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.



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, it has also introduced our kitchen 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 population for dietary and lifestyle inspiration (people from these regions are, after all, the healthiest and longest living people on earth). Our chefs are excited to highlight the best of MediterrAsian fusion through the below dishes.

STARTERS

Free-range Local Duck Vietnamese Style (DF) (SF) (N) (LS) — 180
House smoked duck breast, bean sprout, carrots, green papaya, pomelo, coriander, mint, fried peanuts & shallots

Organic Corn Fritter (E) (DF) (N) (SF) (LS) (R) — 195
Fresh corn fritter, chili prawn, jicama pickle, herbs, tobiko

Indian Ocean Yellowfin Tuna (R) (SF) (LS) — 220
Seared loin, Balinese bulgur salad, chilled green lettuce gazpacho

Thai Salmon Tartar (R) (DF) (SF) — 280
Slightly cured, cucumber, shallot, chili & lemongrass seasoning, Thai style coconut, kefir, chili & galangal flavoured sauce, rice cracker

Jumeirah Caesar Salad (E) (MU) (SF) (S) — 170
Romaine lettuce, homemade sourdough garlic croutons, shredded Grana Padano, Caesar dressing, lemon, choice of beef OR pork bacon

- *Free-range Char-grilled Chicken Breast - additional 50*
- *Sautéed Shrimp Garlic & Parsley* (SF) (LS) *- additional 80*

Local Cow's Milk Burrata (V) (GF) (LS) — 275
Heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil

Jambu & Kale Salad (GF) (DF) (MU) (VG) (N) (LS) — 150
Local green kale, water guava, red cabbage, baby cucumber, carrot, baby spinach, avocado, roasted walnut, organic seeds, lemon mustard dressing

Vegan Beetroot Salad (GF) (DF) (SE) (S) (LS) (VG) — 170
Baked beetroot, creamy tofu, edamame, zucchini, crispy tempeh, soy, ginger & sesame dressing

Calamari (DF) (SF) (LS) — 330
Grilled Jimbaran market squid, Balinese sambal embe, kefir lime, pineapple sambal

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SUSHI ROLL

Dragon Eyes (DF) (E) (MU) (S) (SF) (SE) (R) — 190
Shrimp, mango, cucumber, yuzu, tobiko

Spicy Papua Crab California Roll (GF) (DF) (SF) (SE) (MU) (S) (E) (LS) — 295
Avocado, cucumber, spicy mayo, sesame

Tuna Maluku (DF) (MU) (SF) (E) (S) (N) (R) (LS) — 190
Maluku-style ceviche, cucumber & avocado roll, crispy rice cracker, sambal mayo

Veggie Roll (GF) (DF) (S) (VG) (LS) — 160
Cucumber, carrot, cabbage & asparagus, pickled ginger, avocado

SOUPS

Miso Soup (GF) (DF) (SF) — 150
Tofu, seaweed, shiitake, miso dashi broth

Gazpacho (VG) (LS) — 170
Locally sourced cherry tomato, celery, cucumber, coriander & watermelon chilled soup

Wagyu Beef Oxtail (DF) (LS) (N) — 240
Archipelago spice oxtail broth, root vegetable, celery, tomato, rice cracker, lime

Wonton Chicken Soup (DF) (E) (SF) (SE) — 220
Flavoured chicken bouillon, bok choi, homemade chicken, prawn & vegetables wonton, Hong Kong egg noodles, homemade spicy chili oil

MAIN COURSE

MUST TRY

Bamboo Lobster Tagliatelle (E) (SF) (LS) — 890
Traditional hand cut egg yolk pasta finished in a rich kefir lime flavoured bisque, organic heirloom cherry tomatoes, roasted bamboo lobster, lemon zest & fresh herbs

Dreamland Seafood BBQ platter (GF) (E) (MU) (S) (SF) (LS) — 980
Grilled bamboo lobster, garlic & kefir prawns, Jimbaran squid skewer, coral fish, roasted octopus, Sambal matah, chili & mango salsa, garlic aioli, garden salad, steamed rice

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"MEDITERRASIAN" FLAVOURS

Organic Chicken (LS) — 290
Smoked, burned & popped corn, king oyster mushroom, Andaliman green pepper sauce

Tasmanian Salmon Steak (SF) (R) — 320
Sauteed green peas, leek & baby potato, avruga caviar, lemon beurre blanc sauce

Tuna Steak (GF) (DF) (N) (LS) — 360
Seared yellowfin tuna loin, garlic & parsley garden winged bean, mediterranean inspired sambal matah

Lamb Rack (MU) (SE) (S) — 870
Bone-in roasted Australian lamb rack, baby eggplant, snow peas, potato, Thai green curry

Wagyu Rib Eye (D) (A) — 780
250 gr MB3 rib eye, Karangasem Sarawak black pepper sauce, French fries, salad

Prawn "a la plancha" (GF) (SF) (LS) — 410
Grilled Jimbaran Bay prawns served with tomato, green bean, garlic, lemon & butter sauce

Slow-cooked Pork Ribs (P) (DF) (SE) — 310
Kimchi & cabbage salad, green scallion, sesame seeds, sweet potato wedge

TASTE OF INDONESIA

Chicken Sate (S) (N) (LS) — 250
Miso-marinated chicken thigh, chili & mango salsa, colo-colo sauce

Duck Leg (GF) (SF) (LS) — 290
Braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah

