



**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)**

Pineapple & chili relish, BULUNG BALI, micro herbs  
garlic chips & Ponzu sauce

**Soup**

**Asian Spices Infused Lobster Bisque (GL) (D) (E) (G)**

Prawn & coconut tortellini, enoki mushroom, "Kara" espuma

**Main**

**"Jaborandi Pepper" Wagyu Beef Striploin MB 6+ (HB) (D) (GL) (G)**

Mint broccoli puree, shallot confit, wild mushroom mousse  
turnip & baby carrot, crispy basil & truffle butter jus

**Dessert**

**Singaraja Coffee Caramel Creme Brulle (E) (D)**

Caramelized banana, tamarillo star anise compote, crusted coffee bean  
Vanilla bean ice cream

**Coffee or Tea**

Petit fours

**695**

One starter, one main course and one  
dessert menu items marked HB will  
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Above description is for  
Half Board guest's entitlement

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Dishes are marked with dietary signs  
Should you have any dietary requirement please  
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Bean	B	Gluten	GL
Dairy	D	Nuts	N
Egg	E	Pork	P
Garlic	G	Seafood	S
		Vegetarian	V

## DINNER MENU

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### Appetizer

<b>Smoked Duck Breast (G) (N) (D)</b>	<b>160</b>
Lukewarm & pink, crush spiced local peanuts, roasted garlic puree cherry tomato, shimeji mushroom & "Tamarillo" reduction	
<b>Yellow Fin Tuna Carpaccio (D) (G)</b>	<b>160</b>
Wasabi cream, mint avocado puree, tomato & ginger salsa black tobiko, micro herbs & crisp parmesan cheese	
<b>"Saur" Crusted Bali Tuna (G)</b>	<b>160</b>
Done MR, crusted with dried coconut & turmeric, rose apple, fern tips Local jicama, ginger torch relish, tamarind & palm sugar gel	
<b>Crab Meat, Pomelo &amp; Mango (N) (E) (GL)</b>	<b>160</b>
Crab meat, pomelo & mango rolled in rice paper, quail egg cassava chips, mango sambals, Sesame & Mizkan reduction	
<b>White Fish Ceviche &amp; Soft Shell Crab (GL)</b>	<b>170</b>
Yuzu dressing, lemongrass - red chili - shallot - coriander served with Crunchy softshell crab & coconut flakes	
<b>Grilled King Prawn &amp; Exotic Fruit (G) (HB)</b>	<b>170</b>
Palm sugar paste marinated grilled king prawn, Parisienne exotic fruits micro green, mango & cucumber relish, citrus & olive oil emulsion	
<b>Spicy Salmon Tartare (D) (E) (GL) (G) (HB)</b>	<b>180</b>
Kaffir lime - shallot - sweet chili, roasted fennel & garlic mousse Salmon caviar, black tobiko & crisp French baguette	

### Soup

<b>Vegetable (V) (B) (N) (D) (G)</b>	<b>110</b>
Garden vegetable, lentils, pesto sauce & grated parmesan cheese	
<b>Local Spices Infused Lobster Bisque (D) (GL) (E) (G)</b>	<b>160</b>
Prawn & coconut tortellini, enoki mushroom, "Kara" espuma	
<b>Mediterranean Seafood Stew (S) (GL) (G)</b>	<b>160</b>
White fish, squid & mussel, tomato, leek, young fennel lime juice, served with demi baguette croutons	
<b>Chilled Avocado and Crab Meat (S)</b>	<b>160</b>
Crab meat tartare, avocado sorbet, fresh coriander & ginger oil	

### Fresh Homemade Italian Gourmet Specialties

<b>Ricotta Cheese &amp; Spinach Ravioli (V) (GL) (D) (E) (B) (G) (N)</b>	<b>180</b>
Cherry tomato confit, fresh basil, edamame, pine nuts butter sage sauce & shaving parmesan	
<b>Carrot Spaghetti &amp; Grilled King Prawn (GL) (S) (D) (E) (G)</b>	<b>190</b>
Red bell pepper confit, zucchini, basilic, fresh tomato salsa feta cheese & white truffle oil	
<b>Potato Gnocchi &amp; Crab Meat (GL) (S) (E) (B) (D)</b>	<b>190</b>
Chili, garlic, sundried tomato, basilic, snow pea tossed in light cream sauce & grated parmesan	
<b>AUS Angus Beef Rendang Tortellini (GL) (D) (E) (G) (N)</b>	<b>190</b>
Confit of seasonal vegetable, "Kemangi" basil leaves light RENDANG sauce & shaving parmesan	

