

Segaran Dining Terrace celebrates a farm-to-table philosophy, where locally sourced ingredients meet a MediterrAsian spirit of balance and connection. Our chefs draw inspiration from Indonesian traditions, Balinese vibrance, and Mediterranean influences to create food that is honest, seasonal, and full of character. Each dish is prepared with care — crafted to nourish wellbeing, honour local farmers, and bring people together at the table.



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 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) (SF) house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint, roasted coconut, peanuts	170
Organic Corn Fritter (E) (SF) fresh corn fritter, chili prawn, jicama pickle, herbs, tobiko	175
Indian Ocean Yellowfin Tuna (R) seared loin, Balinese bulgur salad, chilled green lettuce soup	220
Jumeirah Caesar Salad Plain (D) (E) Romaine lettuce, homemade sourdough garlic croutons, shredded Grana Padano, Caesar dressing, lemon, your choice of beef or pork bacon • Free-range Char-grilled Chicken Breast additional 50 • Sautéed Shrimp Garlic & Parsley (SF) additional 80	170
Plaga Farm Baby Cucumber Salad (D) (GF) (TN) (V) feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing, roasted organic seed	220
Local Cow's Milk Burrata (D) (V) (TN) (GF) heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil	275
Jambu & Kale Salad (VG) (TN) local green kale, water guava, red cabbage, carrot, baby spinach, avocado, roasted walnut, organic seeds, lemon mustard dressing	150

SUSHI ROLL

Dragon Eyes (SE) (SF) shrimp, mango, cucumber, yuzu, tobiko	190
Spicy Papua Crab California Roll (SF) (SE) (GF) (D) avocado, cucumber, spicy mayo, sesame	295
Tuna Maluku (D) (TN) (E) (R) Maluku-style ceviche, cucumber & avocado roll, crispy rice cracker, sambal mayo	190
Veggie Roll (VG) cucumber, carrot, cabbage & asparagus, pickled ginger, avocado	160
SOUPS	
Miso Soup (S) (SE) tofu, seaweed, shiitake, miso dashi broth	135
Gazpacho (VG) cherry tomato, celery, cucumber, coriander, watermelon	170
MUST TO TRY	
Bamboo Lobster Tagliatelle (D) (E) (SF) traditional hand cut egg yolk pasta finished in a rich kaffir lime-infused bisque, organic heirloom cherry tomatoes, roasted bamboo lobster, lemon zest, fresh herbs	890
LARGE PLATE	
Organic Chicken (D) smoked, burned & popped corn, king oyster mushroom, Andaliman green pepper sauce	250
Tasmanian Salmon Steak (D) (R) asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce	290
$Lamb\ Rack_{\text{(D)(S)}}$ bone-in roasted Australian lamb rack, baby eggplant, snow peas, potato, Thai green curry	650
Wagyu Rib Eye (D) (A) 250 gr MB3 rib eye, Karangasem Sarawak black pepper sauce, French fries, salad	720
Slow-cooked Pork Ribs (P) (D) (SE) kimchi & cabbage salad, green scallion, sesame seeds, potato wedge	290

Chicken Sate (S) (TN) miso-marinated chicken thigh, chili & mango salsa, colo-colo sauce	220
Duck Leg (GF) (SF) braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah	265
Atlantic Black Codfish (D)(S) pan-seared fillet, eggplant & potato balado', coconut woku sauce, kemangi oil, mango & tomato salsa	410
Wagyu Beef Cheek Rendang (D) (S) (TN) braised Australian beef cheek, stuffed onion, seared "satay lontong"	410
PASTA LOVERS House-made Linguine Tagliatelle Rigatoni (E) with choice of: Vegan & gluten-free Spaghetti Penne are available upon request	
Pomodoro e Basilico (VG) tomato coulis, fresh basil, extra virgin olive oil	170
Arrabbiata (VG) tomato coulis, organic cherry tomato, Plaga Farm chili, garlic, fresh basil • Sustainable Prawns (SF) - additional 80	175
Bolognese (D) (A) slow-cooked san marzano tomato & Australian grass-fed beef ragout	250
Pesto Genovese (D) (V) (TN) basil pesto, seasonal green vegetables, pine nuts, Grana Padano	190
Aglio, Olio e Gamberi (D) (SF) garlic, chili, sustainable prawns, parsley, sun-dried tomatoes	240
HOUSE MADE SOURDOUGH PIZZA	
Margherita (D)(V) tomato, mozzarella, basil	180
Capricciosa (D) (P) tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives	220
Diavola (D) (P) tomato, mozzarella, spicy salami, jalapeño, oregano	220

Salmone (D) plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill	285
Burrata (D) tomato, mozzarella, beef bresaola, arugula, cherry tomato, burrata cheese	295
WORK ON WOK	
Cap Cay (VG) (SE) stir-fried Asian vegetables, tofu, soy sauce, sesame oil	170
Nasi or Mie Goreng (TN) (E) (S) (SF) rice or egg noodles tossed with carrots, cabbage, leek, choy sum & fried egg, served with homemade spicy sambal, vegetable acar & prawn cracker • Free-range Chicken Satay - additional 50 • Sustainable Prawns (SF) - additional 80	190
Fresh Local Jumbo Shrimp Pad Thai Style (E) (S) (TN) (SF) rice noodles, carrots, bean sprouts, peanuts, tamarind sauce	295
Stir-fry Black Pepper Beef (S) (SE) grain-fed sirloin, Plaga sweet bell pepper, Karangasem Sarawak pepper, onion, steamed rice	420
ON THE THUMB served with condiments & your choice of French Fries or Mixed Salad	
Panino Caprese (D) (TN) (V) grilled vegetables, tomato, mozzarella, arugula, basil pesto	195
SO Fish Burger (D) (E) (SE) breaded seabass fillet, tartare sauce, red cabbage coleslaw	250
Club Sandwich $_{(D)(E)}$ to a sted white bread, sous vide chicken breast, fried egg, crispy lettuce, tomato, mayonnaise, your choice of beef or pork bacon	295
Jumeirah Beef Burger (D) (E) (SE) Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar	325

SIDE DISH

Choose Your Topping

Chantilly | Chocolate Sauce | Caramel Sauce

Kailan (S) (VG) stir-fried, vegetarian oyster sauce, crispy garlic	95
Steam or Sautéed Seasonal Vegetable (VG)	90
French Fries (VG)	90
White Rice (VG)	55
SWEET TREAT	
Tiramisu (A) (D) (E) ladyfinger biscuit, coffee, amaretto jelly, mascarpone cream, cacao	170
Sweet Banana Delight (D) (E) pandan mousse, banana crémeux, coco pandan sorbet	160
Tape Cheesecake (D) (V) fermented cassava cheesecake, Opalys whipped ganache, mixed berry sorbet, fresh raspberry	160
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$ \begin{tabular}{ll} Tropical Baba $_{(D)(E)}$ \\ exotic fruit salad, Papua vanilla chantilly, passion fruit, mango \& yuzu gel, coriander \\ \end{tabular} $	160
Fresh Fruits Platter (V) (GF) seasonal local fruits, Balinese honey, lime	95
ICE CREAM & SORBET	
Ice Cream Selection (D) (E) (TN) Vanilla Strawberry Chocolate Rocher Salted Caramel Pistachio	50/scoop
Sorbets Selection (VG) Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	50/scoop

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Caramel Pearl | Dark Chocolate Pearl | Marshmallow | Roasted Almond | Cookies