Ocean Seabream (GF) (S) (SF) (LS) — 690
Jimbaran -style baked boneless fish, aromatic spiced salsa, fresh kemangi

Atlantic Black Codfish (DF) (SF) (S) — 475
Pan-seared fillet, eggplant & potato balado', coconut woku sauce, kemangi oil, mango & tomato salsa

Crispy Pork Belly (GF) (DF) (P) (N) (LS) — 430
Slow roasted Balinese pork belly, pickled cucumber, shallot-chili kemangi sambal, steamed rice

Wagyu Beef Cheek Rendang (D) (S) (TN) — 460
Braised Australian beef cheek, stuffed onion, seared "satay lontong"

Lobster Medan 700 gr (GF) (DF) (N) (SF) (S) (LS) — 1.650
Seared Papua bamboo lobster, long beans, ginger torch, Andaliman spices, soft tofu, arsik sauce

Octopus Bakar (SF) (LS) — 310
Char-grilled octopus, garlic & chickpea mousseline, bell pepper salsa, kemangi oil, sago crackers

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PASTA LOVERS

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

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

Arrabbiata (VG) (DF) 175
Tomato coulis, organic cherry tomato, Plaga Farm chili, garlic, fresh basil
• Jimbaran Bay Prawns (GF) (SF) (LS) - additional 80

Bolognese (GF) 250
Slow-cooked san marzano tomato & Australian grass-fed beef ragout

Pesto Genovese (GF) (V) (N) 190
Basil pesto, seasonal green vegetables, pine nuts, Grana Padano

Aglio, Olio e Gamberi (GF) (SF) (LS) 240
Garlic, chili, Jimbaran bay prawns, parsley, sun-dried tomatoes

HOUSE MADE SOURDOUGH PIZZA

Smoked turkey ham (HALAL) is available upon request to replace non-Halal options

Margherita (V) 180
Tomato, mozzarella, basil

Capricciosa (P) 220
Tomato, mozzarella, mushrooms, cooked pork ham, artichokes, black olives

Diavola (P) 220
Tomato, mozzarella, spicy pork salami, jalapeño, oregano

Regina (V) (N) (LS) 235
Basil pesto, mozzarella, grilled eggplant, sundried tomato, stracciatella cheese

Burrata (LS) 295
Tomato, mozzarella, beef bresaola, arugula, cherry tomato, Gioia burrata cheese

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WORK ON WOK

Cap Cay (DF) (SE) (LS) (VG) — 170
Stir-fried Asian vegetables, tofu, soy sauce, sesame oil

Nasi or Mie Goreng (DF) (N) (E) (SE) (S) (SF) (LS) (V) — 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 (GF) (N) (LS) - additional 50*
- *Jimbaran Bay Prawns (GF) (SF) (LS) - additional 80*

Fresh Local Jumbo Shrimp Pad Thai (N) (E) (SE) (S) (SF) (LS) — 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

SO Fish Burger (E) (SE) (MU) (SF) (S) (LS) — 250
Breaded seabass fillet, tartare sauce, red cabbage coleslaw

Jumeirah Beef Burger (MU) (S) (E) (SE) — 325
Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar

SIDE DISH

Bok Choy (DF) (S) (VG) (LS) — 95
Stir-fried, vegan oyster sauce, crispy garlic

Truffle Mash Potato (GF) (V) — 110
Creamy & buttery potato flavored with truffle

Steamed or Sautéed Seasonal Vegetables (DF) (VG) (LS) — 90

French Fries (DF) (VG) — 90

White Rice (DF) (VG) — 55

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DESERTS

SWEET TREAT

Tiramisu (A) (E) — 170
Lady finger biscuit, coffee, mascarpone cream, cacao, amaretto jelly

Tape Cheesecake (GF) (E) (LS) (V) — 160
Fermented cassava cheesecake, Opalys whipped ganache, mixed berry sorbet, raspberry fresh

Mango Tropical (E) — 160
Mango lime compote, passion namelaka, light cream, meringue, mango sorbet

Millefeuille (A) (E) (N) (V) — 170
Crispy shell, diplomat crème, pineapple, burned coconut ice cream

Dadar Gulung (V) (E) (LS) — 135
Rolled pandan crêpe with palm sugar and grated coconut, jackfruit compote, coconut sorbet

Crème Caramel (V) (N) (E) (LS) — 160
Papua vanilla flavored custard creme, Balinese tangerine, crispy almond, orange-caramel sauce

Hazelnut Affogato (GF) (N) (V) — 135
Hazelnut ice cream, espresso coffee, hazelnut nips
- *45 ml Frangelico Hazelnut Liquor* (A) *- additional 185*

Pisang Goreng (E) (V) (LS) — 120
Crispy tanduk banana, chocolate sauce, vanilla ice cream

Fresh Fruits Platter (GF) (DF) (V) (LS) — 95
Seasonal local fruits, Balinese honey, lime

ICE CREAM & SORBET

Ice Cream Selection (GF) (E) (V) — 50/scoop
Vanilla | Strawberry | Chocolate | Rocher (N) | Salted Caramel | Pistachio (N)

Sorbets Selection (GF) (DF) (VG) — 50/scoop
Mango Pineapple (LS) | Passion Fruits | Lemon Mint | Blood Orange | Coconut (LS)

Additional Topping — 10
Caramel Pearl | Dark Chocolate Pearl | Marshmallow (GF) (E) | Roasted Almond (N) | Cookies (N)
Chocolate Sauce | Caramel Sauce | Whipped Ganache (GF)

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