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### From the Ocean

<b>Pan Seared Trio Fish Fillet (G) (D) (E) (S)</b>	<b>230</b>
Marinated with garlic basil, aubergine caviar, buttered potato sweet cherry tomato, grilled onion & Hollandaise sauce	
<b>Sweet-spices Baby Red Snapper Fillet (S) (D) (G)</b>	<b>230</b>
"Abon Ikan" red rice risotto, confit of seasonal vegetable tomato basil salad & Pino de Bali Café de Paris	
<b>Bali Yellow fin Tuna Loin (S) (G) (D) (GL)</b>	<b>230</b>
Done medium rare, coriander crusted, tomato confit pesto compressed cucumber, organic green salad & shallot relish	
<b>Crispy Skin Barramundi Fillet (S) (D) (N) (G)</b>	<b>230</b>
Fricassee du puy lentils, green pea puree, asparagus cherry tomato, pesto sauce & parmesan chips	
<b>Grilled Gindara Fish Fillet (S) (D) (G) (GL)</b>	<b>230</b>
Dashi black rice Risotto, seaweed sheets, grilled cherry tomato edamame, Asian mushrooms, herbs salad & soy ginger reduction	
<b>Tasmanian Salmon Fillet (HB) (S) (D) (G) (E) (B)</b>	<b>270</b>
Bali pomelo, pineapple & red bean salad, roasted sweet potato puree salmon caviar & orange tobiko, lemon dressing	
<b>Jimbaran Grilled Seafood Experience for TWO (HB) (G) (D) (E)</b>	<b>890</b>
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

<b>Whole Lobster (HB)</b>	<b>150</b>	<b>King Tiger Prawn (HB)</b>	<b>120</b>
<b>Tasmanian Salmon Fillet (HB)</b>	<b>130</b>	<b>Mahi-Mahi Fillet</b>	<b>110</b>
<b>Yellowfin Tuna Fillet</b>	<b>110</b>	<b>Barramundi Fillet</b>	<b>110</b>
<b>Gindara Fish Fillet</b>	<b>110</b>	<b>Baby Red Snapper Whole</b>	<b>110</b>
<b>Jumbo Prawn (HB)</b>	<b>140</b>	<b>Baby White Snapper Whole</b>	<b>100</b>

#### Prices are per 100 grams

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

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### From the Earth

<b>Chicken Breast &amp; Wild Mushroom Rollata (D) (G) (GL)</b>	<b>220</b>
Truffle mousseline potato, tossed seasonal baby vegetable cherry tomato, lime chips, port & shallot jus	
<b>Duck Leg Confit (D) (G) (GL)</b>	<b>240</b>
Duck leg confit in Local herbs & spices with green pea tartare fondant potato, micro green salad & Bali coffee jus	
<b>Twice Cooked US "Kurobuta" Pork Belly (G) (D) (GL)</b>	<b>250</b>
Buttered Parisienne potato, green apple puree, silverskin onion baby carrot "Serundeng sprinkle" & Rain forest honey jus	
<b>Beef Cheek "73" degree (D) (G) (GL)</b>	<b>250</b>
Soft & tender beef cheek cooked sous-vide with creamy polenta mango and cornichon relish, seasonal vegetable and thyme jus	
<b>Black Angus Beef Tenderloin (HB) (D) (GL) (G)</b>	<b>470</b>
Onion & rosemary mousseline, cherry tomato, shitake mushroom butter herbs potato ring, baby carrot & truffle butter jus	
<b>"Jaborandi Pepper" Wagyu Beef Striploin MB 6+ (HB) (D) (GL) (G)</b>	<b>490</b>
Mint broccoli puree, shallot confit, wild mushroom mousse turnip & baby carrot, crispy basil & truffle butter jus	

### From Charcoal Grill (G) (D) (E) (GL)

<b>Beef Rib Eye (HB)</b>	<b>220g</b>	<b>440</b>
AUS Black Angus Cube Roll		
<b>Herbs Crusted Baby Lamb Cutlets (HB)</b>	<b>350g</b>	<b>450</b>
New Zealand French cut		

Served with truffle mousseline potato, grilled zucchini & cherry tomato  
Choices of sauce, Béarnaise/Black peppercorn jus/  
Mushroom cream sauce

### SIDES ORDER

Grilled Garden Vegetables with 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
Bedugul Mesclun Leaves with Balsamic Dressing	50

