

Segaran

Experience the unique culinary delights of Segaran Dining Terrace. Our farm-to-table approach ensures that only the freshest, locally sourced ingredients are used in our dishes. Sustainability is at the heart of everything we do, and we take pride in supporting local farmers and reducing our carbon footprint. Our menu is infused with Asian flavours and features a range of delicious, healthy options to suit all tastes. Our talented chefs bring their expertise to the table, crafting dishes that are as visually stunning as they are delicious. From the delicate flavours of traditional Indonesian cuisine to the bold fusion of Balinese flavours, our menu offers a diverse range of culinary delights. Each dish is crafted with care, ensuring that every bite is a feast for both the eyes and the taste buds



Dishes indicated with V - Vegetarian, P - Contains Pork, TN - Contains Tree Nuts, A - Contains Alcohol, D - Contains Dairy, E - Contains Egg, S - Contains Soy, R - Contains Raw Food, GF - Gluten Free, SE - Contains Sesame, SF - Contains Shellfish, VG - Vegan
 ○ Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

SEGARAN LUNCH A LA CARTE

Fusing together the Mediterranean and Asian diets, MediterrAsian food showcases the culinary journey through the east. Whether it's Greek, Japanese, Italian, Chinese, Provençal, Spanish, Indonesian or Thai food that you love, the MediterrAsian diet inspires a new way of life.

Not only has the MediterrAsian diet proven to immeasurably improve health and wellbeing, but it has also introduced our kitchen to a world of wonderful new tastes. That's why, for over a decade, we've been advocating for a shift away from restrictive diets and looking to Mediterranean and Asian populations for dietary and lifestyle inspiration—after all, these regions are home to some of the healthiest and longest-living people on earth.

Our chefs take pride in using the freshest, locally sourced ingredients, partnering with local farmers to ensure top-quality produce. Our commitment to sustainability shines through in our vibrant herb garden, which enriches our dishes with aromatic herbs. Most preparations are hand-crafted, reflecting the skill and passion of our chefs and supporting a healthy, sustainable way of living.

STARTERS

Free Range Local Duck Thai Style ^(TN) <i>house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint</i>	160
Organic Corn Fritter ^{(E) (SF)} <i>fresh corn fritter, chili prawn, jicama pickle, herb, tobiko</i>	165
Indian Ocean Yellowfin Tuna ^(R) <i>maluku style ceviche, crispy rice, avocado</i>	210
Jumeirah Caesar Salad Plain ^{(D) (E)} <i>romaine lettuce, homemade sourdough garlic croutons, caesar dressing, shredded grana padano, lemon, choice of beef OR pork bacon</i> <ul style="list-style-type: none">• <i>Free Range Char-Grill Chicken Breast</i> add 30• <i>Sauteed Shrimp Garlic & Parsley</i> ^(SF) add 50	160
Plaga Farm Baby Cucumber Salad ^{(D) (GF) (TN)} <i>feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing</i>	210
Local Cow Milk Burrata ^{(D) (GF) (TN) (V)} <i>heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil</i>	260
Kale & Pear ^{(TN) (V) (VG)} <i>local green kale, pear, red cabbage, carrot, baby spinach, avocado, roasted walnut, lemon mustard dressing</i>	140

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SUSHI ROLL

Dragon Eyes (GF) (SE) (SF) <i>shrimp, mango, cucumber, yuzu, tobiko</i>	180
Spicy Alaskan King Crab California Roll (SF) (SE) (GF) (D) <i>king crab, avocado, cucumber, spicy mayo</i>	280
Tuna Sambal (SF) (R) (SE) <i>tuna saku, sambal merah, sambal aioli</i>	180

SOUPS

Miso Soup (S) (SE) <i>tofu, seaweed, shitake, miso dashi broth</i>	130
Gazpacho (V) <i>cherry tomato, celery, cucumber, coriander, watermelon</i>	160

LARGE PLATE

Organic Chicken (D) (SE) (A) <i>pan-seared chicken breast, red wine morel sauce, potato, shimeji mushroom</i>	250
Tasmanian Salmon Steak (D) (RF) <i>asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce</i>	275
Lamb Rack (D) (S) <i>bone in roasted australian lamb rack, baby eggplant, snow peas, potato, thai green curry</i>	370
Steak & Fries (D) (A) <i>australian sirloin 200+ grain fed, andaliman green pepper sauce, french fries, salad</i>	430
Chicken Sate (S) <i>miso marinated chicken thigh, chili & mango salsa, colo-colo sauce</i>	210
Duck Leg (GF) (SF) <i>braised duck leg, balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	250
Coral Fish (D) <i>grilled fillet, cassava puree, pakis, balinese bbq sauce, sambal embe, sambal matah</i>	250
Wagyu Beef Cheek Rendang (D) (S) <i>braised australian beef cheek, lemongrass, carrot puree, asian herbs emulsion, potato chips</i>	390

