

# 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

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

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

## SUSHI ROLL

<b>Dragon Eyes</b> (SE) (SF)	180
<i>shrimp, mango, cucumber, yuzu, tobiko</i>	
<b>Spicy Papua Crab California Roll</b> (SF) (SE) (GF) (D)	280
<i>king crab, avocado, cucumber, spicy mayo, sesame</i>	
<b>Tuna Sambal</b> (SF) (R) (SE)	180
<i>tuna saku, sambal merah, sambal aioli</i>	
<b>Veggie Roll</b> (VG) (GF)	160
<i>cucumber, carrot, cabbage &amp; asparagus, pickle ginger, avocado, soy sauce</i>	

## SOUPS

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

## MUST TO TRY

<b>Bamboo Lobster Tagliatelle</b> (D) (E) (SF)	850
<i>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</i>	

## LARGE PLATE

<b>Organic Chicken</b> (D) (SE) (A)	250
<i>pan-seared chicken breast, red wine morel sauce, potato, shimeji mushroom</i>	
<b>Tasmanian Salmon Steak</b> (D) (RF)	275
<i>asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce</i>	
<b>Lamb Rack</b> (D) (S)	370
<i>bone in roasted australian lamb rack, baby eggplant, snow peas, potato, thai green curry</i>	
<b>Steak &amp; Fries</b> (D) (A)	430
<i>australian sirloin 200+ grain fed, andaliman green pepper sauce, french fries, salad</i>	
<b>Chicken Sate</b> (S)	210
<i>miso marinated chicken thigh, chili &amp; mango salsa, colo-colo sauce</i>	

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

**Duck Leg** (GF) (SF) 250  
*braised duck leg, balinese spice, smoked duck breast, cassava leaf, sambal matah*

**Coral Fish** (D) 250  
*grilled fillet, cassava puree, pakis, balinese bbq sauce, sambal embe, sambal matah*

**Wagyu Beef Cheek Rendang** (D) (S) 390  
*braised australian beef cheek, lemongrass, carrot puree, asian herbs emulsion, potato chips*

## PASTA LOVERS

House-made Linguine | Tagliatelle | Rigatoni | Casarecce (E) with choice of:  
Vegan & gluten free spaghetti are available upon request

**Pomodoro e Basilico** (VG) 160  
*tomato coulis, fresh basil, extra virgin olive oil*

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

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

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

**Aglia, Olio e Gamberi** (D) (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*

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

## WORK ON WOK

<b>Cap Cay</b> (VG) <i>stir-wok Asian vegetables, tofu, soy sauce, sesame oil</i>	160
<b>Mie Goreng</b> (TN) (E) (S) <i>noodles with chicken, egg, crackers, sambal</i>	230
<b>Nasi Goreng</b> (TN) (SF) (E) (S) <i>satay, fried egg, sambal, crackers</i>	230
<b>Fresh Local Jumbo Shrimp Pad Thai Style</b> (E) (TN) (S) (SF) <i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	280
<b>Stir Fry Black Pepper Beef</b> (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

<b>Panini</b> (D) (TN) (V) <i>grilled vegetables, tomato, mozzarella, arugula, basil pesto</i>	190
<b>So Fish Burger</b> (D) (E) (SE) <i>breadcrumbsed seabass fillet, so fish tartare sauce, red cabbage coleslaw</i>	240
<b>Club Sandwich</b> (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
<b>Jumeirah Beef Burger</b> (D) (E) (SE) <i>wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar</i>	310

## SIDE DISH

<b>Steam OR Sauteed Seasonal Vegetable</b> (VG)	90
<b>French Fries</b> (VG)	90
<b>White Rice</b> (VG)	55

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


## SWEET TREAT

<b>Tiramisu</b> <sup>(A) (D) (E)</sup>	160
<i>lady finger biscuit, coffee, amaretto jelly, mascarpone cream, cacao</i>	
<b>Kelapa Dan Mangga</b> <sup>(D)</sup>	150
<i>coconut panna cotta, sable white, mango compote, coconut chantilly</i>	
<b>Tape Cheesecake</b> <sup>(D) (V)</sup>	150
<i>fermented cassava cheesecake, opalys whipped ganache, mixed berry sorbet, fresh raspberry</i>	
<b>Dadar Gulung</b> <sup>(D) (E) (V)</sup>	130
<i>rolled palm sugar, coconut grated, mango compote, pandan crêpe</i>	
<b>Mango Tropical</b> <sup>(D) (E)</sup>	150
<i>mango lime compote, passion namelaka, light cream, meringue, mango sorbet</i>	
<b>Fresh Fruits Platter</b> <sup>(V) (GF)</sup>	110
<i>seasonal local fruits, local honey, lime</i>	

## SELECTION OF SCOOPS OF ICE CREAM OR SORBETS

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

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