

JIMBARAN GARDENS

INDONESIAN & INTERNATIONAL FAVORITE

11.00am - 10.30pm



STARTER & SALAD

- GADO GADO** 🌱🌱
Steamed local vegetables, potato, cucumber, fried bean curd, bean cake, boiled egg, served with homemade peanut sauce and melinjo crackers 125
- CLASSIC CAESAR SALAD** 🌱🌱
Romaine lettuce, shaved parmesan, beef bacon, anchovy, boiled egg and croutons 125
- THAI BEEF SALAD** 🌱
Tomato, mint leaves, cilantro, cucumber served with chili coriander dressing 160
- SOFT SHELL CRAB SALAD** 🌱🌱
Deep fried soft shell crab with beer frying batter served with mesclun leaves, pomelo, orange, lime and fish sauce dressing 165
- LUMPIA** 🌱🌱🌱
Deep-fried homemade spring roll with chicken, prawn and vegetable served with Thai chili dips 115

SOUP

- TOM YAM TALAY** 🌱🌱
Spicy and sour soup Thai style with mixed seafood 145
- ROASTED PUMPKIN SOUP** 🌱
Creamy pumpkin soup infused with lemon grass 105
- SOUP OF THE DAY**
Daily fresh and selected ingredients, made by our chef 120

ASIAN

- JIMBARAN CRISPY DUCK**
Fried crispy duck marinated with local spices, steamed jasmine rice, sambal ulek and kacang mekalas 245
- SATE CAMPUR** 🌱
Chicken, beef, and lamb satay served with steamed jasmine rice, vegetable pickle, crackers, sweet soya chili and homemade peanut sauce 200
- SOTO AYAM**
Aromatic Indonesian chicken soup, vermicelli, white cabbage, celery, leek, boiled egg, shredded chicken and fried shallot 175
- AYAM BETUTU** 🌱
Traditional Balinese roasted chicken fillet with local spices, cooked in banana leaf served with lawar, steamed jasmine rice and sambal ulek 225
- OXTAIL SOUP**
Australian beef oxtail, potatoes, tomato, leek in rich beef broth served with steamed jasmine rice, melinjo crackers, lime & sambal 245
- PESMOL BARRAMUNDI** 🌱
Whole barramundi cooked with yellow traditional herb, tomato, turmeric, kemangi served with steamed jasmine rice 240
- JIMBARAN SEAFOOD PLATTER** 🌱🌱
Grilled balinese mix seafood, prawn, squid, and fish served with sauteed chili water spinach and steamed jasmine rice 245
- THAI VEGETABLE GREEN CURRY** 🌱
Seasonal vegetable with coconut gravy, lemongrass, galangal and green eggplant served with steamed jasmine rice 160
- RENDANG PADANG**
West Sumatran style braised beef, baby potatoes and spicy aubergine served with steamed jasmine rice 195
- CHICKEN CURRY**
Chicken yellow curry, coconut, turmeric and string bean served with steamed jasmine rice 185
- NASI GORENG** 🌱🌱🌱
Wok fried rice with chicken, trio satay, fried duo prawn, scrambled egg, prawn crackers and pickles 220
- NASI CAMPUR** 🌱🌱🌱
Satay lilit, chicken betutu, fish sambal matah, prawn sambal, beef rendang, tofu pepes, lawar served with steamed rice and peanut crackers 275
- MIE GORENG** 🌱🌱🌱
Fried egg noodle with vegetable, fried chicken, trio satay, fried prawn, scrambled egg, prawn crackers and pickles 215
- KWAY TEOW** 🌱🌱
Wok fried rice flat noodle, bok choy, cabbage, spring onion, bean sprout and seafood served with egg and vegetable pickles 185

