng 🍴🌶️

Fried rice or fried noodles served with fried chicken, mixed satay, fried egg crackers, pickles and chili

Ubud crispy duck 🍴👨🍳

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

Ayam tuturuga 🍴👨🍳

Braised baby chicken with local spices, steamed tofu wrapped in banana leave and mild sambal

Iga bakar babi 🍴🐷🌶️

BBQ pork rib, marinated in Balinese spice, sweet soya, garlic long bean and fried cassava wedges

Semur daging sapi muda 🍴🌶️

Stewed mulwara beef in coconuts broth, infused with cinnamon, clove and chayote

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

NASI CAMPUR (Minimum 2 persons)

SATAY SPECIALTY

Balinese satay campur 🍴🌶️

Beef, lamb, chicken satays served with peanut sauce, pickled vegetables, chili soya sauce and rice

JG seafood satay

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

JIMBARAN GARDENS DINNER MENU

Opening hours: 6.00pm - 11.00pm

110

120

160

140

190

200

200

190

290

200

220

320

210

240

230

450

240

500/2

205

210

150

190

RAW FOOD

The raw food diet is simply a return to food in its natural state – the food we were meant to eat. Raw food has several benefits such as for health, weight loss, beauty, energy and stamina, mental clarity and focus, emotional balance and spiritual connection.

Caesar salad raw food style 🍴🌶️🥬	140
Bedugul romaine heart tossed with raw caesar dressing, cashew flakes and nori seaweed *	
Pine nuts tofu and Plaga farm beef tomato salad 🍴🌶️🥬	150
Baby arugula and balsamic essence **	
Warm coconut noodle wrap 🍴🌶️🥬	150
Stuffed with shimeji and champignon scented with ginger and cilantro teriyaki sauce	
Nuts and seed raw pizza 🍴🌶️🥬	160
Layered with raw tomato coulis, cashew cheese, avocado and raw Bedugul baby vegetable shaving *	
Warm pumpkin noodle roll 🍴🌶️🥬	150
Stuffed with caponata, baby spinach and raw capsicum dressing	
Raw chocolate mousse 🍴🌶️🥬	100
With mango and mint compote	
Lemon pie 🍴🌶️🥬	100
Seed, nuts crust filled with coconuts, Bangli lime ****, chocolate sauce and Bedugul strawberries *	

SALADS AND APPETIZERS

Yellowfin nicoise salad 🍴🐟	160
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 🍴🌶️🥬	75 - 140
Honey, garlic roasted pumpkin, dusted with quinoa pilaf with Bedugul leaves, celery feta cheese and oil mustard dressing *	
Avocado king prawn salad 🍴🌶️🐟	90 - 160
Cherry tomatoes, corn and baby spinach leaves sesame honey dressing	
Classic caesar salad 🍴🐷🧀	80 - 140
Romaine lettuce, garlic croutons, parmesan cheese tuile and focaccia croutons	
Jimbaran seafood salad 🍴🌶️🐟	95 - 170
Seared sea scallops, sweet baby squid and prawns tossed in a chili lime fish sauce dressing	
Assorted melon and prosciutto salad 🍴🐷	85 - 160
Flavored with mint and arugula leaves	
Orchard salad 🍴🌶️🥬	70 - 130
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	100/100 g
King Prawns	80/100 g
Squid	70/100 g
Grouper (portion)	90/100 g
Snapper (portion)	90/100 g
Salmon Steak	270/pcs
Barramundi	250/pcs
Tuna Steak	190/pcs
Mahi Mahi Steak	190/pcs

MEAT

Chicken Breast	200/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*

INDONESIAN

Chicken betutu 🍴🌶️	200
Slow cooked chicken in mild Balinese spices, steamed rice and eggplant balado	
Ikan panggang mekalas 🍴🐟🌶️	220
Jimbaran bay catch of the day, simmered in a coconuts broth and tofu	
Seafood plecting 🍴🐟🌶️	210
Simmered seafood in Indonesian red curry, with tamarind and lemon	
Babi guling 🍴🐷🌶️	320
Served with long bean salad, pork crackers, Balinese sausage and steamed rice	
Ikan parepe 🍴🐟	210
Jimbaran catch of the day simmered with yellow bumbu flavored with Balinese basil	
Ayam panggang sambal matah 🍴🌶️	200
Grilled chicken with Balinese salsa, grilled sweet potatoes and steamed rice	
Gulai kambing 🍴🐏	280
Simmered lamb in mild spice with raw vegetable salad and steamed rice	

ASIAN

Tandori grilled prawns 🍴🐟🧀	290
Onions cucumber salad with yoghurt dressing and parata bread	
Stirred peppered fried Mulwara beef 🍴🌶️	320
Snow peas, capsicum and dark soya sauce	
Cantonaise chicken 🍴🌶️	170
Stirred fried chicken with cashew nuts and capsicum ginger oyster sauce	
Sweet and sour lobster 🍴🐟	450
Fried lobster with sweet and sour sauce, steamed rice and bokchoy	
Jimbaran seafood curry 🍴🐟	210
Prawn, squid, green mussel in red curry and steamed rice	

BBQ short ribs bulgogi marinated 🍴🐷	260
Kimchi, romaine lettuce and oyster mushrooms	

Steamed fish with ginger and light soya 🍴🐟	220
Julienne vegetables and sesame oil	

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	
Wagyu beef 🍴🐷🧀	260
Garnish with your choice of caramelized onions, mushrooms, bacon emmental cheese and goat cheese or bleu cheese	

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

Gluten free wrap 🍴🌶️	200
Tandoori chicken with mint yogurt, fried onion and cucumber, wrapped in gluten free tortilla	

Vegetarian burger 🍴🌶️	165
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	

Egg drop soup 🍴🌶️	110
Chicken broth with shitake, egg drops and green onions	

PASTA

Spaghetti 🍴🧀	170
With bolognese sauce or tomato sauce served with shaved parmesan	
Penne 🍴🧀	170
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.
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Signature



Chili



Vegetarian



Pork



Nuts



Seafood



Dairy