

Segaran

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.



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 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)	170
<i>house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint, roasted coconut, peanuts</i>	
Organic Corn Fritter (E) (SF)	175
<i>fresh corn fritter, chili prawn, jicama pickle, herbs, tobiko</i>	
Indian Ocean Yellowfin Tuna (R)	220
<i>seared loin, Balinese bulgur salad, chilled green lettuce soup</i>	
Jumeirah Caesar Salad Plain (D) (E)	170
<i>Romaine lettuce, homemade sourdough garlic croutons, shredded Grana Padano, Caesar dressing, lemon, your choice of beef or pork bacon</i>	
<ul style="list-style-type: none">• <i>Free-range Char-grilled Chicken Breast</i> additional 50• <i>Sautéed Shrimp Garlic & Parsley</i> (SF) additional 80	
Plaga Farm Baby Cucumber Salad (D) (GF) (TN) (V)	220
<i>feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing, roasted organic seed</i>	
Local Cow's Milk Burrata (D) (V) (TN) (GF)	275
<i>heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil</i>	
Jambu & Kale Salad (VG) (TN)	150
<i>local green kale, water guava, red cabbage, carrot, baby spinach, avocado, roasted walnut, organic seeds, lemon mustard dressing</i>	

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SUSHI ROLL

Dragon Eyes (SE) (SF)	190
<i>shrimp, mango, cucumber, yuzu, tobiko</i>	
Spicy Papua Crab California Roll (SF) (SE) (GF) (D)	295
<i>avocado, cucumber, spicy mayo, sesame</i>	
Tuna Maluku (D) (TN) (E) (R)	190
<i>Maluku-style ceviche, cucumber & avocado roll, crispy rice cracker, sambal mayo</i>	
Veggie Roll (VG)	160
<i>cucumber, carrot, cabbage & asparagus, pickled ginger, avocado</i>	

SOUPS

Miso Soup (S) (SE)	135
<i>tofu, seaweed, shiitake, miso dashi broth</i>	
Gazpacho (VG)	170
<i>cherry tomato, celery, cucumber, coriander, watermelon</i>	


MUST TRY

Bamboo Lobster Tagliatelle (D) (E) (SF)	890
<i>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</i>	

LARGE PLATE

Organic Chicken (D)	250
<i>smoked, burned & popped corn, king oyster mushroom, Andaliman green pepper sauce</i>	
Tasmanian Salmon Steak (D) (R)	290
<i>asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce</i>	
Lamb Rack (D) (S)	650
<i>bone-in roasted Australian lamb rack, baby eggplant, snow peas, potato, Thai green curry</i>	
Wagyu Rib Eye (D) (A)	720
<i>250 gr MB3 rib eye, Karangasem Sarawak black pepper sauce, French fries, salad</i>	
Slow-cooked Pork Ribs (P) (D) (SE)	290
<i>kimchi & cabbage salad, green scallion, sesame seeds, potato wedge</i>	

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Chicken Sate (S) (TN) 220
miso-marinated chicken thigh, chili & mango salsa, colo-colo sauce

Duck Leg (GF) (SF) 265
braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah

Atlantic Black Codfish (D) (S) 410
pan-seared fillet, eggplant & potato balado, coconut woku sauce, kemangi oil, mango & tomato salsa

Wagyu Beef Cheek Rendang (D) (S) (TN) 410
braised Australian beef cheek, stuffed onion, seared "satay lontong"

PASTA LOVERS

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

Pomodoro e Basilico (VG) 170
tomato coulis, fresh basil, extra virgin olive oil

Arrabbiata (VG) 175
tomato coulis, organic cherry tomato, Plaga Farm chili, garlic, fresh basil
• Sustainable Prawns (SF) - additional 80

Bolognese (D) (A) 250
slow-cooked san marzano tomato & Australian grass-fed beef ragout

Pesto Genovese (D) (V) (TN) 190
basil pesto, seasonal green vegetables, pine nuts, Grana Padano

Aglia, Olio e Gamberi (D) (SF) 240
garlic, chili, sustainable prawns, parsley, sun-dried tomatoes


HOUSE MADE SOURDOUGH PIZZA

Margherita (D) (V) 180
tomato, mozzarella, basil

Capricciosa (D) (P) 220
tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives

Diavola (D) (P) 220
tomato, mozzarella, spicy salami, jalapeño, oregano

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Salmone ^(D) 285
plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill

Burrata ^(D) 295
tomato, mozzarella, beef bresaola, arugula, cherry tomato, burrata cheese

WORK ON WOK

Cap Cay ^{(VG) (SE)} 170
stir-fried Asian vegetables, tofu, soy sauce, sesame oil

Nasi or Mie Goreng ^{(TN) (E) (S) (SF)} 190
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

Fresh Local Jumbo Shrimp Pad Thai Style ^{(E) (S) (TN) (SF)} 295
rice noodles, carrots, bean sprouts, peanuts, tamarind sauce

Stir-fry Black Pepper Beef ^{(S) (SE)} 420
grain-fed sirloin, Plaga sweet bell pepper, Karangasem Sarawak pepper, onion, steamed rice

ON THE THUMB

served with condiments & your choice of French Fries or Mixed Salad

Panino Caprese ^{(D) (TN) (V)} 195
grilled vegetables, tomato, mozzarella, arugula, basil pesto

SO Fish Burger ^{(D) (E) (SE)} 250
breaded seabass fillet, tartare sauce, red cabbage coleslaw

Club Sandwich ^{(D) (E)} 295
toasted white bread, sous vide chicken breast, fried egg, crispy lettuce, tomato, mayonnaise, your choice of beef or pork bacon

Jumeirah Beef Burger ^{(D) (E) (SE)} 325
Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar

SIDE DISH

Kailan (S) (VG)	95
<i>stir-fried, vegetarian oyster sauce, crispy garlic</i>	
Steam or Sautéed Seasonal Vegetable (VG)	90
French Fries (VG)	90
White Rice (VG)	55


SWEET TREAT

Tiramisu (A) (D) (E)	170
<i>ladyfinger biscuit, coffee, amaretto jelly, mascarpone cream, cacao</i>	
Sweet Banana Delight (D) (E)	160
<i>pandan mousse, banana crèmeux, coco pandan sorbet</i>	
Tape Cheesecake (D) (V)	160
<i>fermented cassava cheesecake, Opalys whipped ganache, mixed berry sorbet, fresh raspberry</i>	
Dadar Gulung (D) (E) (V)	135
<i>rolled pandan crêpe with palm sugar and grated coconut, jackfruit compote, coconut sorbet</i>	
Crème Caramel (V) (TN) (D) (E)	160
<i>classic vanilla flavored custard creme, balinese tangerine, crispy almond, sponge, orange-caramel sauce</i>	
Fresh Fruits Platter (V) (GF)	95
<i>seasonal local fruits, Balinese honey, lime</i>	

ICE CREAM & SORBET

Ice Cream Selection (D) (E) (TN)	50/scoop
Vanilla Strawberry Chocolate Rocher Salted Caramel Pistachio	
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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