MAIN COURSE

WESTERN

- PENNE ARRABIATA** 🌱🌱🌱
With tomato, onion, black olive, chopped green chili and parmesan cheese 165
- SPAGHETTI** 🌱🌱
Choose your own sauce (cream, tomato, bolognese, or aglio olio) 175
- LINGUINE** 🌱🌱🌱
Mix seafood, onion, garlic, chili flake, green tomato and olive 185
- FISH AND CHIPS** 🌱🌱🌱
Deep fried snapper fillet, french fries, mesclun salad and tartar sauce 190
- PIZZA**
- CALZONE** 🌱🌱
Tomato, basil, ricotta, mozzarella, olive oil, pepperoni 175
- MARGHERITA** 🌱🌱
Basil, tomato, olive oil, mozzarella 160
- PEPPERONI PIZZA** 🌱🌱
Tomato, mozzarella, capers, pepperoni 165
- HAWAIIAN** 🌱🌱
Tomato, mozzarella, pineapple, ham 165
- TONNO PIZZA** 🌱🌱🌱
Tomato, mozzarella, tuna fish and basil leaf 180
- BUILD YOUR OWN PIZZA**
Select three toppings: Pepperoni, bacon, chicken, beef ham, mushroom, pepper, onion, artichoke, black olive, green olive, pineapple, zucchini, roasted garlic, anchovy, jalapeno 180
- SANDWICHES & BURGER**
- BEEF CHEESE BURGER** 🌱🌱
With ice berg, tomato, mushroom, emmental cheese 190
- CLUB SANDWICH** 🌱🌱
Grilled chicken, egg, cheddar cheese, tomato, beef bacon, mayonnaise on toasted bread 170
- TANDOORI CHICKEN** 🌱🌱
Wrapped in pita bread, grilled pineapple, onion, mango chutney, raita 180
- VEGAN BURGER** 🌱🌱
With ice berg, gherkin, tomato, coleslaw, caramelized onion and cheddar vegan cheese 180
- all dishes served with mixed greens and fries or spicy potato wedges*

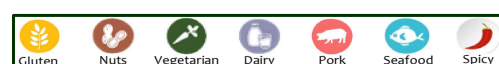
FLAME GRILLS

- BEEF RIB-EYE STEAK** 460
- LAMB CHOP** 495
- BARRAMUNDI STEAK** 260
- SALMON FILLET** 320
- KING PRAWN** 285
- Our famous grills cooked to order and lightly seasoned, please select your choice of sauce and accompaniment**
- Choice of one:
Classic bearnaise, sambal ulek, sambal matah, mushroom sauce, red wine sauce, barbeques sauce or dijon mustard
- Choice of two:
Steamed rice, sauteed baby potato, mashed potatoes, french fries, sauteed vegetables or mixed greens salad

DESSERT

- CHOCOLATE PANNACOTTA** 🌱🌱
With passion fruit and coconut sorbet 110
- ES TELER** 🌱🌱
Shaved ice, avocado, jack fruit, young coconut and condensed milk 60
- COCONUT SHELL MOUSSE** 🌱🌱
110
- BANANA SPLIT SUNDAY** 🌱🌱
With 3 kind of ice cream choices 90
- APPLE CRUMBLE TART** 🌱🌱
With vanilla ice cream and butterscotch sauce 110
- SEASONAL MIXED FRUITS** 🌱 80

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

MOCKTAILS

Lemon Lime Mint Fresh mint leaves, lemon juice, lime juice and sugar syrup	70
Mango Basilia Fresh mango, basil leaves and rosemary syrup	70
Pineapple Honey bee Fresh pineapple juice, ginger and homemade ginger beer	70
Watermelon glory Frozen watermelon and lime juice	70

COCKTAILS

Classic Daiquiry Choice of mango, strawberry, passion fruit, lychee, mix with rum, lime juice, sugar	170
Bloody Mary Vodka, tomato juice, lemon juice, salt, pepper, LP sauce, tabasco, fresh celery	170
Mojito Rum, fresh mint, fresh lime, sugar, soda water	170
G & T “turbo” sapphire Lemongrass and a thin slice of fresh lime in the gin works well with the herbal element, crisp and invigorating.	170
Whiskey Smash Omrach whiskey with fresh mint leaf, sugar and lime juice	170
Arak Madu Arak, lemon juice and honey	170

REFRESHMENTS

Campari Spritz Campari, prosecco, slice cut orange fruit and soda water	Glass Pitcher 175/600
Fernet Branca Lemonade Fernet branca, tropical fresh cut fruit and homemade	170/480
Limeade Lime juice, cut lime, soda water, syrup	60/200
Ice Lychee Tea Lychee, bourbon vanilla ice cold tea, lychee syrup	45/200
Ice Java Tea	35/150

MILK SHAKE

Vanilla Milk Shake with vanilla ice cream, fresh vanilla, honey and fresh milk	55
Chocolate Milk Shake dark chocolate ice cream, milk and chocolate	
Strawberries Milkshake strawberry ice cream, milk, fresh locally produced strawberries and whipped cream	