MUST TO TRY

Bamboo Lobster Tagliatelle (D) (E) (SF) 950
traditional hand cutted egg yolk pasta finished in a rich kefir lime flavoured bisque, organic heirloom cherry tomatoes, roasted bamboo lobster, lemon zest, fresh herbs

PASTA LOVERS

House-made Linguine | Tagliatelle | Rigatoni | Casarecce with choice of:

Pomodoro e Basilico (V) (E) 160
tomato coulis, fresh basil, extra virgin olive oil

Arrabbiata (V) (E) 165
tomato coulis, organic cherry tomato, plaga farm chili, garlic, fresh basil

Bolognese (D) (E) (A) 240
slow cooked san marzano tomato & australian grass-fed beef ragout

Pesto Genovese (D) (V) (E) (TN) 180
basil pesto, seasonal green vegetables, pine nuts, grana padano

Aglione, Olio e Gamberi (D) (E) (SF) 230
garlic, chili, sustainable prawns, parsley, sun-dried tomatoes

HOUSE MADE SOURDOUGH PIZZA

Margherita (D) (V) 170
tomato, mozzarella, basil

Roma (D) (P) 210
tomato, mozzarella, mushrooms, cooked ham, basil

Diavola (D) (P) 210
tomato, mozzarella, spicy salami, jalapeno, oregano

Salmone (D) 250
plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill

Burrata (D) 280
tomato, mozzarella, beef bresaola, arugula, cherry tomato, gioia burrata cheese

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WORK ON WOK

Mie Goreng (TN) (E) (S) <i>noodles with chicken, egg, crackers, sambal</i>	230
Nasi Goreng (TN) (SF) (E) (S) <i>satay, fried egg, sambal, crackers</i>	230
Fresh Local Jumbo Shrimp Pad Thai Style (E) (TN) (S) (SF) <i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	280
Stir Fry Black Pepper Beef (S) <i>stockyard grain fed sirloin, plaga sweet bell pepper, karangasem sarawak pepper, onion</i>	400

ON THE THUMB

Served with condiments & your choice of French fries or Mix Salad

Panini (D) (TN) (V) <i>grilled vegetables, tomato, mozzarella, arugula, basil pesto</i>	190
So Fish Burger (D) (E) (SE) <i>breadcrumbsed seabass fillet, so fish tartare sauce, red cabbage coleslaw</i>	240
Club Sandwich (D) (E) <i>toasted white bread, sous vide chicken breast, fried egg, crunchy lettuce, tomato, mayonnaise your choice of beef or pork bacon</i>	280
Jumeirah Beef Burger (D) (E) (SE) <i>wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar</i>	310

SIDE DISH

Steam OR Sauteed Seasonal Vegetable (V) (VG)	90
French Fries (V) (VG)	90
White Rice (V) (VG)	55


SWEET TREAT

Tiramisu ^{(A) (D) (E)} <i>lady finger biscuit, coffee, amaretto jelly, mascarpone cream, cacao</i>	160
Kelapa Dan Mangga ^(D) <i>coconut panna cotta, sable white, mango compote, coconut chantilly</i>	150
Tape Cheesecake ^{(D) (V)} <i>fermented cassava cheesecake, opalys whipped ganache, mixed berry sorbet, fresh raspberry</i>	150
Dadar Gulung ^{(D) (E) (V)} <i>rolled palm sugar, coconut grated, mango compote, pandan crêpe</i>	130
Mango Tropical ^{(D) (E)} <i>mango lime compote, passion namelaka, light cream, meringue, mango sorbet</i>	150

SELECTION OF SCOOPS OF ICE CREAM OR SORBETS

Ice Cream Selection ^{(D) (E) (TN)} Vanilla Strawberry Chocolate Nutella Salted Caramel Pistachio Rum Raisin	50/scoop
Sorbets Selection ^(V) Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	50/scoop
Choose Your Topping Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce	10

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