

## Nelayan Menu

### Appetizer & Soup

<b>Yellow Fin Tuna Carpaccio (G) (D) (H)</b>	160
Wasabi crème, mint avocado puree, red ginger salsa black Tobiko, micro green and crisp parmesan cheese	
<b>*Saur* Crusted Bali Tuna (N) (E) (GL) (H)</b>	160
Dried coconut - turmeric - crispy shallot crusted Bali Tuna Exotic Local fruit, fern tips, tamarind & palm sugar emulsion topped with sambal Kecombrang	
<b>White Fish Ceviche &amp; Soft-Shell Crab (S) (GL) (H)</b>	170
Lemongrass - red chili - shallot - kaffir lime leaves crispy softshell crab, coconut flakes and citrus dressing	
<b>Spicy Salmon Tartare (D) (E) (GL) (G) (HB) (H)</b>	180
Kaffir lime juice - shallot - chili flakes, Bali pomelo relish roasted fennel & garlic puree, Salmon roe & crisp French baguette	
<b>Lobster Bisque (S) (D) (GL) (E) (G) (H)</b>	160
Lobster & prawn tortellini, enoki mushroom, coconut milk Espuma & white Truffle oil	
<b>Mediterranean Seafood Stew (S) (GL) (G) (H)</b>	160
White fish, squid & king prawn, tomato, leek, young fennel lime juice, served with demi baguette croutons	
<b>Vegetarian &amp; Vegan</b>	
<b>Spicy Tomato Cream Soup (V) (D) (E) (GL) (H)</b>	120
Rich & spicy tomato cream soup, crème & cheese tortellini grated parmesan cheese & chili oil	
<b>Quinoa, Avocado &amp; Sweet Potato (VG) (H)</b>	140
Organic red Quinoa, avocado, sweet potato, tortilla chips cherry tomato, micro greens & white Truffle oil	
<b>Eggplant Parmigiana (V) (D) (E) (GL) (H)</b>	160
Baked breaded eggplant, mozzarella & parmesan cheese tomato sauce, baby rucola & extra virgin olive oil	
<b>Vegetable Soup/Minestrone (V/VG) (GL) (E) (D) (N) (H)</b>	90
Garden seasonal vegetable, lentils, cherry tomato, Pasta grated parmesan cheese & Pesto sauce	
<b>Caponata alla Siciliana (V/VG) (D) (H)</b>	160
Classic caponata on grilled marinated eggplant layer served with roasted cherry tomato, mozzarella gratin and baby rucola	
<b>Ricotta Cheese &amp; Spinach Ravioli (V) (D) (GL) (E) (B) (H)</b>	170
Cherry tomato confit, fresh basil, edamame, sunflower seeds butter sage sauce & shaving parmesan cheese	
<b>Potato Gnocchi (V) (E) (GL) (D) (H)</b>	160
Homemade potato gnocchi, sunflower seeds, snow peas sundried tomato, baby rucola & light cream sauce	

### Salad

<b>Bedugul Organic Farm Salad (V) (E) (N) (H)</b>	140
Beetroot, mixed lettuce, avocado, tomato, radish, carrot asparagus, cucumber, boiled egg, sunflower seeds and Italian vinaigrette	
<b>Roma Caesar Salad (E) (S) (P) (N) (D)</b>	140
Baby romaine, anchovies, crouton, fried egg crispy bacon, pine nuts & shaving parmesan with <b>Grilled Chicken Breast</b> 160 with <b>Grilled King Prawn (4 pcs)</b> 180	
<b>Pasta, Pizza, Burger &amp; Sandwich</b>	
<b>Pasta Selection* Spaghetti, Linguini &amp; Penne</b>	
<b>Napolitana (V) (G) (GL) (D) (H) (E)</b>	140
Tomato sauce, black olive, capers, fresh basil & grated parmesan cheese	
<b>Grilled Chicken Pesto (G) (GL) (D) (N) (H) (E)</b>	160
Grilled chicken breast, pesto sauce, grated parmesan cheese and fresh rucola	
<b>Prime Beef Bolognese (G) (GL) (D) (H) (E)</b>	170
Angus beef ragù alla Bolognese with fresh basil butter & grated parmesan cheese	
<b>Crab Meat &amp; Smoked Marlin (B) (G) (GL) (D) (H) (E)</b>	180
Lobster bisque and cream sauce, shimeji mushroom edamame, sunflower seeds, basil & parmesan cheese	
<b>Pizza Margherita (V) (G) (GL) (D) (H)</b>	120
Tomato sauce, Mozzarella, cherry tomato, basil & rucola	
<b>Pizza Spicy Chicken Mushroom (G) (GL) (D) (H)</b>	160
Tomato sauce, Mozzarella, topped with sautéed chicken breast & mushroom, fresh basil, chili flakes & olive oil	
<b>Pizza Seafood (S) (G) (GL) (D) (H)</b>	180
Tomato sauce, Mozzarella, topped with sautéed prawn squid & mahi-mahi fish, Pesto sauce, fresh basil & olive oil	
<b>Pizza Tuna Sambal Matah (S) (G) (GL) (D) (H)</b>	160
Tomato sauce, Mozzarella, topped with grilled Bali Tuna and sambal matah	
<b>Prime Beef Burger (GL) (E) (P) (G) (D)</b>	180
Grilled Angus beef patty with pork bacon, cornichon iceberg lettuce, tomato, cheddar cheese, fried egg on spinach & black sesame seeds bun, served with coleslaw	
<b>JPB Club Sandwich (S) (G) (GL) (P) (E)</b>	160
Grilled chicken breast, iceberg, pork bacon, tomato avocado, fried egg, lemon-mayo on white toasted	
<b>Burger &amp; Sandwich are served with French Fries or Mixed Green Salad</b>	

