




















APPETIZERS AND SALADS

- Classic Caesar Salad**  **125**
Crisp Romaine lettuce, shaved parmesan, boiled egg, anchovies, and croutons tossed in zesty Caesar dressing.
- Gado Gado**   **125**
Steamed local vegetables, tender potatoes, cucumbers, tofu, tempeh, boiled egg, all served with our homemade peanut sauce and crispy peanut crackers.
- Tuna Sambal Matah**   **175**
Grilled tuna, sweet eggplant, long beans, cucumbers and tomatoes, all tossed in a vibrant Balinese raw sambel Dressing.
- Burrata Caprese**   **190**
Creamy Burrata cheese, roasted cherry tomatoes, sun-dried tomatoes, and basil pesto.

LITE & BITE

- Spring Rolls**   **115**
Crispy homemade spring rolls filled with chicken and shrimp, a tangy chili sauce.
- Vegetable Samosa**   **115**
Deep-fried vegetable samosas served with a mesclun salad and fresh raita.
- Crispy Chicken Wings**  **145**
Battered chicken wings served with our BBQ sauce, a perfect beachside treat.
- Jimbaran Garden's Appetizer Platter**  **180**
BBQ chicken wings, vegetable samosa, spring rolls, fresh raita, with a tangy chili sauce.






POKE BOWL

- Bali Bowl**   **165**
Tuna, cucumber, avocado, Ubud tahu, tempeh, beetroot, red onion, edamame, Kemangi basil, Urap Balinese salad, bean sprout, carrot, fried garlic, shallot, peanut Balinese relish sambal matah.
- Rain Bowl**   **200**
Salmon, cucumber, avocado, tomato, edamame, coriander, wakame, beetroot, cashew nuts sesame seeds.
- Waikiki Bowl**  **165**
Tuna, cucumber, avocado, mango, candy beetroot, red onion, spring onion, coriander, sesame.
- Vegan Bali Bowl**  **135**
Cucumber, avocado, Ubud tahu, tempeh, beetroot, red onion, edamame, Kemangi basil, Urap Balinese salad, bean sprout, carrot, fried garlic, shallot, peanut Balinese relish sambal matah.













ALL DAY WELLNESS (INTENTIONAL FLEXIBILITY)

- Egg-Cellent Avo**   **190**
Poach Egg | Sour Dough | Avocado | Beetroot | Chickpeas | Haloumi Cheese | Heirloom Tomato
- Zen-Tastic Salmon Bowl**   **320**
Salmon | Broccoli | Tomato Cherry Salad | Red Capsicum | Ginger Soy Vinaigrette | Avocado | Steamed Japanese Rice





SOUPS

- Roasted Tomato and Basil soup**  **125**
Blended plump tomatoes, root vegetables and fragrant basil.
- Creamy Mushroom Velouté**   **145**
A smooth blend of local mushrooms, simmered in a rich broth and finished with a touch of cream.
- Spiced Tom Yam Gong**   **165**
Hot and sour Thai soup with succulent tiger prawns, straw mushrooms infused with lemon grass and galangal.









NOODLES, RICE & PASTA

- Soto Ayam** **145**
Turmeric chicken broth with shredded chicken, white cabbage, tomatoes, leek, vermicelli, celery, served with sambal, lime, and prawn crackers.
- Spaghetti Aglio olio / Bolognese**   **180/205**
Italian noodles with a rich ragout sauce or with garlic, olive oil, parmesan and red pepper flakes.
- Fettucini Arrabiata / Alfredo**    **165/195**
Fettucini with a spicy tomato and chili sauce or Creamy mushroom sauce and parmesan.
- Nasi Goreng Istimewa**    **215**
Wok-fried rice with crispy fried chicken, chicken satay, fried prawns, dadar rawis, prawn crackers, and pickles, an Indonesian staple.
- Mie Goreng**    **215**
Stir-fried egg noodles with fresh vegetables, crispy fried chicken, chicken satay, fried prawns, dadar rawis, prawn crackers, and pickles.
- Prawn Char Kwey Teow**  **220**
Wok-fried rice flat noodles with king prawn, pak choi, cabbage, spring onions and bean sprouts.











