













OPEN HOURS: 11 AM - 10.30 PM

Indonesian & International Favorite






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 sambal dressing.	
Thai Beef Salad  	180
Sliced beef, fresh tomatoes, red onion, fresh mint leaves, cilantro, cucumbers, and a tantalizing chili coriander 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.	
Chicken Tikka  	165
Grilled marinated chicken, with onion, coriander, cucumber, and chutney, on flatbread.	
Jimbaran Garden's Appetizer Platter 	180
BBQ chicken wings, vegetable samosa, spring rolls, fresh raita, with a tangy chili sauce.	







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 flakes 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.	
Seafood Char Kwey Teow 	220
Wok-fried rice flat noodles with Jimbaran seafood, pak choy, cabbage, spring onions and bean sprouts.	
Nasi Campur   	290
An array of Indonesian specialties including Ayam Betutu, Ikan Sambal Matah, Sambal Udang, Satay Lilit, Rendang Daging, and Lawar served with steamed rice and peanut crackers.	

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 Crispy Duck  	260
Crispy duck marinated with local spices, served with steamed jasmine rice, sambal ulek, and 'Plecing Kangkung' water spinach.	
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.	



Gluten Free



Vegetarian



Contains Eggs



Spicy



Contains Seafood



Contains Nuts



Contains Pork



Dairy











Beef

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

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.	
Sate Campur  	260
Satay chicken, beef, and lamb served with, pickled vegetables, crackers, sweet soy chili, and homemade peanut sauce. (Steamed rice will be substituted by rice cake)	
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.	

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	
Bianco 	160
White sauce, 4 cheeses, and wild rocket & truffle oil.	
Beef Pepperoni Pizza 	195
Tomato, mozzarella and succulent beef pepperoni.	
Prosciutto Pizza  	195
Tomato, mozzarella, and premium prosciutto.	
Carbonara  	185
White sauce, prosciutto, mozzarella, egg, parmesan and wild rocket.	
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.	
Mozzarella Melt Sandwich  	170
Buffalo mozzarella, tomato, basil pesto, wild arugula on focaccia bread.	
Beef Cheeseburger 	200
Succulent beef patty with iceberg lettuce, tomato, mushrooms, and Emmenthal cheese.	

SIDE DISH

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

DESSERT

Apple Crumble Tart 	110
Warm apple crumble tart served with vanilla ice cream and buttery Scotch sauce.	
Coconut Semifredo  	110
Creamy coconut semifreddo with a luscious mango compote.	
Strawberry Frangipane Tart 	110
Strawberry frangipane tart paired with refreshing strawberry mint sorbet.	
Chocolate Ganache 	110
Indulgent chocolate ganache served with berries, passion fruit coulis, and mango sorbet.	
Grass Jelly Delight 	110
Grass jelly with sago pearls, cincau, fresh mango, and strawberries, served with coconut sorbet.	