Bean	B	Halal	H	Nuts	N	Vegan	VG	Dairy	D	Egg	E
Gluten	GL	Garlic	G	Seafood	S	Vegetarian	V	Pork	P		



## Nelayan Menu

### From the Ocean & Earth

<b>Seared Tasmanian Salmon Fillet (S) (D) (E) (G) (H)</b> Cauliflower puree, fricassee organic red quinoa shaving fennel & dill, Beurre blanc & Salmon roe	270
<b>Crispy Skin Barramundi Fillet (S) (D) (N) (G) (H)</b> Fricassee du puy lentils, green pea puree, asparagus cherry tomato, pesto sauce & crispy parmesan cheese	230
<b>Oven Baked Trio Fish Fillet (G) (D) (E) (S) (H)</b> Snapper, Mahi-mahi, Butterfish, Aubergine caviar, confit potato, cherry tomato, grilled onion & Hollandaise sauce	240
<b>Mahi-mahi Fish Fillet (S) (G) (N) (H)</b> Grilled Mahi-mahi fish fillet marinated with Base Gede wrapped in cucumber ribbon, fragrant steamed rice, tossed baby vegetable, Balinese yellow paste sauce & crush peanuts	220
<b>Beef Cheek "73" degree (D) (G) (GL) (H)</b> Soft & tender Prime beef cheek cooked Sous-vide, with creamy polenta, mango and cornichon relish, seasonal baby vegetable & thyme jus	240
<b>Slow Cooked Pork Belly (G) (D) (GL)</b> Kurobuta pork belly Confit in Balinese spices served with buttered Parisienne potato, saffron apple puree, silverskin onion, baby carrot, sprinkle with Serundeng & Honey jus	240
<b>Chicken &amp; Wild Mushrooms Rollata (D) (G) (GL) (H)</b> Truffle mousseline potato, seasonal baby vegetable, cherry tomato, shimeji mushroom, lime chips & mushroom sauce	220

**Signature from the Grill (G) (D) (E) (N) (H)**  
Fresh Caught Jimbaran Seafood  
*Marinated with Balinese Sambal or Garlic basil*

<b>King Tiger Prawn (HB)</b>	120
<b>Mahi-Mahi Fish Fillet</b>	110
<b>Whole Baby Red Snapper</b>	100
<b>Yellowfin Tuna Fillet</b>	110
<b>Gindara Fish Fillet</b>	110
<b>Seafood (Prawn, Squid &amp; Mahi-mahi)</b>	250

Prices are per 100 grams

Served with Mousseline potato or Steamed rice  
Sautéed seasonal vegetable & sambals condiment

### Side Order

Grilled Garden Vegetables Pesto Sauce (N) (G) (D) (H)	60
Truffle Mousseline Potato (D) (H)	60
Rosemary and Garlic Potato Wedges (G) (D) (H)	50
French Fries (D) (GL) (H)	50

