

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



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 Jumeirah Signatures

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

SEGARAN DINNER 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 and partnering with local farmers for top-quality produce. Our vibrant herb garden enhances our dishes with aromatic herbs, and most preparations are hand-crafted to reflect the skill and passion of our team. Additionally, our Indonesian dishes are authentically prepared by local chefs who masterfully balance taste, spices, and technique.

STARTERS

Free Range Local Duck Thai Style ^(TN)	160
<i>house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint</i>	
Organic Corn Fritter ^{(E) (SF)}	165
<i>fresh corn fritter, chili prawn, jicama pickle, herb, tobiko</i>	
Indian Ocean Yellowfin Tuna ^(R)	210
<i>maluku style ceviche, crispy rice, avocado</i>	
Jumeirah Caesar Salad Plain ^{(D) (E)}	160
<i>romaine lettuce, homemade sourdough garlic croutons, caesar dressing, shredded grana padano, lemon, choice of beef OR pork bacon</i>	
• Free Range Char-Grill Chicken Breast	add 30
• Sauteed Shrimp Garlic & Parsley ^(SF)	add 50
Plaga Farm Baby Cucumber Salad ^{(D) (GF) (TN)}	210
<i>feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing</i>	
Local Cow Milk Burrata ^{(D) (V) (TN) (GF)}	260
<i>heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil</i>	
Kale & Pear ^{(VG) (TN)}	140
<i>local green kale, pear, red cabbage, carrot, baby spinach, avocado, roasted walnut, lemon mustard dressing</i>	

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Plaga Farm Zucchini “Buduk” (VG) (D) (E) 180
char- grill zucchini tartare, tofu stuffed zucchini flower, sun-dried tomato, fermented coconut milk coulis

Tofu Cirebon (VG) (E) 150
umami tofu, green chili, cucumber, jicama, shallot tamarind sauce

Squid Jimbaran (SF) 210
local fresh market squid, duxelles and yellow rice, shimeji, bbq sauce

SUSHI ROLL

Dragon Eyes (SE) (SF) 180
shrimp, mango, cucumber, yuzu, tobiko

Spicy Papua Crab California Roll (SF) (SE) (GF) (D) 280
king crab, avocado, cucumber, spicy mayo, sesame

Tuna Sambal (SF) (R) (SE) 180
tuna saku, sambal merah, sambal aioli

Veggie Roll (VG) (GF) 160
cucumber, carrot, cabbage & asparagus, pickle ginger, avocado, soy sauce

SOUPS

Miso Soup (S) (SE) 130
tofu, seaweed, shitake, miso dashi broth

Gazpacho (V) 160
cherry tomato, celery, cucumber, coriander, watermelon

Wagyu Beef Oxtail (TN) 230
archipelago spice oxtail broth, root vegetable, celery, tomato, rice cracker, lime

MUST TRY

Bamboo Lobster Tagliatelle (D) (E) (SF) 850

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

Dreamland Seafood BBQ Stove (D) (E) (S) (SF) 980

grilled bamboo lobster, garlic & kefir sustainable prawns, jimbaran squid skewer, coral fish, roasted octopus tentacles, sambal matah, chili & mango salsa, garlic aioli, garden salad, steamed rice

Add 1.800 for 30 gr of fine Oscietra Caviar

“MEDITERRASIAN” FLAVOURS

Organic Chicken (D) (SE) (A) 250

pan-seared chicken breast, red wine morel sauce, potato, shimeji mushroom

Tasmanian Salmon Steak (D) (RF) 275

asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce

Lamb Rack (D) (S) 370

bone in roasted australian lamb rack, baby eggplant, snow peas, potato, thai green curry

Steak & Fries (D) (A) 430

australian sirloin 200+ grain fed, andaliman green pepper sauce, french fries, salad

