

JIMBARAN GARDENS

INDONESIAN & INTERNATIONAL FAVORITE

11.00am - 09.00pm

INDONESIAN

STARTER

- GADO GADO** 🌱🌱 90
steamed vegetables, potatoes, cucumber, fried bean curd, fried bean cake, boiled egg, served with homemade peanut sauces and peanut crackers
- TUNA SAMBAL MATAH** 🌱🌱 140
chargrilled maguro tuna and eggplant, served with raw chili and lime sambal
- LUMPIA** 🌱🌱🌱 90
deep-fried spring rolls with chicken, prawn and vegetables served with pickles and milt spicy peanut sauce
- KAREDOK** 🌱🌱 80
Indonesian raw vegetable salad with garlic, aromatic ginger and peanut sauce

SOUP

- SOP BUNTUT** 170
oxtail soup in beef broth with vegetables, sambal, lime and nutcrackers
- SOTO AYAM** 150
chicken in turmeric broth, glass noodle, crackers, sambal and lime

MAIN COURSE

- MIE ACEH** 🌱🌱 160
fresh noodle tossed with spice shrimp broth, cabbage, bean sprout prawn, shell and crab
- NASI GORENG OR MIE GORENG** 🌱🌱🌱 180
fried rice or egg noodle served with fried egg, fried chicken, vegetables pickles, prawn sambal, chicken satay and prawn crackers
- JIMBARAN CRISPY DUCK** 🌱 180
deep fried crispy duck with local spice served with steamed rice, sambal ulek and sautéed water spinach belacan
- SATE LILIT IKAN** 🌱🌱 160
grilled marinated minced fish in bamboo skewer, served grated coconut vegetables, sambal matah and steamed rice
- SATE AYAM** 🌱 170
chicken satay served with steamed rice, vegetable pickles, crackers and peanut sauce
- SATE KAMBING** 🌱 180
lamb satay served with steamed rice, vegetable pickles, crackers chili shallot and soya peanut sauce
- RENDANG DAGING SAPI** 🌱 180
stewed beef in coconut milk and Indonesian spices served with sautéed water spinach and steamed rice
- GULAI KAMBING** 🌱 170
stewed Lamb in rich coconut milk and local spices, served with steamed chayote, emping crackers and steamed rice
- AYAM BETUTU** 🌱 170
braised chicken in local spices served with grated coconut vegetables, steamed rice and sambal ulek
- TUMIS DAGING SAPI** 🌱 180
work fried local beef tenderloin with mushrooms, tomatoes, chili and black peppersauce served with water spinach belacan and steamed rice
- NASI CAMPUR** 🌱🌱 190
chicken betutu, beef rendang, sate lilit, crispy duck, long bean and bean sprout salad, sambal matah
- TUMIS SARI LAUT** 🌱🌱 230
wok fried mixed seafood (lobster, prawn, squid, crab and shell) and vegetables
- JIMBARAN IKAN BAKAR** 🌱🌱 180
grilled local marinated baby fish (garupa, snapper, barramundi) served with water spinach and rice

SIGNATURE DISHES

For 2 persons 500

JIMBARAN SARI LAUT

grilled mahi mahi steak, squid sambal, garlic butter lobster, black pepper prawn, sautéed water spinach, Jimbaran sari laut soup and steamed rice, serve 3 kind of sambal

FROM THE GRILL

- GRILLED CAMPBELL RIB EYE** 250
sautéed baby potatoes with herbs, red wine sauce and small salad
- GRILLED CUT LET LAMBORGHINI** 235
served with potato wedges, small salad and red wine sauce
- AYAM BAKAR TALIWANG** 🌱 170
grilled spring chicken with Lomboknese spices, served with sautéed water spinach and steamed rice
- KEDONGANAN GRILL PRAWN** 🌱 200
marinated local prawns served with steamed rice and sautéed water spinach

LITE BITES

- CALAMARI** 🌱🌱🌱 120
breaded squid, potato chips, tartar sauce
- TAHU ISI** 🌱🌱🌱 90
battered fried tofu with vegetable and prawn dumpling serve with garlic peanut sauce
- CHICKEN LOLLIPOPS** 🌱🌱 90
deep fried chicken wings with sesame coated soya served with chili mayo
- CHICKEN TORTILLA ROLL** 🌱🌱 150
barbeque tandoori chicken, avocado, fresh vegetables, horseradish mayo in tortilla
- FISH FRITTER** 🌱🌱🌱 140
deep fried beer butter fish served with small salad and chili mayo

DESSERT

- ES CAMPUR** 🌱 170
mixed jelly, plum fruit, fermented cassava with condensed milk and iced crust
- BASIL COCONUT JELLY** 🌱 170
with coconut ice cream and jack fruits
- CINNAMON CHOCOLATE MOUSSE** 🌱🌱 120
with almond rochers
- LIME CHEESE CAKE** 🌱🌱 100
baked lime cheese cake with cream
- BANANA FRITTER** 🌱 90
battered banana fritter with palm sugar and vanilla ice cream
- GELATO ICE CREAM CORNER**
1 SCOPE
2 SCOPE
3 SCOPE
Vanilla, chocolate, strawberry, mango



WESTERN

STARTER

- ROASTED PUMPKIN AND QUINOA SALAD** 🌱 90
honey garlic roasted pumpkin, dusted quinoa pilaf with fresh vegetables, celery, feta and mustard dressing
- CLASSIC CAESAR SALAD** 🌱🌱 90
baby romaine, herb croutons, cherry tomatoes, shaved parmesan cheese and homemade Caesar dressing
- NICOISE SALAD** 🌱 150
seared tuna loin, beans, olive, tomatoes, green leaves, potato and lemon dressing

SOUP

- CREAMY OF MUSHROOM SOUP** 🌱 110
a classic French style creamy soup, made with vegetable broth and mushroom served with garlic bread

- PUMPKIN SOUP** 🌱 100
creamy roasted pumpkin soup served with garlic bread

MAIN COURSE

- LOBSTER TERMIDOR** 🌱🌱 350
creamy cheese lobster gratin served with greens garden salad
- BAKED BARRAMUNDI FILLET** 🌱🌱 180
deep-fried potato wedges, mixed greens salad and lemon butter sauce
- TASMANIAN SALMON** 🌱🌱 200
creamy mashed potato, grilled vegetables and garlic capers butter sauce
- SPAGHETTI** 🌱🌱 130
choose your own sauce (creamy, tomato, bolognese) served with garlic bread
- PENNE** 🌱🌱🌱 130
mixed Jimbaran seafood, garlic, basil pesto served with garlic bread

PIZZA

- PIZZA HAWAIIAN** 🌱🌱 160
pineapple, bell pepper, beef bolognese onion, oregano, tomato concasse and mozzarella cheese
- PIZZA FRUTTI DI MARE** 🌱🌱🌱 160
tuna, squid, prawn, tomato concasse and mozzarella cheese
- PIZZA MARGARITA** 🌱🌱 150
tomato concasse, oregano, mozzarella cheese

BREAD WORK

- BEEF BURGER** 🌱🌱 180
chargrill beef patties, mushroom, emmental cheese
- CLUB SANDWICH** 🌱🌱🌱 150
grilled chicken, crispy bacon, egg, cheddar cheese, tomato and baby romaine
- BLT SANDWICH** 🌱🌱🌱 140
bacon, lettuce, tomato, green leaves
all dishes served with potato chips

Please scan this QR code to see the menu on your device



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax