



Menu

Appetizer & Soup

Smoked Duck Breast (G) (N) (D)	160
Lukewarm & pink, crush spiced "Local peanuts", roasted garlic puree, cherry tomato, shimeji mushroom & "Tamarillo" reduction	
Grilled King Prawn & Water Melon (G) (HB)	170
Sambal ulek marinated grilled king prawn & water melon, micro green, mango cucumber relish lime & olive oil emulsion	
White Fish Ceviche & Soft Shell Crab (GL)	170
Citrus dressing, lemongrass - red chili - shallot - kaffir lime served with softshell crab Tempura & coconut flakes	
"Local Spices" Infused Lobster Bisque (D) (GL) (E) (G)	160
Prawn & coconut tortellini, enoki mushroom, "Kara" espuma	

Vegetarian & Vegan

Fennel Citrus & Sunflower Seeds (vegan)	140
Bedugul green leaves, pomelo, beetroot, sweet cherry tomato cucumber ribbon & citrus seeded mustard dressing	
Spicy Tomato & Cream Soup (vegetarian)	120
Rich tomato cream soup, crème fraiche tortellini grated parmesan & chili oil	
Vegetable Soup (vegan)	90
Garden vegetable, lentils, sweet cherry tomato & basil oil	
Caponata a la Siciliana (vegetarian/vegan)	180
Classic caponata on grilled marinated eggplant layer served with roasted cherry tomato, mozzarella gratin & baby rucola	
Ricotta Cheese & Baby Spinach Ravioli (vegetarian)	180
Cherry tomato confit, fresh basil, edamame, pine nuts butter sage sauce & shaving parmesan	
Potato Gnocchi (vegetarian)	160
Homemade potato gnocchi, sunflower seeds, snow peas sundried tomato, baby rucola & light cream sauce	

From the Ocean & Earth

Bali Yellow fin Tuna Loin (S) (G) (D) (GL)	230
Done medium rare, coriander crusted, tomato confit pesto compressed cucumber, organic green salad & shallot relish	
Crispy Skin Barramundi Fillet (S) (D) (N) (G)	230
Fricassee du puy lentils, green pea puree, asparagus cherry tomato, pesto sauce & parmesan crisp	
Wild Mushroom Chicken Roulade (D) (G) (GL)	220
Truffle "TARO" mousseline, tossed seasonal baby vegetable, cherry tomato shimeji mushroom, lime chips, black pepper jus	
Beef Cheek "73" degree (D) (G) (GL)	250
Soft & tender Wagyu beef cheek cooked Sous-vide, creamy polenta mango and cornichon relish, seasonal vegetable & thyme jus	

SPECIAL FROM THE GRILL (G) (D) (E) (N)

Marinated in Balinese Spices or Garlic basil

King Tiger Prawn (HB)	120
Mahi-Mahi Fillet	110
Half Baby Chicken	100
Yellowfin Tuna Fillet	110
Angus Beef Tenderloin	230
Prices are per 100 grams	
Served with roasted cauliflower puree/steamed rice, sautéed seasonal vegetable	
Balinese sambal matah, sambal ulek & garlic butter	

SIDES ORDER

Grilled Garden Vegetables Pesto Sauce (N) (G) (D)	60
Truffle Mousseline Potato (D)	60
Roasted Rosemary and Garlic Potato Wedges (G) (D)	50
French Fries (D) (GL)	50

Guests with Half Board entitlement will be charged at 50% of menu items marked HB

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% admin fee
Menu items marked (V) are vegetarian

Should you have any dietary requirement please advise our service associates

Menu

Salad

Bedugul Organic Farm Salad (V) (E) (N) 130
 Beetroot, lettuce, avocado, tomato, radish, asparagus
 carrot, cucumber, boiled egg, sunflower seeds
 Italian vinaigrette

Roma Caesar Salad (E) (S) (P) (N) (D) 140
 Baby romaine, anchovies, crouton, fried egg
 crispy bacon, pine nuts & shaved parmesan
 with **Grilled Chicken Breast** 160
 with **Grilled King Prawn (4 pcs)** 180

Pasta Selection

Spaghetti, Penne & Linguini

Napolitana (V) (G) (GL) (D) 140
 Tomato sauce, black olive, capers fresh basil & grated
 parmesan

Grilled Chicken Pesto (G) (GL) (D) (N) 160
 Grilled chicken breast, pesto sauce grated parmesan
 and fresh rucola

Burger and Sandwich

The Island Burger (GL) (E) (P) (G) (D) 180
Australian Black Angus Beef Burger
 Crispy pork bacon, cornichon, iceberg lettuce
 tomato, cheddar cheese, over easy egg served with
 coleslaw

JPB Club Sandwich (S) (G) (GL) (P) (E) 170
 Grilled marinated chicken breast, iceberg
 crispy pork bacon, avocado, tomato, fried egg
 lemon-mayo on white toasted

***Burger & Sandwich are served with French Fries or
 Mixed Salad***

Indonesian Favourites

Lumpia Sayur (V) (GL) (G) 100
 Tofu & vegetable spring rolls with glass noodle
 served with pineapple sambal

Lumpia Be Pasih 130
 Homemade crispy Jimbaran seafood spring rolls
 served with sweet chili dipping

Be Tongkol Sambal Matah 140
 Seared Bali tuna with Shallot & lemongrass
 sambal, kaffir lime, crispy shallot served with bean
 sprout and long bean salad

Sate Lilit Ikan 130
 Traditional Balinese style minced fish satay served
 with sambals & acar

Soto Ayam Koya 140
 Famous Indonesian soup, chicken broth with
 lemongrass and lime leaf flavored chicken breast,
 boiled egg, glass noodle, bean sprout, potato and
 crispy shallot

Bebek Betutu 190
 Traditional Balinese dish, slow roasted duck leg
 marinated with 16 local spices wrapped in banana
 leaf served with steamed rice, sayur urap &
 condiments

Ikan Mebakar 210
 Grilled baby red snapper fillet with Balinese
 sambal ulek served with steamed rice, sayur urap
 & sambal condiments

Nasi or Mie Goreng (E) (N) (GL) (G) 170/190
 Indonesian style stir fried rice or egg noodle with
 vegetable fried egg, cucumber pickle, served with
 satay **choice of Chicken or Seafood**