

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, Vietnamese, Spanish Indonesian or Thai food that you love, the MediterrAsian diet inspires a new way of life.

Eating the MediterrAsian way has immeasurably improved our health and wellbeing, and it's also introduced us to a world of wonderful new tastes. That's why, for over a decade, we've been saying to forget restrictive diets and look to Mediterranean and Asian populations for dietary and lifestyle inspiration (people from these regions are, after all, the healthiest and longest living peoples on earth). And we're not the only ones who are convinced of the benefits of combining traditional Mediterranean and Asian eating practices. Here are some of the nutrition experts and chefs who are also embracing a MediterrAsian way of eating.

Starters

Crunchy Siam Spring Roll (P)	120
<i>glass noodle, black mushrooms, minced chicken, carrots, homemade sweet chili sauce</i>	
Free Range Local Duck Thai Style (N)	140
<i>house smoke duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint</i>	
Organic Corn Fritter (E) (SF)	150
<i>fresh corn fritter, chili prawn, jicama pickle, herb, tobiko</i>	
Indian Ocean Yellowfin Tuna (SE) (SF) (N)	160
<i>yuzu soy sauce marination, crusted sesame, wasabi green peas smash</i>	
❖ Jumeirah Caesar Salad Plain (D) (V) (E)	140
<i>romaine lettuce, homemade sourdough garlic croutons, shredded Parmigiano Reggiano, Caesar dressing, lemon</i>	
❖ Jumeirah Caesar Salad (D) (E) (SE)	195
with Free Range Char-Grill Chicken Breast Sautéed Shrimp Garlic & Parsley	
<i>romaine lettuce, homemade sourdough garlic croutons, shredded Parmigiano Reggiano, Caesar dressing, lemon</i>	
Plaga Farm Baby Cucumber Salad (N) (D) (GF)	210
<i>feta cheese, kalamata olives, organic cherry tomato, wild oregano lemon dressing</i>	
Local Cow Milk Burrata From Gioia (D) (V)	250
<i>puri organic heirloom tomatoes, watermelon, pine nuts, basil pesto</i>	

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

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Soups

Miso Soup (V)	110
<i>tofu, seaweed, shitake, miso dashi broth</i>	
Vibrant Tomatoey (cold or hot soup) (V) (GF) (VG)	170
<i>roasted cherry tomato, cucumber, piquillo, coriander</i>	
❖ Rycoco Coconut & Crab Laksa (N) (SF) (GF)	230
<i>crab meat, glass noodles, coconut, lemongrass, crab crackers</i>	

Sushi Grade Fish Selection

Nigiri

House Smoke Salmon (SF) (S)	150
<i>glaze with nikiri sauce</i>	
Yellow Fine Tuna (SF) (R) (D)	150
<i>black truffle mayonnaise</i>	

Sushi Roll

Dragon Eyes (SF) (SE) (GF)	180
<i>shrimp, mango, cucumber, yuzu, tobiko</i>	
Spicy Alaskan King Crab California Roll (SF) (SE) (GF) (D)	280
<i>king crab, avocado, cucumber, spicy mayo</i>	

Work on Wok

Kimchi Fried Rice (N)	170
<i>kimchi, kale, poached eggs, king mushrooms, carrots, truffle oil</i>	
Mie Goreng (GF) (N) (E) (S)	210
<i>noodles with chicken, egg, crackers, sambal</i>	
Nasi Goreng (N) (SF)	210
<i>satay, fried egg, sambal, cracker</i>	
Seafood Sayur (E) (SF)	230
<i>wok-fried seafood, Asian vegies, garlic chili sauce on the deep-fried egg noodle</i>	
Fresh Local Jumbo Shrimp Pad Thai Style (SF) (N) (GF) (E)	280
<i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	
Stir Fry Black Pepper Beef (S) (E)	400
<i>stockyard gold top sirloin grain fed, onion, Plaga sweet bell pepper, Karangasem Sarawak pepper</i>	

Must to Try

Ocean Indian Rock Fish Soup like “Mediterranean Bouillabaisse” (SF) (A) 250
Catch of the day rock fish soup made with garlic, onion, tomatoes, saffron, fennel deglaze and flambé with anis and botanical herbs alcohol from South of France call Pernod. Served with catch of the day seafood and fish, garnish with sourdough croutons and Rouille saffron sauce

Large Plate

- ❖ **Chicken Sate (S)** 190
miso marinated chicken thigh, chili and mango salsa, colo-colo sauce
- Free Range Chicken Yellow Curry (GF) (N)** 220
chicken thigh, vegetables, yellow curry sauce, white rice
- Butter Fish (GF) (SF)** 230
marinated 48hrs in our special miso blend, soba, baby spinach salad
- Malaysian Aromatic Lamb Stew (GF)** 230
tamarind, lemongrass, ginger, turmeric, kaffir lime, coconut milk, white rice
- ❖ **Coral Fish (S) (SF)** 250
catch of the day grilled fillet, Balinese BBQ sauce, sambal embe and sambal matah
- Balinese Black Pork Breaded Cutlet (P) (E)** 250
bread crumbed marbling black pork, tonkatsu sauce, cabbage salad
- Steak & Fries (A)** 425
Australian sirloin 200+ grain fed, andaliman green pepper sauce, French fries, salad
- ❖ **Wagyu Beef Cheek (GF)** 380
braised Australian beef cheek, sweet potato puree, local farm green vegetables

Pasta Lab

Fresh Homemade Semolina Pasta Dough Linguini Rigatoni Fusilli with choice of	
Arabiata Sauce (V) (D) (E) <i>ripped organic tomato, Plaga farm red chili, fresh basil</i>	160
Creamy Smoke Bacon (D) (E) <i>beef or pork bacon, cream, onion, garlic, parmesan, omega 3 egg yolk</i>	220
Beef Ragout Bolognese (D) (E) (GF) (A) <i>Australian grass-fed beef, San Marzano tomato sauce, celery, carrots</i>	220
Al Verdure (D) (V) (E) <i>spinach, sundry tomato, white mushroom, cream, parmesan</i>	220
Wild Mushroom Cream Sauce (D) (A) <i>seasonal mix mushrooms, white wine, sour cream, parmesan</i>	220

House Made 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
4 Seasons (D) (P) <i>artichoke, mushrooms, tomato, prosciutto ham</i>	220

On the Thumb

served with 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
Kim Cheese Bulgogi Burger (D) <i>bbq patties beef chuck, kimchi mayonnaise, Bulgogi sauce, pickled daikon, red cabbage, mozzarella</i>	280

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Sweet Time

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

Selection of Ice Cream or Sorbets

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