


BELMOND
JIMBARAN PURI
 BALI



Our Executive Chef Adi Wijaya employs a modern and innovative cooking approach with a strong focus on Premium quality & fresh local produce. French, Mediterranean & Asian flavors enhanced with freshly caught seafood of Jimbaran bay, organic vegetable, fruits and spices all locally grown at the famous Bedugul farms, and quality meat products of South East Asia, Australia & US. All of these are combined with the soft glow of lanterns, velvety sands and the moonlit Indian ocean to create a magical & memorable Dining experience.

Chef Dégustation Expérience (HB)

Starter

Yellow Fin Tuna Confit (G)

Pomelo, cucumber, pineapple, local jicama, micro herbs
garlic chips, ponzu sauce

Soup

Asian Aromatic Infused Lobster Bisque (GL) (S) (D)

Poached sweet river prawn, enoki mushroom, coconut milk espuma

Main

Tokusen WAGYU Beef Striploin 6+ (D) (B) (GL) (G)

Truffle mousseline potato, edamame, shimeji mushroom
compressed of seasonal vegetable, thyme beef jus

Dessert

Coconut Panna Cotta (D)

Fresh young coconut panna cotta
raspberry ginger sorbet, passion fruit sauce

Coffee or Tea

Petit fours

795

One starter, one main course and one dessert menu items marked HB will be charged at 50% of the dish
Above description is for Half Board guest's entitlement

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% service charge
Should you have any dietary requirement please ask to our service associates

Bean	B	Gluten	GL
Dairy	D	Nuts	N
Egg	E	Pork	P
Garlic	G	Seafood	S
		Vegetarian	V

DINNER MENU

Appetizer

Yellow Fin Tuna Carpaccio (D) (G)	160
Wasabi cream, mint avocado puree, tomato & black olive salsa micro herbs & parmesan crisp	
Tian of Crab Meat Salad (N) (E)	170
Avocado, caper berries, pine nuts, lemongrass, micro greens cucumber gel & passion fruit dressing	
Jimbaran's Bay Lobster and Prawn (HB) (GL)	220
Carpaccio style with chilled Tom Yam bisque sauce, lemongrass, chili & kaffir lime leaves	
Dried Coconut & Turmeric Crusted Tuna Salad (G)	160
Done medium rare, rose apple, carambola, pomegranate, fern tips ginger torch & lemongrass relish, tamarind & palm sugar gel	
White Fish Ceviche & Soft Shell Crab (GL)	170
Yuzu juice, coriander, shallot, red chili, tomato, lemongrass served with crispy soft shell crab & coconut flakes	
Slow Cooked Octopus Salad (HB) (D) (N) (GL)	190
Roasted carrot puree, pomelo, cucumber, capsicum, coriander pickle ginger, onion ring tempura & sesame dressing	
King Tiger Prawn & Exotic Fruit Salad (HB)	180
Grilled king tiger prawn, exotic fruits, micro herbs mango & cucumber relish, citrus & olive oil emulsion	

Soup

Vegetable Soup (V) (B) (N) (D) (G)	105
Garden vegetable, lentils, pesto sauce, grated parmesan cheese	
Asian Aromatic Infused Lobster Bisque (S) (D) (GL)	160
Poached sweet river prawn, enoki mushroom, coconut milk espuma	
Tom-Yam Bisque (S) (GL) (D)	160
Grilled king tiger prawn, Pino de Bali, wild mushroom, chili oil	
Chilled Avocado Soup and Crab Meat (S)	160
Crab meat tartare, avocado sherbet, fresh coriander & ginger oil	

Fresh Homemade Italian Gourmet Specialties

Squid Ink Spaghetti & Grilled King Tiger Prawn (GL) (S) (D) (E) (G)	190
Roasted garlic, zucchini, basilic, fresh tomato salsa feta cheese & white truffle oil	
Potato Gnocchi and Crab Meat (GL) (S) (E) (B) (D)	190
Chili, garlic, sundried tomato, snow pea tossed in light cream sauce, fresh herbs	
Ricotta Cheese & Baby Spinach Ravioli (V) (GL) (D) (E) (B) (G) (N)	190
Cherry tomato confit, edamame, butter & sage sauce, macadamia crusted	
AUS Angus Beef Rendang Tortellini (GL) (D) (E) (G) (N)	190
Seasonal vegetable, "Kemangi" basil leaves, light RENDANG sauce, parmesan cheese	
Cavatelli & Seafood (HB) (GL) (E) (D) (S) (G)	210
King tiger prawn, baby squid, white fish, shaving baby fennel cherry tomato pesto sauce & parmesan cheese	

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DINNER MENU

From the Ocean

Oven Baked Trio Fish Fillets (HB) (G) (D) (E) (S)	230
Aubergine caviar, potato wedges, tomato, young fennel basilic, white wine consommé & hollandaise sauce	
Seared Tasmanian Salmon Fillet (HB) (S) (D) (N) (G)	270
Potato & fennel puree, warm organic quinoa salad shaving fennel & dill, miso beurre blanc & orange tobiko	
Sweet-spices Baby Red Snapper Fillet (S) (D) (G)	220
"Abon ikan" black rice risotto, confit of seasonal vegetable tomato basil salad & red wine Café de Paris butter	
Bali Yellowfin Tuna Loin (S) (G) (D) (GL)	220
Coriander crusted, done medium rare, tomato confit pesto compressed cucumber, organic green salad, shallot & lemon grass relish	
Lemongrass Barramundi (S) (G) (N)	220
Grilled barramundi marinated with lemon grass paste, wrapped in banana leaves, served with fragrant turmeric rice baby vegetable and basa gede sauce	
Grilled Black Cod (S) (D) (G) (GL)	220
Charcoal grilled ocean black cod fillet with mirin and soy reduction ginger red rice risotto, Nori sheets & seasonal baby vegetables	
Classic Bamboo Lobster "THERMIDOR" (HB) (E) (D) (G)	Per 100 grms 150
Capsicum, mushroom, white wine, egg-yolk cream sauce cheddar cheese gratin served with organic green salad	
Jimbaran Grilled Seafood Experience for TWO (HB) (G) (D) (E)	880
Grilled baby lobster, baby squid, white fish, mussels, king prawn grilled seasonal vegetable, garlic butter and Hollandaise sauce	

