



Our Executive Chef “Adi Wijaya” and his culinary team employ a traditional yet innovative approach to cooking with a strong focus on premium quality sustainably sourced & produced local produce.

At Nelayan, contemporary cooking methods and presentations meet Indonesian cuisine! All aspects of our philosophy towards food are driven by freshly caught seafood from the market of Jimbaran Bay, organically produced fruits & vegetables and spices grown locally at the famous Bedugul farms, limited produced grass-fed beef and free-range poultry from the north-west of Bali.

Nelayan Degustation Experience (HB)

Amuse Bouche
Chef's Creation

Lightly Seared Duo of Sesame Seed Tuna Loin (F, D, B, E, H)
Nori sheets, sweet cherry tomato, sesame mayo & wasabi avocado puree

Local Spice Infused Lobster Bisque (C, D, E, GL, L, H)
Lobster & prawn tortellini, enoki mushroom, coconut espuma & truffle oil

Grilled Black Angus Beef Tenderloin MB6 (D, GL, L, H)
Onion jam, broccoli puree, creamy polenta cake & pink peppercorn jus

Star Anise & Lemongrass Panna Cotta (E, D, L, N, H)
Passion fruit sauce, cocoa meringue & dragon fruit sorbet

A selection of freshly brewed Coffee or Tea
Petit fours
750++

with sommelier or mixologist pairing
starting from 350++

B	Bean	C	Crustacean	D	Dairy	E	Egg	F	Fish	H	Hallal
L	Lactose	N	Nut	P	Pork	V	Vegetarian	VG	Vegan	GL	Gluten

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

All prices are in thousand Indonesian rupiah and subject to 21% tax and service

Should you have any dietary requirement please ask our service associates



Melayan

Appetisers & Soups

<i>Lumpia Be Pasih</i> (V, GL, E, B, H) ~ <i>An Indonesian favourite</i> Seafood spring rolls served with sweet chili sauce	130
<i>Tuna Sambal Matah</i> (F, B, H) ~ <i>An Indonesian favourite</i> Balinese style shredded tuna with sambal matah, kaffir lime & sayur urap	140
<i>Sate Lilit Ayam or Ikan</i> (F, N, B, H) ~ <i>An Indonesian favourite</i> A traditional Balinese dish of either minced chicken or fish satay served with sayur urap & peanut sauce	120/130
<i>Sup Be Pasih Kelapa Muda</i> (F, C, N, H) ~ <i>An Indonesian favourite</i> Balinese style young coconut water seafood soup with prawn, squid & white fish with local herbs and spices presented in a coconut	160
Lightly Seared Duo of Sesame Seed Tuna Loin (F, D, B, E, H) Nori sheets, sweet cherry tomato, sesame mayo & wasabi avocado puree	160
White Fish Ceviche & Soft-Shell Crab (F, C, GL, H) Lime dressing - lemongrass - red chili - shallot - coriander, leek lemongrass puree and lime pearl	170
Black Angus Beef Carpaccio (D, GL, L, H) (HB) Pickle shallot, cornichon, semi dried cherry tomato, pesto, balsamic reduction crispy parmesan & truffle mushroom mayo	230
Spicy Salmon Tartare (F, D, E, GL, G, H) (HB) Fennel puree, pomelo & mango relish, black tobiko, baguette chips	170
Garden Vegetable & Lentil Soup (VG/V, B, N, D, L, H) Pesto sauce, parmesan chips & vegetable broth	110
Local Spice Infused Lobster Bisque (C, D, GL, E, L, H) Lobster & prawn tortellini, enoki mushroom, coconut espuma & truffle oil	160
Crab & Corn Chowder (C, D, E, L, H) Crab meat & sweet corn tartare, torched baby corn and chili oil	160