SMOOTHIE

Very Berry Smoothie strawberry, flaxseed, goji berry, banana, yoghurt, honey, milk	60
Dragon Fruit Smoothie dragon fruit, banana, yoghurt, honey, milk	
Green Smoothie mango, basil, banana, pineapple juice, honey	

JIMBARAN GARDENS

CHAMPAGNE

Nicolas Feuillatte, Brut, France 3.100

SPARKLING WINE

NV Sababay Ascaro, Brut, Indonesia 175 800

Prosecco Albaluna Extra Dry, Italy 180 850

Louis Perdrier, Brut Excellence, France 190 850

WHITE WINE

White Velvet Sababay, Muscat Saint Vallier, Indonesia 150 550

Baron Philippe De Rothschild, Sauvignon Blanc, France 180 850

Leonardo Da Vinci, Pinot Gngio, Italy 180 900

Corte Giara Soave, Garganega, Italy 180 900

The Stump Jump, d'Arenberg, Riesling, Australia 190 900

The Wild Peacocks, Mount Rozier, Chardonnay, South Africa 190 800

RED WINE

Black Velvet Sababay, Cabernet Sauvignon, Indonesia 150 550

Intis FLM, Malbec, Argentina 180 800

Santa Rita 120, Reserva Especial, Merlot, Chile 180 900

Wolf Blass Bilyara, Cabernet Sauvignon, Australia 190 850

Douglas Green, Shiraz, South Africa 190 900

La La Land, Pinot Noir, Australia 190 910

ROSE WINE

Pink Blossom,

Cabernet Sauvignon, Shiraz, Indonesia 150 550

Freixenet Rosado, Bobal, Spain 185 900

BEER

Draught Beer/ 400ml 70

Bintang Crystal 60

Bintang Small 70

Bintang Large 115

Prost 50

Heineken 70

Corona 105

Sapporo 120

Kura Kura Lager 110

Kura Kura Island Ale 130

SOFT DRINKS

Coca-Cola, Coke Zero, Sprite, Soda Water, Tonic Water 35

MINERAL WATER

Equil Natural or Sparkling 380 ml 40

Equil Natural or Sparkling 760 ml 60

CHILLED JUICE

Orange, pineapple, guava, apple 30

FRESHLY SQUEEZED JUICE

Orange, pineapple, watermelon, papaya, mango 55

YOUR CHOICE OF LOOSE LEAF TEA

English Breakfast, Earl grey, Chamomile 35

Jasmine, Japanese Green Tea

COFFEE

Bali coffee, long black coffee 35

Espresso; single, double, caffè macchiato

Café americano

Cappuccino

Café lattè

Lattè macchiato

COOL BREW, COOL DOWN WITH THESE ICED CLASSICS

Bali Coffee 35

Cappuccino

Café Latte

Java Tea

YOUNG COCONUT

60

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JIMBARAN GARDENS

RUM	40ml	Bottle
Ron Barcelo	175	1.750
Appleton	175	2.000
Havana 7Y	175	2.000
Brugal Anejo	190	2.750
Kraken Dark	190	2.750
Nusa Chana	215	3.300
Pyrat XO	220	3.300
Ron Zacapa 23Y	385	6.050

GIN		
East Indiest	170	1.500
East Indiest Pomelo	170	1.500
Gordon's London Dry Gin	175	2.300
Tanqueray	175	2.300
Roku	197	2.650
Tangueray 10	200	2.750
Komasa Hojicha	240	3.200
Kyoya Yuzugin	260	4.950

VODKA		
Smirnoff Red Label	175	2.300
Absolut	175	2.640
Beluga	190	4.000
Grey Goose	195	4.000

BLENDED WHISKY		
Johnnie Walker Red Label	175	2.650
Johnnie Walker Black Label	185	2.750
Chivas Regal 12Y	185	2.750

SINGLE MALTS		
Glenfidich 12Y	200	3.950
McCallan12Y	225	5.000
Oban 14Y	300	4.200
Lagavullin	375	7.150

BOURBON		
Jim Beam	175	2.750
Wild Turkey	190	2.750

JAPANESE WHISKY		
Matsui Japanese Blended Whisky	170	2.100
Kumano Hinoki Cask Finish	175	2.350
Amahagan Edition Yamazaku	310	5.870

TEQUILA		
Camino Tequila	170	1.850
Don Julio Reposado	215	3.300
Don Julio Blanco	220	3.700

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