Lobster Thermidor (D) (E) (SF) (A) 1.300

bamboo lobster, creamy wild mushroom, plaga garden salad, hollandaise sauce


King Prawns Black Risotto (D) (E) (SF) 310

squid ink carnaroli rice, grilled prawns, confit tomatoes, burrata, thai basil

Black Angus Tenderloin (D) 620

king oyster mushroom, potato puree, onion, aka miso meat jus

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TASTE OF INDONESIA

Chicken Sate ^(S)	210
<i>miso marinated chicken thigh, chili & mango salsa, colo-colo sauce</i>	
Duck Leg ^{(GF) (SF)}	250
<i>braised duck leg, balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	
Lamb Shank Madura ^(GF)	610
<i>braised australian lamb shank, baby onion, cherry tomatoes, gulai sauce, shallot marmalade</i>	
Sapi Panggang Maranggi ^{(TN) (S)}	630
<i>marinated slow cooked wagyu beef short ribs, homemade peanut sauce, acar, rice cake</i>	
Coral Fish ^(D)	250
<i>grilled fillet, cassava puree, pakis, balinese bbq sauce, sambal embe, sambal matah</i>	
Pork Belly Samsam ^{(P) (TN)}	380
<i>slow-roasted local marbling black pork belly, braised cassava, red bean, sambal embe, crackling, base genep served with steam rice</i>	
Wagyu Beef Cheek Rendang ^{(D) (S)}	390
<i>braised australian beef cheek, lemongrass, carrot puree, asian herbs emulsion, potato chips</i>	
Organic Eggplant Purwakarta ^(V)	180
<i>grilled garden eggplant, coconut mashed potato, glaze baby veggie, maranggi sauce</i>	
Jumbo Prawn Medan ^{(SF) (GF)}	390
<i>jimbaran fresh market jumbo prawn, long beans, ginger torch, andaliman spices, soft tofu, arsik sauce</i>	
Octopus Bakar ^{(A) (SF) (E)}	290
<i>char-grilled octopus, garlic mousseline, bell pepper salsa, kemangi oil, sago crackers</i>	

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PASTA LOVERS


house-made linguine | tagliatelle | rigatoni | casarecce (E) with choice of:
vegan & gluten free spaghetti are available upon request

Pomodoro e Basilico (V) (E) <i>tomato coulis, fresh basil, extra virgin olive oil</i>	160
Arrabbiata (V) (E) <i>tomato coulis, organic cherry tomato, plaga farm chili, garlic, fresh basil</i>	165
Bolognese (D) (E) (A) <i>slow cooked san marzano tomato & australian grass-fed beef ragout</i>	240
Pesto Genovese (D) (V) (E) (TN) <i>basil pesto, seasonal green vegetables, pine nuts, grana padano</i>	180
Aglio, Olio e Gamberi (D) (E) (SF) <i>garlic, chili, sustainable prawns, parsley, sun-dried tomatoes</i>	230

HOUSE MADE SOURDOUGH PIZZA

Margherita (D) (V) <i>tomato, mozzarella, basil</i>	170
Roma (D) (P) <i>tomato, mozzarella, mushrooms, cooked ham, basil</i>	210
Diavola (D) (P) <i>tomato, mozzarella, spicy salami, jalapeno, oregano</i>	210
Salmone (D) <i>plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill</i>	250
Burrata (D) <i>tomato, mozzarella, beef bresaola, arugula, cherry tomato, gioia burrata cheese</i>	280

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WORK ON WOK

Cap Cay (VG)	160
<i>stir-wok Asian vegetables, tofu, soy sauce, sesame oil</i>	
Mie Goreng (TN) (E) (S)	230
<i>noodles with chicken, egg, crackers, sambal</i>	
Nasi Goreng (TN) (SF) (E) (S)	230
<i>satay, fried egg, sambal, crackers</i>	
Fresh Local Jumbo Shrimp Pad Thai Style (E) (S) (TN) (SF)	280
<i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	
Stir Fry Black Pepper Beef (S) (E)	400
<i>stockyard grain fed sirloin, plaga sweet bell pepper, karangasem sarawak pepper, onion</i>	
Sari Segaran (TN) (D) (SF)	320
<i>mix fried seafood, segaran style balado sauce, chiffonade aromatic leaf, crispy skin fish, steam rice</i>	

ON THE THUMB

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

So Fish Burger (D) (E) (SE)	240
<i>breadcrumbsed seabass fillet, so fish tartare sauce, red cabbage coleslaw</i>	
Jumeirah Beef Burger (D) (E) (SE)	310
<i>wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar</i>	

SIDE DISH

Nasi Goreng Jakarta (E)	95
<i>jakarta style chicken fried rice</i>	
Truffle Mash Potato (D) (V)	95
Steam OR Sauteed Seasonal Vegetable (VG)	90
French Fries (VG)	90
White Rice (VG)	55

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SWEET TREAT

Tiramisu (A) (D) (E)	160
<i>lady finger biscuit, coffee, amaretto jelly, mascarpone cream, cacao</i>	
Kelapa Dan Mangga (D)	150
<i>coconut panna cotta, sable white, mango compote, coconut chantilly</i>	
Tape Cheesecake (D) (V)	150
<i>fermented cassava cheesecake, opalys whipped ganache, mixed berry sorbet, fresh raspberry</i>	
Mango Tropical (D) (E)	150
<i>mango lime compote, passion namelaka, light cream, meringue, mango sorbet</i>	
Chocolate Crème Brûlée (D) (E) (TN) (A)	160
<i>chocolate custard, dark chocolate streusel, tuile chocolate</i>	
Dadar Gulung (D) (V) (E)	130
<i>rolled palm sugar, coconut grated, mango compote, pandan crêpe</i>	
Sakanti Bali Pure Indonesian Cocoa (D)	150
<i>sakanti 68% chocolate mousse, hazelnut chocolate ganache, flourless sponge, chocolate pressed tart</i>	
Pisang Goreng (E) (D) (V)	110
<i>banana tanduk crispy spring roll, chocolate sauce, maple syrup</i>	
Fresh Fruits Platter (V) (GF)	110
<i>seasonal local fruits, local honey, lime</i>	

SELECTION OF SCOOPS OF ICE CREAM OR SORBETS

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

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