Vegetarian & Vegan

<i>Lumpia Sayur</i> (V, GL, E, B, H) ~ <i>An Indonesian favourite</i> Vegetable spring rolls served with sweet chili sauce	100
Zucchini – Cauliflower – Lentil (VG, H) Balsamic marinated zucchini crusted in peanut, turmeric cauliflower, fricassee lentil	160
Grilled Asparagus, Eggplant Filled Blue Cheese (V, E, D, GL, L, B, H) Baked beetroot, mashed chickpeas, asparagus puree & kemangi oil	160
Red Rice & Mushroom Risotto (VG/V, D, B, GL, L, H) Local red rice with mushroom, asparagus, white truffle oil & coconut espuma	160
Eggplant Parmigiana (VG/V, D, E, GL, L, H) Bread crumbed eggplant with mozzarella, tomato sauce & baby rucola	160
Ricotta Cheese & Spinach Ravioli (V, D, GL, B, E, L, H) Cherry tomato confit, pine nuts, butter sage sauce & shaving parmesan	170

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Chef's Signature Dishes

Pan Seared Trio of Fish Barramundi – Mahi mahi – Gindara (GL, D, F, H) Aubergine caviar, fondant potato, coconut milk & lemongrass velouté	240
Mahi-mahi & King Prawn with Basa-gede (S, N, H) Wrapped in cucumber, light Balinese yellow curry sauce & crushed peanuts	240
Seared Tasmanian Salmon Fillet (F, D, E, B, H) (HB) Red quinoa, cauliflower chili puree, fennel celery mousse & saba bay butter sauce	270
Locally Grown Mushroom Rolled in Chicken Breast (D, G, GL, L, H) Truffle mousseline potato, shallot & red radish confit, balsamic beef jus	220
Slow Cooked Pork Belly in Basa Gede Spice (P, D, GL) Baby vegetable, turning potato, serundeng sprinkle & house produced honey jus	240
Beef Cheek “73” degree (L, D, GL, H) Natural Bali grass-fed beef with soft polenta, mango relish & Singaraja coffee jus	240
Grilled Black Angus Beef Tenderloin MB6 (D, GL, L, H) (HB) Onion jam, broccoli puree, creamy polenta cake & pink peppercorn jus	450

Chef's Indonesian Favourites

<i>Ikan Mebakar</i> , Jimbaran Style Grilled Butterflied Baby Red Snapper (F, B, N, H) Balinese sambal ulek, steamed rice, sayur urap & sambal condiments	220
<i>Ayam Panggang</i> Jimbaran Puri, Grilled Half Baby Chicken (N, B, H) Marinated with bumbu Bali, steamed rice, sayur urap and sambal condiments	180
<i>Bebek Betutu</i> Legendary Balinese Dish, Slow Roasted Duck Leg (N, B, H) Marinated in 16 spices wrapped in banana leaf, steamed rice, sayur urap & sambal condiments	190
<i>Rendang Sapi</i> , Traditional Sumatran Style Prime Beef (E, N, H) Braised in rendang paste & coconut milk, potato, vegetables, steamed rice & soft-boiled egg	190
<i>Be Pasih Mekalas</i> , King prawn - Squid - White fish (F, C, N, B, H) Simmered in Balinese yellow curry paste & coconut milk, steamed rice and melinjo crackers	220
<i>Nasi or Mie Goreng</i> , Indonesian style stir fried rice or egg noodle (E, N, GL, H) Vegetables, fried egg, satay lilit, shrimp crackers, crispy shallot & sambal condiments choice of chicken or seafood (C) (F)	160/180
<i>Nasi Campur</i> , Indonesian style steamed rice accompanied with (C, E, F, GL, H) Sate lilit ayam, grilled prawn & mahi-mahi fish fillet, half boiled egg, sayur urap shrimp crackers, crispy shallot and sambal condiments	220