Bean B Halal H Nuts N Vegan VG  
Gluten GL Garlic G Seafood S Vegetarian V

### Indonesian Favourite

<b>Lumpia Sayur (V) (E) (GL) (G) (B) (H)</b> Homemade vegetable spring rolls with Local tofu served with sweet chili dipping	100
<b>Lumpia Be Pasih (GL) ((E) G) (B) (H)</b> Homemade Jimbaran seafood spring rolls served with sweet chili dipping	130
<b>Tuna Sambal Matah (S) (G) (B) (H)</b> Balinese style shredded grilled Tuna mixed with sambal matah, kaffir lime & crispy shallot served with sayur urap	140
<b>Sate Lilit Ayam or Ikan (G) (S) (B) (H)</b> Authentic Balinese dish, minced Chicken or Fish satay served with sayur urap & peanut sauce	120/130
<b>Soto Ayam Koya (GL) (G) (E) (B) (H)</b> Traditional Indonesian Chicken soup flavored with rich of Indonesian herbs and spices, served with shredded chicken breast, boiled egg, glass noodle, bean sprout tomato, potato, crispy shallot & emping Melinjo	140
<b>Young Coconut Seafood Soup (S) (G) (H)</b> Balinese style young coconut water seafood soup with prawn, squid, white fish with Local herbs and spices tomato, sweet corn, spring onion and crispy shallot served in young coconut shell	170
<b>Ikan Mebakar (B) (G) (H) (S)</b> Jimbaran style grilled butterflied baby red snapper with Balinese sambal oelek served with steamed rice, sayur urap & sambal condiments	220
<b>Sayur Mekalas (G) (VG) (N) (H)</b> Local seasonal vegetable curried with Balinese yellow paste & coconut milk, served with steamed rice & crispy shallot	160
<b>Bebek Betutu (GL) (G) (B) (H)</b> Legend & Authentic Balinese dish, slow roasted Duck leg marinated with 16 local spices wrapped in banana leaf with steamed rice, sayur urap & sambal condiments	190
<b>Ayam Panggang Jimbaran Puri (G) (B) (N) (H)</b> Grilled half baby chicken marinated with Bumbu Bali served with steamed rice, sayur urap and sambal condiments	190
<b>Rendang Sapi (E) (G) (H) (N)</b> Traditional Sumatran style Braised Prime Beef in "Rendang" paste & coconut milk served with boiled potato, vegetable, steamed rice & soft-boiled egg	190
<b>Nasi or Mie Goreng Chicken/Seafood (E) (N) (GL) (G) (H)</b> Indonesian style stir fried rice or egg noodle with vegetable & fried egg, served with Krupuk udang minced Chicken or Fish satay and sambal condiments	170/190

Dairy D Egg E  
Pork P

One starter, one main course and one dessert menu items marked HB will be charged at 50% of the dish  
Above description is for Half Board guest's entitlement

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## Nelayan Menu

### Homemade Dessert, Ice cream & Sorbet

<b>Chocolate &amp; Mango Fondant (GL) (E) (D) (H)</b> (preparation 15 minutes) White chocolate & mango filling, roasted local peanuts crusted fresh strawberry, mango Parisienne, icing sugar dropped & Cucumber mint sorbet	130	<b>Dadar Gulung (GL) (E) (D) (H)</b> Balinese style grated coconut & palm sugar rolled in "Pandan" crepes, ripe Jackfruit, palm sugar sauce & Coconut Pandan ice cream	95
<b>Chocolate Lover Dome (GL) (D) (E) (H)</b> 70% Bali Dark chocolate mousse cake double coated with ganache & cocoa icing sugar, financier, coffee macaron brownies crumble & Dragon fruit sorbet	130	<b>Bubur Injin (H)</b> Balinese style black glutinous rice, fresh strawberry & Local Jackfruit, coconut & palm sugar sauce, Jackfruit ice cream	95
<b>"LUWAK" Coffee Crème Brûlée (E) (D) (H)</b> Caramelized Local banana, tamarillo & star anise compote crusted coffee bean & Local Banana Mas ice cream	120	<b>Tropical Fresh Fruit Platter (H)</b> Sliced tropical fresh fruit with coconut dip, fresh lime & Kintamani Tangerine sorbet	95
<b>Coconut Panna Cotta (D) (H)</b> Fresh young coconut panna cotta with coconut milk, passion fruit sauce, Dragon fruit sorbet & tuile spiral	110	<b>Choices of Ice Cream or Sorbet per Scoop</b>	30
<b>"Kintamani Apple" Tarte Tatin (GL) (D) (E) (H)</b> Caramelized "Kintamani" apple, cashew nuts crumble caramel sauce, vanilla ice cream on caramel basket and tuile spiral	120	<b>Ice Cream (E) (D) (H)</b> Lady finger Banana (Local Pisang mas) Jackfruit (Nangka) Vanilla Bean Chocolate Coconut Pandan	
<b>Black Sticky Rice Cannelloni (D) (N) (E) (H)</b> Bali black sticky rice Cannelloni filled with fresh mango mousse mango sauce and raspberry ginger sorbet	120	<b>Sorbet (D) (H)</b> Dragon fruit (Magenta) Cucumber Mint Raspberry Ginger Mango Tangerine (Jeruk Kintamani)	
<b>Pisang Goreng (GL) (E) (D) (H)</b> Balinese style banana fritters, caramelized banana, peanuts crumble, Coconut Pandan ice cream & Palm sugar sauce	95		

