

Lunch Menu

Salad and Appetizer

Bedugul Organic Farm Salad (M) (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 Marinated Chicken Breast	
with Grilled King Prawn (4 pcs)	160 180
Prosciutto & Melone (P) (D) (GL) (N)	170
Smoked prosciutto & rock melon, cherry tomato romaine, baby rucola, halloumi cheese, balsamic pesto, baguette croutons & sunflower seeds	
Quinoa & Bali Tuna Niçoise (S) (B) (E)	170
Medium rare yellow fin tuna, green beans potato, cherry tomato, olives, quail egg onion ring & anchovies	
Black Pepper Tuna Rolls (S)	140
Pomelo, tomato, cucumber, coriander iceberg lettuce, wrapped in rice paper served with sweet chili dipping	
Warm Octopus & Baby Squid (S) (G) (D)	170
Sautéed octopus & baby squid with garlic, onion white wine, butter, chili flakes & herbs fresh tomato & basil salad	
Fish & Veggie (E) (GL) (D)	160
Panko breaded Mahi-mahi fish fillet and seasonal vegetable served with lemon oioli	
Coconut Duo Ring (D) (G) (GL) (E)	140
Coconut breaded calamari ring and onion ring served with homemade tartare sauce	
Nachos (M) (D) (G)	120
Corn chips with grated mozzarella, jalapeno served with sour cream, tomato salsa & guacamole	
Chicken Quesadillas (GL) (D) (G)	160
Jalapeno, avocado, fresh tomato, pesto sauce mozzarella cheese, served with sour cream fresh tomato salsa and mixed greens salad	

Sandwich, Panini, Wrapped and Burger

Grilled Vegetable & Cheese Wrapped (GL) (D)	150
Grilled garden vegetable, cornichon, tomato Iceberg, mozzarella & cheddar cheese served with mint honey yogurt	
Grilled Chicken Tandoor (G) (GL)	160
Wrapped in tortilla with iceberg lettuce, tomato cucumber, fresh coriander, apple chutney served with tzatziki sauce	
Spicy Angus Beef Burrito (G) (GL) (D)	180
Wrapped in tortilla with capsicum, onion, tomato coriander, cumin & paprika powder, chili flakes iceberg, mozzarella, served with guacamole	
Ayam Geprek "KRUNCH" (GL) (G) (D) (N)	160
Crunchy smashed chicken breast with sambal oelek iceberg, pineapple, tomato, mozzarella cheese wrapped in tortilla skin, served with chili-mayo	
The Island Burger (GL) (E) (P) (G) (D)	
Australian Black Angus Beef Burger	180
Organic Chicken Breast Burger	160
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 multigrain bread	
Prawn Sandwich (S) (D) (GL)	180
Grilled king prawn, iceberg lettuce, cornichon grilled zucchini, tomato, cheddar gratin lemon-mayo on multigrain bread	
Pork Ham & Cheese Panini (P) (D) (GL)	180
Smoked pork ham, fresh tomato, jalapeno fresh basil, mozzarella & cheddar cheese lemon-mayo on ciabatta bread	
Chicken Sambal Matah & Cheese Panini (D) (GL)	160
Grilled chicken breast with sambal matah baby spinach, tomato, mozzarella & cheddar cheese, lemon-mayo on ciabatta bread	

All above are served with French Fries or Mixed Salad

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

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

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All prices are subject to change, in thousand Indonesian rupiah and subject to 11% government tax and 10% admin fee

Dishes are marked with dietary signs above

Should you have any dietary requirement please ask to our service associates



Lunch Menu

Soup

Chilled Tomato Gazpacho (G) (S) 130
Grilled king prawn on lemon grass skewer
coriander and avocado sorbet

Mixed Vegetable Soup (V) (N) (D) (G) 110
Vegetable brunoise, lentils, pesto & grated parmesan

Local Seafood Soup (G) (S) (B) 140
Prawn, fish, squid with local paste, fish broth
lemon grass, kafir lime, bean sprout & crispy shallot

Pasta Selection

Spaghetti, Penne & Linguini

Seafood Aglio Olio (S) (G) 180
Prawn, fish, squid, roasted garlic, chili flake
capsicum, extra virgin olive oil & fresh basil

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

Crab meat (S) (D) (GL) (G) 170
Olives, cherry tomato, basilic, tomato and
cream sauce

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

Indonesian & Asian Selection

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

Lumpia Seafood (S) (GL) (G) 120
Jimbaran bay mixed seafood spring rolls
served with sweet chili sauce

Soto Ayam (G) (E) (GL) 140
Lemon grass spiced chicken soup, glass
noodles, tomato, eggs, fried shallots,
melinjo crackers & sambal oelek

Indonesian Nasi Goreng (E) (N) (GL) (G) 160/180
Indonesian style stir fried rice with vegetable
fried egg, cucumber pickle, served with satay
choice of Chicken or Seafood

Indonesian Mie Goreng (E) (N) (GL) (G) 160/180
Indonesian style stir fried egg noodle with vegetable
fried egg, cucumber pickle, served with satay
choice of Chicken or Seafood

Balinese Vegetable Yellow Curry (G) (V) 140
Market seasonal vegetable curried in local paste
coconut milk & steamed rice / with Seafood 180

Main Course

Grilled Fish Catch of the Day (S) (D) (G) 190
Cauliflower puree, mushroom & feta cheese salad
fresh tomato salsa, herbs salad & lemon dressing

Spiced Jimbaran King Prawn (HB) (S) 220
Grilled butterflied king prawn with Balinese spices
served with pomelo salad

Chicken Breast Brochette (G) 170
Marinated with Cajun spices, served with
grilled vegetable, green salad & condiment

Jimbaran Seafood Kebab (S) (G) 199
Grilled marinated prawn, squid & fish kebab
served with stuffed baked tomato & green salad

Jimbaran Grilled Selection

All served with French fries
or organic mixed green salad
natural jus, lemon butter or sambal matah

Lobster (HB)	100g	150
King Tiger Prawns (HB)	100g	120
Baby Red Snapper Whole	100g	110
Baby White Snapper Whole	100g	100
Yellowfin Tuna Fillet	100g	110
Mahi-mahi Fillet	100g	100
Beef Tenderloin Angus (HB)	200g	470
Organic Chicken Breast	200g	180

A wider selection vegetarian menu is available on
request

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