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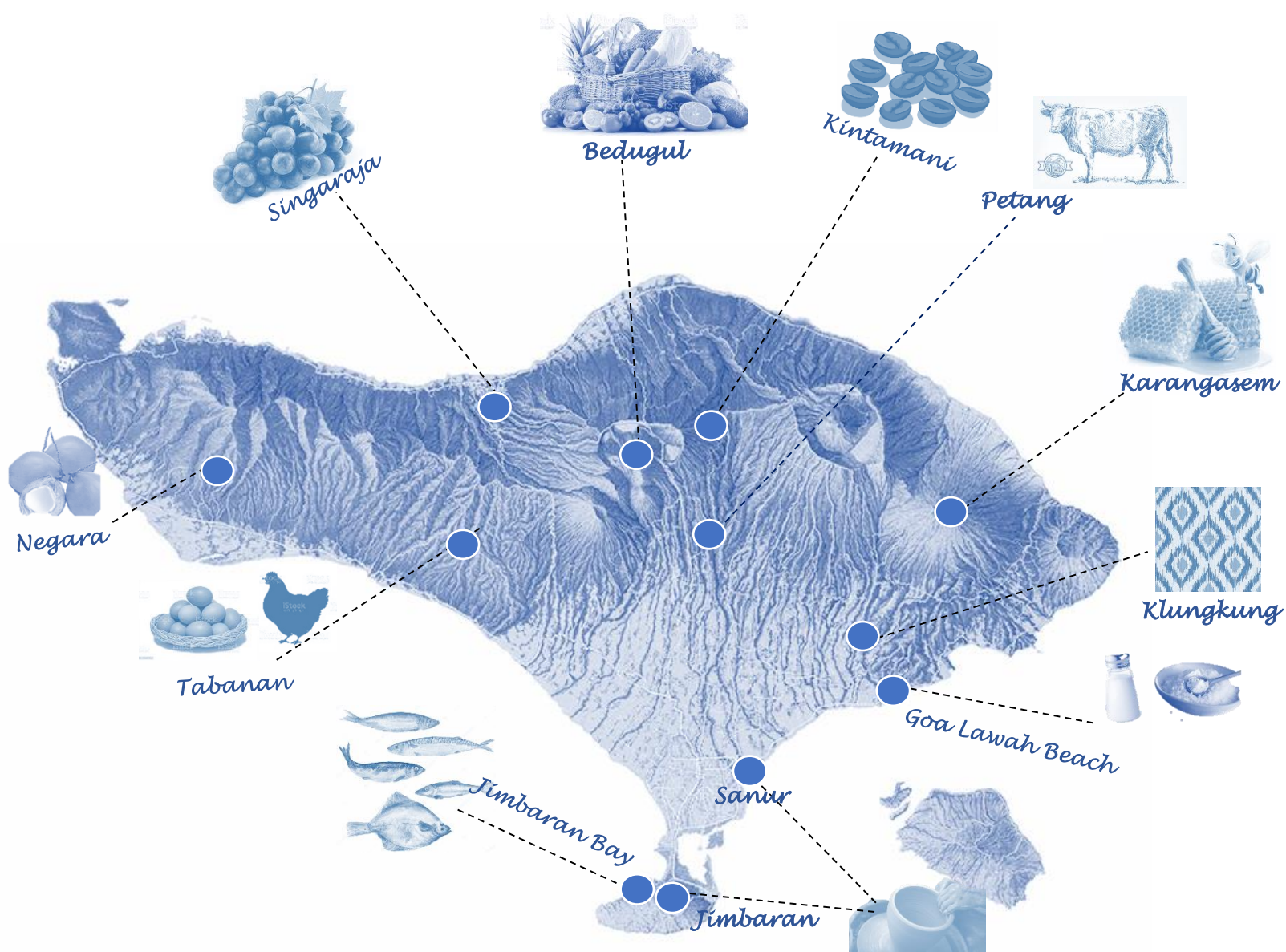
Jimbaran Spice Grilled Seafood

Basting with Balinese Tomato Sambal (F, C, D, N, H)

Baby Lobster	150 (HB)	Yellowfin Tuna Fillet	110
King Prawn	120 (HB)	Baby Squid	110
Whole Baby White Snapper	100	Mahi-mahi Fillet	110
Whole Baby Red Snapper	110	Seafood (prawn, squid & mahi mahi)	250

Prices are per 100 grams
served with steamed rice, grilled seasonal vegetables & sambal condiments

All fish & seafood are Locally sourced



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