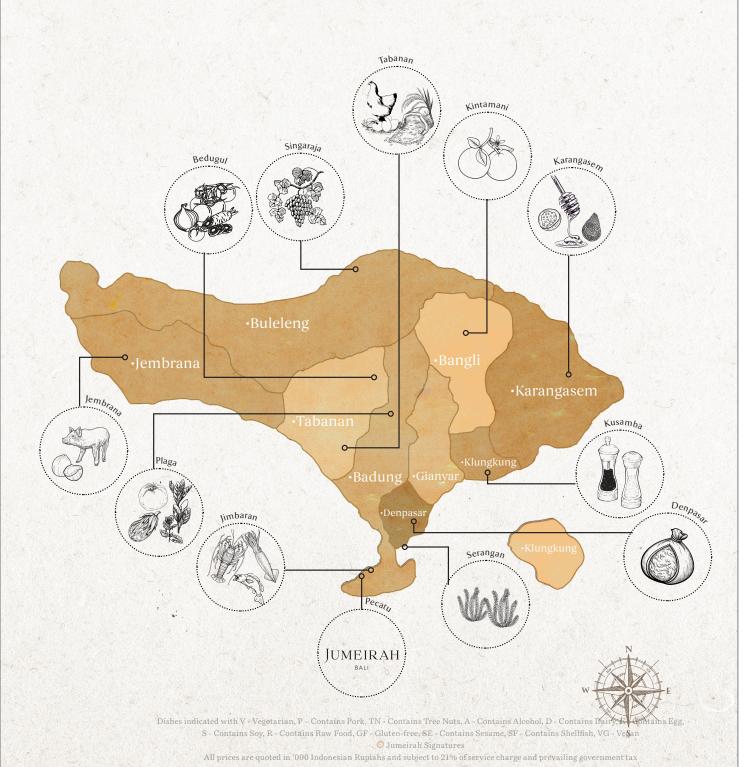


Segaran Dining Terrace celebrates a farm-to-table philosophy, where locally sourced ingredients meet a MediterrAsian spirit of balance and connection. Our chefs draw inspiration from Indonesian traditions, Balinese vibrance, and Mediterranean influences to create food that is honest, seasonal, and full 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, 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 seeds	220
Local Cow's Milk Burrata (D) (V) (TN) (GF) heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil	275
Jambu & Kale Salad $_{\rm (VG)\ (TN)}$ local green kale, water guava, red cabbage, carrot, baby spinach, avocado, roasted walnut, organic seeds, lemon mustard dressing	150

Vegan Beetroot Salad (VG) (S) (SE) baked beetroot, creamy tofu, edamame, zucchini, crispy tempeh, soy, ginger & sesame dressing	170
Squid Jimbaran (SF) local fresh market squid, duxelles and yellow rice, shimeji, barbecue sauce	220
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, shitake, miso dashi broth	135
Gazpacho (VG) cherry tomato, celery, cucumber, coriander, watermelon	170
Wagyu Beef Oxtail (TN) archipelago-spice oxtail broth, root vegetable, celery, tomato, rice cracker, lime	240

MUST TO TRY

Bamboo Lobster Tagliatelle (D)(E)(SF) 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	890
Dreamland Seafood BBQ Stove (D) (E) (S) (SF) 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	980
"MEDITERRASIAN" FLAVOURS	
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
$Lamb\ Rack_{(D)(S)}$ 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
$Lobster \ "Catalana" \ 700 \ gr_{\rm (SF) \ (GF)}$ $steamed \ bamboo \ lobster, \ heirloom \ tomatoes, \ celery, \ red \ onion, \ kemangi, \ herbal \ lemon \ dressing$	1.360
King Prawns Black Risotto (D) (E) (SF) squid ink carnaroli rice, grilled prawns, confit tomatoes, burrata, basil	325
Slow-cooked Pork Ribs (P) (D) (SE) kimchi & cabbage salad, green scallion, sesame seeds, potato wedge	290

TASTE OF INDONESIA

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

PASTA LOVERS

House-made Linguine | Tagliatelle | Rigatoni $_{(E)}$ with choice of: Vegan & gluten free Spaghetti | Penne | 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
$\label{eq:capricciosa} \textbf{Capricciosa}_{(D)(P)} \\ \textit{tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives}$	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	
SO Fish Burger (D) (E) (SE) breaded seabass fillet, tartare sauce, red cabbage coleslaw	250
Jumeirah Beef Burger (D) (E) (SE) Wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar	325
SIDE DISH	
Truffle Mashed Potatoes (V) (D)	110
Kailan (S) (VG) stir-fried, vegetarian oyster sauce, crispy garlic	95
Steam OR Sauteed 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
Mango Tropical (D) (E) mango-lime compote, passion namelaka, light cream, meringue, mango sorbet	160
Chocolate Crème Brule (D) (E) (TN) (A) chocolate custard, dark chocolate streusel, chocolate tuile	170
Dadar Gulung (D) (V) (E) rolled pandan crêpe with palm sugar and grated coconut, jackfruit compote, coconut sorbet	135
Tropical Baba (D) (E) exotic fruit salad, Papua vanilla chantilly, passion fruit, mango & yuzu gel, coriander	160
Pisang Goreng $(E)(D)(V)$ crispy tanduk banana spring roll, chocolate sauce, maple syrup	120
Fresh Fruits Platter (V) (GF) seasonal local fruit, Balinese honey, lime	95
ICE CREAM & SORBET	
$\label{eq:cream} \begin{tabular}{ll} Ice Cream Selection \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	50/scoop
Sorbets Selection (VG) Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	50/scoop
Choose Your Topping Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce	10