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## DINNER MENU

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### Vegetarian & Vegan

#### Appetizer & Soup

<b>Exotic Fruit &amp; Halloumi (vegetarian)</b> Grilled water melon & exotic fruits, black pepper halloumi cheese fruits relish, herbs salad and passion fruit gel	140
<b>Quinoa, Avocado &amp; Sweet Potato Timbale (vegetarian)</b> Organic quinoa, avocado, baked sweet potato, tortilla chips cherry tomato, quail egg, micro herbs & coconut oil	140
<b>Fennel Citrus &amp; Sunflower Seeds (vegan)</b> Bedugul green leaves, pomelo, beetroot, sweet cherry tomato cucumber ribbon & citrus seeded mustard dressing	140
<b>Spicy Tomato &amp; Cream Soup (vegetarian)</b> Rich tomato cream soup, crème fraiche tortellini grated parmesan & chili oil	120
<b>Vegetable Soup (vegan)</b> Garden vegetable, lentils, sweet cherry tomato & basil oil	110

#### Mains

<b>Red Rice Mushroom Risotto (vegetarian)</b> Red rice wild mushroom risotto, cherry tomato confit, asparagus shaving parmesan, white truffle oil & coconut espuma	180
<b>Caponata alla Siciliana (vegetarian)</b> Classic caponata served on grilled marinated eggplant layer roasted cherry tomato, parmesan gratin & baby rucola	180
<b>Ricotta Cheese &amp; Baby Spinach Ravioli (vegetarian)</b> Cherry tomato confit, fresh basil, edamame, pine nuts butter sage sauce & shaving parmesan	180
<b>Potato Gnocchi (vegetarian)</b> Homemade potato gnocchi, sunflower seeds, snow peas sundried tomato, baby rucola & light cream sauce	160
<b>Grilled Vegetable Kebab &amp; Tomato Cous-cous (vegan)</b> Cajun marinated vegetable kebab, cous-cous stuffing tomato herbs salad & basil oil	160

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## DESSERT

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<b>Chocolate &amp; Mango Fondant (GL) (E) (D)</b> (preparation 15 minutes)	<b>125</b>
White chocolate & mango filling, roasted local peanuts crusted fresh strawberry & mango Parisienne, icing sugar dropped & lemon sorbet	
<b>Chocolate Lover Dome (GL) (D) (E)</b>	<b>125</b>
80% Balinese dark chocolate mousse & cake double coated with ganache financier, coffee macaron, brownies crumble & raspberry ginger sorbet	
<b>Espresso Tiramisu (GL) (D) (E) (A)</b>	<b>125</b>
Italian mascarpone cream infused with Kahlua & dark Rum, espresso sponge passion fruit sauce, Bali coffee jelly, macaron, cacao powder dropped espresso mocha ice cream	
<b>Mango &amp; Strawberry Bavarois (D) (N) (E)</b>	<b>120</b>
Tahitian mango mousse, walnut brownies, dark chocolate ganache meringue, mango sauce & strawberry mint sorbet	
<b>Banoffeé de a là minute (GL) (D) (E)</b> (preparation 15 minutes)	<b>120</b>
Vanilla bean "Sablé Breton" tart, homemade cream chocolate caramel crunchy, caramelized banana, coconut cream & chocolate dash local banana chips	
<b>Kintamani Apple Tarte Tatin (GL) (D) (E)</b> (preparation 15 minutes)	<b>120</b>
Caramelized "Kintamani" apple, cashew nuts crumble, caramel sauce vanilla bean ice cream on caramel basket & tuile spiral	
<b>Singaraja Coffee Crème Brûlée (E) (D)</b>	<b>110</b>
Caramelized banana, tamarillo star anise compote, crusted coffee bean vanilla bean ice cream	
<b>Coconut Panna Cotta (D)</b>	<b>110</b>
Fresh young coconut panna cotta with coconut milk passion fruit sauce & raspberry ginger sorbet	
<b>Dadar Gulung (GL) (E) (D)</b>	<b>90</b>
Balinese style grated coconut & palm sugar rolled in "Pandan" crepes ripe jackfruit, palm sugar sauce, coconut pandan ice cream	
<b>Bubur Injin</b>	<b>90</b>
Balinese sticky black glutinous rice, fresh strawberry & mango Parisienne coconut & palm sugar Parfait, mango sorbet	
<b>Tropical Fresh Fruit Platter</b>	<b>90</b>
Sliced tropical fresh fruit with mixed fruit coulis and coconut dip	
<b>Choices of Ice Cream or Sorbet per Scoop</b>	<b>30</b>
<b>Ice Cream: (E) (D)</b>	<b>Sorbet:</b>
Vanilla Bean	Lemon
Chocolate	Raspberry Ginger
Espresso Mocha	Strawberry Mint
Matcha (green tea)	Blackcurrant
Coconut Pandan	Mango

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