CATCH OF THE DAY (G) (D) (E) (N)

Charcoal grilled or prepared marinated in Balinese Spices

Whole Lobster (HB)	150	King Tiger Prawn (HB)	115
Tasmanian Salmon Fillet (HB)	125	Mahi-Mahi Fillet	95
Yellowfin Tuna fillet	105	Barramundi Fillet	105
Rock Grouper Whole	90	Baby Red Snapper	95
Jumbo Prawn (HB)	140	Baby White Snapper Whole	90

Prices are per 100 grams

Served with cauliflower & curry puree, buttered seasonal vegetables
Balinese sambal matah, garlic butter & lemon aioli

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From the Earth

Twice Cooked Organic Chicken Breast (D) (G) (GL)	210
Truffle mousseline potato, braised baby courgette and carrot grilled lemon and mushroom cream jus	
Asian Duck Leg Confit (D) (G) (GL)	230
Duck leg confit with Asian spices served with Saffron pear puree potato fondant, micro green salad and Bali coffee jus	
Bali Coffee Honey Glazed US Pork Loin (HB) (G) (N) (D)	240
Served with fricassee du puy lentils, onion jam compressed of seasonal vegetables & cilantro verde	
Slow Cooked US Kurobuta Pork Belly (HB) (G) (D) (GL)	240
Slow cooked pork belly in local spices served with buttered turned potato green apple puree, seasonal vegetable, "serundeng" & flores honey jus	
Beef Cheek 73 degrees (HB) (D) (G) (GL)	240
Soft & tender beef cheek cooked sous-vide served with creamy polenta mango and cornichon relish, herb buttered vegetable and thyme jus	
Ocean & Earth (HB) (S) (B) (D) (E)	480
Jimbaran King Tiger Prawn vs AUS Black Angus Beef Tenderloin Truffle mousseline potato, edamame, shimeji mushroom confit of seasonal baby vegetables & Béarnaise sauce	

The Charcoal Grill (G) (D) (E) (GL)

Beef Tenderloin (HB)	200g	460
AUS Black Angus, grain fed 150 days+		
Beef Rib Eye (HB)	220g	420
AUS Black Angus, grain fed 200 days+		
Wagyu Beef Striploin (HB)	200g	490
Tokusen MB6+		
Baby Lamb Cutlets (HB)	300g	410
NZ French cut		

Served with sweet corn & red pepper puree, grilled zucchini & cherry tomato
Choice of sauce, Béarnaise/Green peppercorn jus/
Mushroom cream sauce

SIDES ORDER

Grilled Garden Vegetables with Pesto (N) (G) (D)	60
Mousseline Potato (D)	55
Roasted Rosemary and Garlic Potato Wedges (G) (D)	55
French Fries (D) (GL)	50
Bedugul Mesclun Leaves with Balsamic Dressing	50

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DESSERT

Blackcurrant and Chocolate Fondant (GL) (E) (D) (preparation 15 minutes)	115
Blackcurrant sorbet, thyme & mixed berries coulis	
Kintamani Apple Tarte Tatin (GL) (D) (E) (preparation 15 minutes)	110
Hazelnut crumble, apple compote, mascarpone cream, vanilla bean ice cream	
Chocolate Lover Dome (GL) (D) (E)	120
80% Balinese dark chocolate mousse & cake double coated with ganache & dark icing sugar, strawberry fluid, nougat & coulis	
Espresso Tiramisu (GL) (D) (E) (A)	115
Italian mascarpone cream infused with Kahlua, espresso sponge, passion fruit dip, coffee jelly, house made macaroon, cacao & chocolate drop	
Coconut Panna Cotta (D)	115
Fresh young coconut panna cotta, raspberry ginger sorbet and passion fruit sauce	
Banoffee de a la minute (GL) (D) (E) (preparation 15 minutes)	115
Vanilla bean "Sable Breton" tart, homemade cream chocolate caramel crunchy, caramalised banana, coconut cream & chocolate dash, with banana chips	
Raspberry Bavarois (D) (N) (E)	120
Raspberry & tahitian vanilla mousse, walnut brownies, dark chocolate ganache meringue & raspberry ginger sorbet	
Dadar Gulung (GL) (E) (D)	90
Traditional Balinese "pandan" crepes stuffed with coconut, palm sugar, ripe jackfruit served with vanilla sauce and coconut and pandan ice cream	
Bubur Injin	90
Sticky black glutinous rice pudding, fresh mango sweet coconut milk sauce and mango sorbet	
Tropical Fresh Fruit Platter	90
Sliced tropical fresh fruit with mixed fruit coulis and coconut dip	
Choices of Ice Cream or Sorbet per Scoop	30
Ice Cream: (E) (D)	Sorbet:
Vanilla Bean	Lemon
Chocolate	Raspberry Ginger
Espresso mocha	Strawberry Mint
Matcha (green tea)	Blackcurrant
Coconut pandan	Mango

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