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## Nelayan Beverage Menu

### Wine by the Glass

#### Sparkling

Jepun Rose, sparkling wine 150  
Bali, Indonesia

#### White

Sababay, White Reserve, Bali 125  
*Muscat Saint Vallier, Chardonnay*

2018 Durvillea, Marlborough 210  
*Pinot Gris*

#### Rose

Sababay Pink Blossom, Bali 125  
*Alphonse-Lavallée, Muscat Saint Vallier*

#### Red

Two Islands, Australia / Bali, *Pinot Noir* 150  
2017 Kaiken Reserva Malbec, Mendoza, Argentina 180  
*Malbec, Cabernet Sauvignon*

### Cocktail

**Signature Cocktail** 160

**Elderflower spritz** (Gin, chardonnay, elderflower nectar, tonic)

**St. Hendricks** (Gin, cucumber nectar, tonic, cucumber, lime)

**Very Old-Fashioned** (Smoked tequila, agave nectar, bitter)

**Coco Mango** (Rum, mango, coconut milk, vanilla, cinnamon)

**Bali Mule** (Vodka, ginger, lychee, lemonade)

**No Man's land** Gin, vodka, rum, blood orange, sour apple, lemonade

#### International Favorite

**Martini** (Gin/vodka, dry vermouth) 160

**Pina Colada** (Rum, pineapple, coconut cream)

**Choice:** classic, strawberry or mango

**Sudi's Margarita** frozen or on the rock Tequila, agave nectar, lemon juice

**Daiquiri** frozen or on the rock (Rum, lemon juice, sugar syrup)

**Choice:** classic, banana, mango, passion fruit or lychee

**Mojito** (Rum, fresh mint, lime, sugar, soda)

**Choice:** classic, strawberry, passion fruit, lychee

#### Feel the Balinese Passion

**Mojito De Ladro** (Arak, lychee nectar, fresh mint, lime) 110

**Bali Happy** (Arak, coconut liqueur, pineapple liqueur, guava juice, orange juice, grenadine)

**Belmond Punch** (Arak, triple sec, orange juice, lime, ginger lemongrass, honey)

**Spicy Tara night** (Arak, lychee, mango juice, fresh chilies)

#### Locally Sourced, Sustainable Aperitivo style cocktail

**Alcoholic** 110

**Avatar** (Arak, choco-mint truffle tea, homemade cinnamon syrup, bitter, orange peel, smoked rosemary)

**Kemangi Fizz** (Voyage island gin, house made lime and orange cordial, kemangi/basil, kaffir lime, house made carbonated water)

**Jimbaran Breeze** (Voyage island gin, seaweed, cucumber, lime, herbs, house carbonated water)

#### Non - Alcoholic

**Tirta Bali** (House carbonated coconut water, house made cinnamon syrup, lemongrass, ginger, lime, rosemary leaves)

**Astungkara Seger** (Celery leaves, cucumber, ginger, honey, lime, salt locally sourced) 75

### Beer

Bintang 55

Heineken 75

### Spirit

#### Local

Arak, Vibe Rum, Vibe Vodka, Vibe Gin, Vibe Tequila 60

#### Imported

Smirnoff Vodka, Captain Morgan Rum 90

Myers's Rum, Havana Club Rum Anejo 3 Anos 100

Ketel One Vodka, Bacardi Light Rum, E&J XO Brandy 120

El Jimador Tequila, ST-Remy Brandy VSOP

Bombay Sapphire Gin, Herradura Tequila 140

Grey Goose Vodka

Tanqueray Ten Gin 160

Diplomatico Reserva Rum, Hendricks's Gin 190

### Aperitif

Martini bianco, dry & rosso, Ricard, Campari 100

### Whisky / Whiskey

JD Red Label, Ballentine, Jim Beam 100

JW Black Label, Old Bushmills, James 125

Chivas Regal, J&B Rare, Jack Daniels 130

Macallan Single Malt 225

### Cognac

Hennessy V.S.O.P 225

Hennessy X.O 500

### Mocktail

**Puribar Seduction** (mango, coconut cream, lemon, grenadine) 75

**Coconut Kiss** (pineapple, lemon, coconut cream)

**Ipanema** (fresh lime, brown sugar, ginger ale)

**Belmond Paradise** (orange juice, lime, ginger, lemongrass, honey)

### Juice

**Chilled** : apple, guava, lime, cranberry 40

**Fresh**: orange, pineapple, watermelon, banana papaya, Young coconut 60

**Frappes, Lassie & Shake** 60

**Frappes** : papaya, banana-lime / green tea-mango

**Lassie** - *with yoghurt*: tropical-coconut

/ banana-honey / pineapple-mint

**Milkshake** - *with ice cream* : banana / strawberry / vanilla

/ chocolate

### Soft Drink

Coke regular/diet, sprite, ginger ale, tonic water soda water 40

### Water

Equil small still / sparkling 380 ml 40

Equil large still / sparkling 760 ml 70

### Tea & Coffee

Your choice of tea and coffee 50



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