BALINESE DELIGHT

- Balinese Ayam Betutu**  **250**
Traditional Balinese roasted chicken filled with local spices, cooked in banana leaves, served with Lawar, steamed jasmine rice, and sambal ulek.
- Jimbaran Seafood Platter**   **260**
Grilled Balinese mixed seafood, prawns, squid, and fish served with sautéed chili water spinach and steamed jasmine rice.
- Jimbaran Babi Guling**  **380**
Tender roasted pork belly marinated in local spices, served with cassava leaves and steamed jasmine rice.








ASIAN FAVORITES (All dishes served with steamed rice)

- Thai Vegetable Green Curry**  **175**
Seasonal vegetables in a spicy coconut gravy with lemongrass, galangal, and green eggplant.
- Pesmol Barramundi**   **185**
Barramundi fillet cooked with traditional yellow herbs, tomatoes, turmeric, kemangi.
- Chicken Yellow Curry** **200**
Chicken yellow curry with coconut, turmeric, and string beans.
- Rendang Padang**  **220**
Slow-cooked tender beef chunks infused with a symphony of spices and coconut milk, a Bali classic.
- Seafood Curry**   **260**
Local seafood with Indonesian spices and coconut milk.
- Sop Buntut** **260**
Beef oxtail, potatoes, tomatoes, carrots, leeks, fried shallots, sambal, and lime.
- Satay Campur**   **320**
Satay chicken, beef, and lamb served with, pickled vegetables, crackers, sweet soy chili, and homemade peanut sauce.





WESTERN FAVORITES

- Choice of sauces: Sauce Béarnaise, Red Wine Sauce, Mushroom Sauce, Barbecue Sauce, Sambal Ulek, or Sambal Matah)
- Fish & Chips**   **205**
Deep-fried Snapper fillet, served with crispy French fries, mesclun salad, and tartar sauce.
- Barramundi Fillet:**   **215**
Barramundi fillet, grilled to perfection, served with seasonal sautéed vegetables and lemon sauce.
- Roasted King Prawn:**   **295**
King prawns paired with zesty tomato mint chili for a burst of flavor and freshness.
- Grilled Salmon Fillet:**   **350**
Succulent salmon fillet perfectly grilled, serve with a cherry tomato balsamic vinaigrette salad.
- Rib Eye Steak:** **490**
Prime cut rib-eye steak served with French fries, garden salad.
- Prime Fillet Steak:** **510**
Juicy beef fillet steak from the grill, with French fries, garden salad.
- French Cut Lamb Chops:**   **495**
Grilled to your preference, served with baby carrots and mashed potatoes.

PIZZA

- Margherita**  **180**
Tomato sauce, mozzarella, and fresh basil
- Vegetable Pizza**  **195**
Mozzarella, tomato, grill mix vegetable (capsicum, zucchini and asparagus)
- Beef Pepperoni Pizza**  **195**
Tomato, mozzarella and succulent beef pepperoni.
- Prosciutto Pizza**   **195**
Tomato, mozzarella, and premium prosciutto.
- Jimbaran Seafood Pizza**   **220**
Tomato, mozzarella, fresh seafood, basil leaf, Jimbaran's signature sauce, and fried kemangi.

SANDWICHES AND BURGERS

- (All sandwiches and burgers served with mixed lettuce and fries)
- Falafel Wrap**   **145**
Fried Falafel, onions, tomatoes, and tahini sauce wrapped in a soft flatbread.
- Club Sandwich**  **180**
Grilled chicken sandwich, featuring cheddar cheese, egg, tomato, beef bacon, and a touch of creamy mayonnaise, all served on toasted bread.
- Beef Cheeseburger**  **200**
Succulent beef patty with iceberg lettuce, tomato, mushrooms, and Emmenthal cheese.



BALINESE RIJSTTAFEL 700 (FOR 2 PERSONS)

Authentic Indonesian dishes, serve Family style for journey through traditional flavors, From savory Sate Lilit to aromatic Beef Rendang, Balinese chicken curry, Quarter of Duck Betutu, steam cassava leaves. Steam aromatic Jasmine Rice with Kaffir Lime Leaves, Oxtail Broth with carrot, potato and scallion and assorted of crackers.



SIDE DISH

- French Fries**  **40**
- Baby Potatoes**  
- Creamy Mashed Potatoes**  
- Sautéed Mixed Vegetables**  
- Dressed Mixed Garden Leaves from Bedugul** 



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