

SEGARAN LUNCH A LA CARTE

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.

Green Green Green

Healthy (V) (N) (VG) <i>bulgur, tomato, cucumber, mint, coriander, chickpeas, lemon juice, extra virgin olive oil, tabasco</i>	140
❖ Jumeirah Caesar Salad Plain (D) (V) (E) <i>romaine lettuce, homemade sourdough garlic croutons, caesar dressing, shredded Parmigiano Reggiano, lemon</i>	140
❖ Jumeirah Caesar Salad (D) (E) (SE) <i>With Grilled Organic Chicken Garlic Parsley Shrimp Smoked Tuna romaine lettuce, homemade sourdough garlic croutons, caesar dressing, shredded Parmigiano Reggiano, lemon</i>	195
Mykonos (V) (GF) (VG) <i>cucumber, feta, kalamata olives, red onion, heirloom tomatoes, oregano, lemon and extra virgin olive oil</i>	180
Fresh (V) (N) (D) (GF) <i>burrata, arugula, heirloom tomatoes, sundry tomatoes, watermelon, pine nuts, basil pesto</i>	220
Nice (Vegetarian option available) (E) (D) (GF) (R) (SE) (SF) <i>seared tuna steak, French beans, tomatoes, new potato, roasted bell pepper black olives, hard-boiled eggs.</i>	220

Must Try

Fruit Rujak (V) (N) (GF) (VG) <i>seasonal local fruits, cashew nut tamarind chili sauce, watercress, black sesame seed</i>	145
Corn Fritter (E) (SF) <i>fresh corn fritter, chili prawn, jicama pickle, green onion</i>	150
Yellowfin Tuna (SE) (SF) <i>sesame yellow fin tuna tataki, wasabi and edamame</i>	160
Shrimp (E) (SF) <i>shrimp, avocado tartare, mango, Cajun cocktail sauce</i>	180

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **N** - Contains 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

❖ **Ocean** (N) (D) (E) (SF) 250
*cucumber, romaine lettuce, smoke salmon strip, wild celery, cherry tomato, yoghurt
 lemon dill dressing, pan fry salmon, saffron steamed potatoes or plain rice, hollandaise sauce*

❖ **Island** (N) 250
*lettuce, green papaya, soya beansprout, coriander, mint, Thai basil, cherry tomato, peanuts,
 red chili, shallots, lime garlic dressing served with cold roasted beef, samurai sauce and coconut rice*

Soups

Vibrant Tomatoey (cold or hot soup) (V) (GF) (VG) 170
roasted cherry tomato, cucumber, piquillos, coriander.

❖ **Coconut & Crab Laksa** (N) (SF) (GF) 255
crab meat, glass noodles, coconut, lemongrass, crab crackers

Wok

Seafood Sayur (E) (SF) 190
wok fried seafood, Asian vegies, garlic chili sauce on the deep-fried egg noodle

Mie Goreng (N) (SF) (E) (S) 210
noodles with chicken, egg, crackers, sambal

Nasi Goreng (N) (SF) (D) (E) (S) 240
satay, fried egg, sambal, crackers

My Main

❖ **Chicken Sate** (S) 190
miso marinated chicken thigh, chili and mango salsa, colo - colo sauce

Duck Leg (GF) (SF) 220
braised duck leg in Balinese sauce, smoke duck breast, cassava leaf, sambal matah

Butter Fish (GF) (SF) 230
pan-seared black cod, turmeric sauce, eggplant balado, dabu-dabu

Coral Fish (S) (SF) 250
catch of the day grilled fillet, Balinese bbq sauce, embe and sambal matah

❖ **Whole Catch of the Day** (GF) (SF) 250
crispy whole fish, tamarind sauce, mango salad

Beef Cheek (GF) 280
braised Australian beef cheek, sweet potato puree, local green vegetables

Little Italy

Fresh Homemade Semolina Pasta Dough
Linguini | Rigatoni | Fusilli | with choice of

Arabiata Sauce (V) (D) (E) <i>tomato, basil, garlic, red chili</i>	160
Bolognese (D) (E) (GF) <i>beef ragout, tomato sauce, thyme, garlic</i>	220
Al Verdure (D) (V) (E) <i>spinach, sundry tomato, white mushroom, cream, parmesan</i>	220
Creamy Smoke Bacon (D) (E) <i>beef or pork bacon, cream, onion, garlic, parmesan, omega 3 egg yolk</i>	220
❖ Fresh Tortellini Spinach (V) <i>ricotta, sundry tomato, white wine sauce, parmesan espuma</i>	160

Sourdough Pizza

Classic (D) (V) <i>tomato, mozzarella, basil</i>	160
Cooked Ham (D) (P) <i>tomato, mozzarella, mushrooms, cooked ham</i>	190
Pepperoni (D) <i>tomato, mozzarella, pepperoni, jalapenos</i>	190

Yum Yum Corner

Served with Seasoning French Fries and Condiments

Panini (D) (E) (V) <i>tomato, mozzarella, pesto, fresh arugula</i>	190
So Fish Burger (SF) (D) <i>bread crumbed seabass fillet, so fish tartare sauce, red cabbage coleslaw</i>	250
CL.S (D) (E) <i>toasted white bread, grilled chicken, sunny side egg, crunchy lettuce, ripen tomato, mayonnaise</i>	260
❖ Wag Beef Burger (D) (E) <i>wagyu beef patty, sesame brioche bun, wag secret sauce, aged cheddar</i>	280

Sweet Time

<p>❖ Tiramisu (D) (V) <i>lady finger biscuit, coffee cremeux, amaretto jelly, mascarpone vanilla cream, sable white</i></p>	150
<p>Kelapa Dan Mangga (D) <i>coconut panna cotta, sable white, mango compote, coconut chantilly</i></p>	150
<p>Tape Cheese Cake (D) (V) <i>fermented cassava cheese cake, opalys whipped ganache, mixed berry sorbet, raspberry fresh</i></p>	150
<p>❖ Dadar Gulung (D) (V) <i>rolled palm sugar, coconut grated, jackfruit compote, pandan tuile</i></p>	130
<p>❖ Pisang Goreng Keju (D) (V) <i>banana tanduk fritters, cheddar cheese, chocolate sauce, maple syrup</i></p>	130

Selection of 3 Scoops of Ice Cream or Sorbets

<p>Ice Cream Selection (D) (N) Vanilla Strawberry Chocolate Nutella Salted Caramel Raspberry Yoghurt</p>	130
<p>Sorbets Selection (V) (GF) Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut</p>	130
<p>Choose Your Topping Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce</p>	