

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.



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All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

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

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Vegan Beetroot Salad (VG) (S) (SE)	170
<i>baked beetroot, creamy tofu, edamame, zucchini, crispy tempeh, soy, ginger & sesame dressing</i>	
Squid Jimbaran (SF)	220

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, shitake, miso dashi broth</i>	
Gazpacho (VG)	170
<i>cherry tomato, celery, cucumber, coriander, watermelon</i>	
Wagyu Beef Oxtail (TN)	240
<i>archipelago-spice oxtail broth, root vegetable, celery, tomato, rice cracker, lime</i>	

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MUST TRY

Bamboo Lobster Tagliatelle (D) (E) (SF)	890
<i>traditional hand cutted egg yolk pasta finished in a rich kaffir lime flavoured bisque, organic heirloom cherry tomatoes, roasted bamboo lobster, lemon zest, fresh herbs</i>	
Dreamland Seafood BBQ Stove (D) (E) (S) (SF)	980
<i>grilled bamboo lobster, garlic & kaffir sustainable prawns, Jimbaran squid skewer, coral fish, roasted octopus tentacles, sambal matah, chili & mango salsa, garlic aioli, garden salad, steamed rice</i>	

“MEDITERRASIAN” FLAVOURS

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>	
Lobster “Catalana” 700 gr (SF) (GF)	1.360
<i>steamed bamboo lobster, heirloom tomatoes, celery, red onion, kemangi, herbal lemon dressing</i>	
King Prawns Black Risotto (D) (E) (SF)	325
<i>squid ink carnaroli rice, grilled prawns, confit tomatoes, burrata, basil</i>	
Slow-cooked Pork Ribs (P) (D) (SE)	290
<i>kimchi & cabbage salad, green scallion, sesame seeds, potato wedge</i>	

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TASTE OF INDONESIA

Chicken Sate (S) (TN)	220
<i>miso-marinated chicken thigh, chili & mango salsa, colo-colo sauce</i>	
Duck Leg (GF) (SF)	265
<i>braised duck leg, balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	
Lamb Shank Madura (GF)	610
<i>braised Australian lamb shank, baby onion, cherry tomatoes, gulai sauce, shallot marmalade</i>	
Short Rib Iga Sapi Panggang (TN) (S)	630
<i>marinated slow-cooked Wagyu beef short ribs, homemade peanut sauce, acar, rice cracker</i>	
Atlantic Black Codfish (D) (S)	410
<i>pan-seared fillet, eggplant & potato balado', coconut woku sauce, kemangi oil, mango & tomato salsa</i>	
Pork Belly Samsam (P) (TN)	400
<i>slow-roasted local marbled black pork belly, braised cassava, red bean, sambal embe, crackling, base genep, steamed rice</i>	
Wagyu Beef Cheek Rendang (D) (S) (TN)	410
<i>braised Australian beef cheek, stuffed onion, seared "satay lontong"</i>	
Organic Eggplant (V) (TN)	180
<i>braised garden eggplant with sweet soy, spicy tomato sambal, umami tofu, peanut, kemangi oil, rengginang</i>	
Jumbo Prawn Medan (SF) (GF)	410
<i>Jimbaran market fresh jumbo prawn, long beans, ginger torch, Andaliman spice, soft tofu, arsik sauce</i>	
Octopus Bakar (SF)	310
<i>char-grilled octopus, chickpeas mousseline, bell pepper salsa, kemangi oil, sago crackers</i>	

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PASTA LOVERS

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

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

HOUSE MADE SOURDOUGH PIZZA

Margherita (D) (V)	180
<i>tomato, mozzarella, basil</i>	
Capricciosa (D) (P)	220
<i>tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives</i>	
Diavola (D) (P)	220
<i>tomato, mozzarella, spicy salami, jalapeño, oregano</i>	
Salmone (D)	285
<i>plain sourdough base, cream, mozzarella, creamy cheese, smoked salmon, red onions, dill</i>	
Burrata (D)	295
<i>tomato, mozzarella, beef bresaola, arugula, cherry tomato, burrata cheese</i>	

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WORK ON WOK

Cap Cay (VG) (SE)	170
<i>stir-fried Asian vegetables, tofu, soy sauce, sesame oil</i>	
Nasi or Mie Goreng (TN) (E) (S) (SF)	190
<i>rice or egg noodles tossed with carrots, cabbage, leek, choy sum & fried egg, served with homemade spicy sambal, vegetable acar & prawn cracker</i>	
• <i>Free-range Chicken Satay - additional 50</i>	
• <i>Sustainable Prawns (SF) - additional 80</i>	
Fresh Local Jumbo Shrimp Pad Thai Style (E) (S) (TN) (SF)	295
<i>rice noodles, carrots, bean sprouts, peanuts, tamarind sauce</i>	
Stir-fry Black Pepper Beef (S) (SE)	420
<i>grain-fed sirloin, Plaga sweet bell pepper, Karangasem Sarawak pepper, onion, steamed rice</i>	

ON THE THUMB

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

SO Fish Burger (D) (E) (SE)	250
<i>breaded seabass fillet, tartare sauce, red cabbage coleslaw</i>	
Jumeirah Beef Burger (D) (E) (SE)	325
<i>Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar</i>	

SIDE DISH

Truffle Mashed Potatoes (V) (D)	110
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 crémeux, coco pandan sorbet</i>	
Tape Cheesecake (D) (V)	160
<i>fermented cassava cheesecake, Opalys whipped ganache, mixed berry sorbet, fresh raspberry</i>	
Mango Tropical (D) (E)	160
<i>mango-lime compote, passion namelaka, light cream, meringue, mango sorbet</i>	
Chocolate Crème Brûlée (D) (E) (TN)	170
<i>chocolate custard, dark chocolate streusel, chocolate tuile</i>	
Dadar Gulung (D) (V) (E)	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>	
Bubur Sumsum (VG) (GF)	140
<i>traditional Javanese rice flour & coconut milk dessert, palm sugar sauce, textures of mango & jack fruit</i>	
Pisang Goreng (V) (D) (E)	120
<i>traditional Indonesian's crispy banana fritters, chocolate sauce, Papua vanilla ice cream</i>	
Fresh Fruits Platter (V) (GF)	95
<i>seasonal local fruit, 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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