

# 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

<b>Free-range Local Duck Thai Style</b> <small>(TN) (SF)</small>	170
house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint, roasted coconut, peanuts	
<b>Organic Corn Fritter</b> <small>(E) (SF)</small>	175
fresh corn fritter, chili prawn, jicama pickle, herbs, tobiko	
<b>Indian Ocean Yellowfin Tuna</b> <small>(R)</small>	220
seared loin, Balinese bulgur salad, chilled green lettuce soup	
<b>Jumeirah Caesar Salad Plain</b> <small>(D) (E)</small>	170
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 <small>(SF)</small> additional 80	
<b>Plaga Farm Baby Cucumber Salad</b> <small>(D) (GF) (TN) (V)</small>	220
feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing, roasted organic seed	
<b>Local Cow's Milk Burrata</b> <small>(D) (V) (TN) (GF)</small>	275
heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil	
<b>Jambu &amp; Kale Salad</b> <small>(VG) (TN)</small>	150
local green kale, water guava, red cabbage, carrot, baby spinach, avocado, roasted walnut, organic seeds, lemon mustard dressing	

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 Rupiah and subject to 21% of service charge and prevailing government tax

## SUSHI ROLL

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

## SOUPS

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

## MUST TRY

<b>Bamboo Lobster Tagliatelle</b> (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

<b>Organic Chicken</b> (D)	250
<i>smoked, burned &amp; popped corn, king oyster mushroom, Andaliman green pepper sauce</i>	
<b>Tasmanian Salmon Steak</b> (D) (R)	290
<i>asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce</i>	
<b>Lamb Rack</b> (D) (S)	650
<i>bone-in roasted Australian lamb rack, baby eggplant, snow peas, potato, Thai green curry</i>	
<b>Wagyu Rib Eye</b> (D) (A)	720
<i>250 gr MB3 rib eye, Karangasem Sarawak black pepper sauce, French fries, salad</i>	
<b>Slow-cooked Pork Ribs</b> (P) (D) (SE)	290
<i>kimchi &amp; cabbage salad, green scallion, sesame seeds, potato wedge</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 Rupiah and subject to 21% of service charge and prevailing government tax

<b>Chicken Sate</b> (S) (TN)	220
<i>miso-marinated chicken thigh, chili &amp; mango salsa, colo-colo sauce</i>	
<b>Duck Leg</b> (GF) (SF)	265
<i>braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	
<b>Atlantic Black Codfish</b> (D) (S)	410
<i>pan-seared fillet, eggplant &amp; potato balado', coconut woku sauce, kemangi oil, mango &amp; tomato salsa</i>	
<b>Wagyu Beef Cheek Rendang</b> (D) (S) (TN)	410
<i>braised Australian beef cheek, stuffed onion, seared "satay lontong"</i>	

## PASTA LOVERS

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

<b>Pomodoro e Basilico</b> (VG)	170
<i>tomato coulis, fresh basil, extra virgin olive oil</i>	
<b>Arrabbiata</b> (VG)	175
<i>tomato coulis, organic cherry tomato, Plaga Farm chili, garlic, fresh basil</i>	
• Sustainable Prawns (SF) - additional 80	
<b>Bolognese</b> (D) (A)	250
<i>slow-cooked san marzano tomato &amp; Australian grass-fed beef ragout</i>	
<b>Pesto Genovese</b> (D) (V) (TN)	190
<i>basil pesto, seasonal green vegetables, pine nuts, Grana Padano</i>	
<b>Aglio, Olio e Gamberi</b> (D) (SF)	240
<i>garlic, chili, sustainable prawns, parsley, sun-dried tomatoes</i>	

## HOUSE MADE SOURDOUGH PIZZA

<b>Margherita</b> (D) (V)	180
<i>tomato, mozzarella, basil</i>	
<b>Capricciosa</b> (D) (P)	220
<i>tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives</i>	
<b>Diavola</b> (D) (P)	220
<i>tomato, mozzarella, spicy salami, jalapeño, oregano</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 Rupiah and subject to 21% of service charge and prevailing government tax

<b>Salmone</b> (D) <i>plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill</i>	285
<b>Burrata</b> (D) <i>tomato, mozzarella, beef bresaola, arugula, cherry tomato, burrata cheese</i>	295

## WORK ON WOK

<b>Cap Cay</b> (VG) (SE) <i>stir-fried Asian vegetables, tofu, soy sauce, sesame oil</i>	170
<b>Nasi or Mie Goreng</b> (TN) (E) (S) (SF) <i>rice or egg noodles tossed with carrots, cabbage, leek, choy sum &amp; fried egg, served with homemade spicy sambal, vegetable acar &amp; prawn cracker</i>	190
<ul style="list-style-type: none"> <li>• <i>Free-range Chicken Satay - additional 50</i></li> <li>• <i>Sustainable Prawns (SF) - additional 80</i></li> </ul>	
<b>Fresh Local Jumbo Shrimp Pad Thai Style</b> (E) (S) (TN) (SF) <i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	295
<b>Stir-fry Black Pepper Beef</b> (S) (SE) <i>grain-fed sirloin, Plaga sweet bell pepper, Karangasem Sarawak pepper, onion, steamed rice</i>	420

## ON THE THUMB

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

<b>Panino Caprese</b> (D) (TN) (V) <i>grilled vegetables, tomato, mozzarella, arugula, basil pesto</i>	195
<b>SO Fish Burger</b> (D) (E) (SE) <i>breaded seabass fillet, tartare sauce, red cabbage coleslaw</i>	250
<b>Club Sandwich</b> (D) (E) <i>toasted white bread, sous vide chicken breast, fried egg, crispy lettuce, tomato, mayonnaise, your choice of beef or pork bacon</i>	295
<b>Jumeirah Beef Burger</b> (D) (E) (SE) <i>Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar</i>	325

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 Rupiah and subject to 21% of service charge and prevailing government tax

## SIDE DISH

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

## SWEET TREAT

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

## ICE CREAM & SORBET

<b>Ice Cream Selection</b> (D) (E) (TN)	50/scoop
Vanilla   Strawberry   Chocolate   Rocher   Salted Caramel   Pistachio	
<b>Sorbets Selection</b> (VG)	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 Rupiah and subject to 21% of service charge and prevailing government tax