



LUNCH MENU

SALAD AND APPETIZER

Bedugul's Farm Salad (VG, N, H)	150
Mesclun mix, beetroot, avocado, tomato, radish asparagus, carrot, cucumber, pumpkin seeds & Italian vinaigrette	
Roma Caesar Salad (E, P, N, D, F, C)	150
Baby romaine, anchovies, crouton, pork bacon sunny side up egg egg, sunflower seeds and shaved parmesan	
with grilled marinated chicken breast	170
with grilled king prawn (4 pcs)	190
Greek Salad (VG/V, L, D, H)	150
Tomato & cherry tomato, cucumber, red onion olives, mixed bell pepper, feta cheese mint leaves & dried oregano	
Quinoa & Bali Tuna Niçoise (F, B, E, D, H)	180
Medium rare yellowfin tuna, green beans baby potato, cherry tomato, olives, quail egg red onion ring & anchovies	
Vegetable Tempura (GL, D, E, V, H)	140
Deep fried garlic battered vegetable served with tartar sauce	
Fish & Veggie (F, E, GL, D, H)	160
Deep fried turmeric battered mahi-mahi fish fillet and seasonal vegetable served with tartar sauce	
Duo Ring (E, D, GL, H)	160
Panko breaded squid rings and onion rings served with remoulade sauce	
Nachos (V, D, L, H)	120
Corn chips topped with torched mozzarella jalapeno, served with sour cream, tomato salsa & guacamole	
Chicken Quesadillas (GL, D, L, N, H)	160
Jalapeno, avocado, fresh tomato, pesto sauce mozzarella cheese, served with sour cream tomato salsa, guacamole and mixed green	

SOUP

Mediterranean Seafood Stew (F, C, GL, H)	170
White fish, squid & king prawn, tomato, leek fennel, served with baguette croutons	
Minestraone (VG/V, N, D, L, H)	120
Vegetable brunoise, lentils, pesto & grated parmesan	
Spicy Tomato Cream Soup (V, D, GL, L, E, H)	120
Rich tomato cream soup, crème fraiche tortellini grated parmesan & chili oil	

PASTA SELECTION

Spaghetti, Penne & Linguini (E, GL)	
Napolitana (VG/V, L, D, H)	150
Tomato sauce, black olive, capers, fresh basil cherry tomato & grated parmesan	
Grilled Chicken Pesto (L, GL, D, N, H)	170
Grilled marinated chicken breast, pesto sauce grated parmesan and fresh arugula	
Prime Beef Bolognese (L, GL, D, H, E)	180
Angus beef ragù alla Bolognese with fresh basil butter & grated parmesan cheese	

PIZZA

Pizza Margherita (V, L, GL, D, H)	130
Tomato sauce, mozzarella, cherry tomato, basil & arugula	
Pizza Spicy Chicken Mushroom (L, GL, D, H)	170
Tomato sauce, mozzarella, sautéed chicken breast mushroom, onion, chili flakes & olive oil	
Pizza Hawaiian (L, GL, D, P)	170
Tomato sauce, mozzarella, Deli ham, pork bacon Pineapple, fresh basil & chili flakes	
Pizza Seafood (F, C, L, GL, D, H)	180
Tomato sauce, mozzarella, sautéed king prawn squid & mahi-mahi fish, pesto sauce, fresh basil and olive oil	

B Bean C Crustacean D Dairy
L Lactose N Nut P Pork

E Egg F Fish H Hallal
V Vegetarian VG Vegan GL Gluten

Prices are in '000' Indonesian Rupiah and subject to 11% government tax and 10% admin charge. Should you have any food allergies and/or special dietary requirements, please mention it to our team talents.



LUNCH MENU

WRAPPED, BURGER, SANDWICH & PANINI

Vegetable & Cheese (VG/V, GL, L, D, H) 150
Grilled garden vegetable, cornichon, tomato iceberg, mozzarella cheese wrapped in tortilla served with mint honey yogurt dipping

Spicy Beef Burrito (L, GL, D, H) 180
Prime beef with capsicum, onion, tomato coriander, cumin, paprika powder, chili, iceberg mozzarella, wrapped in tortilla, served with guacamole

The Island Burger (GL, E, P, L, D) 190
Australian Black Angus Beef Burger
Grilled Chicken Breast Burger 170
Crispy pork bacon, cornichon, iceberg lettuce tomato, cheddar cheese, over easy egg served with coleslaw

Smoked Tuna Sandwich (GL, L, D, F, H) 180
Smoked Bali tuna, iceberg lettuce, tomato grilled pineapple, mint leaves, cheddar cheese chili-mayo on multigrain bread

JPB Club Sandwich (D, GL, P, E) 170
Grilled marinated chicken breast, iceberg lettuce crispy pork bacon, avocado, tomato fried egg, lemon-mayo on multigrain bread

Ham & Cheese Panini (P, D, L, GL) 180
Smoked pork ham, iceberg lettuce, fresh tomato jalapeno, fresh basil, mozzarella & cheddar cheese lemon-mayo on ciabatta bread

Vegetable & Egg Panini (VG/V, D, GL, E, L) 160
Iceberg lettuce, tomato, boiled egg, sauteed spinach, sunflower seeds, mozzarella & cheddar cheese, lemon-mayo on ciabatta bread

All above are served with French Fries or Mixed Salad

CHEF'S SIGNATURE

Chicken Breast Brochette (L, D, H) 190
Marinated with cajun spices, served with mousseline potato, grilled vegetable & mint yogurt

Catch of the Day (F, D, L, H) 210
With cauliflower puree, mushroom & feta cheese, fresh tomato salsa, herbs salad & lemon dressing

Jimbaran Seafood Kebab (F, C, L, D, H) 240
Grilled prawn, fish & squid kebab with garlic basil served with mousseline potato & ratatouille stuffed tomato

INDONESIAN FAVOURITE

Lumpia Sayur (V, GL, E, B, H) 100
Tofu & vegetable spring rolls with glass noodle served with sweet chili dipping

Lumpia Be Pasih (F, C, GL, E, B, H) 130
Jimbaran bay mixed seafood spring rolls served with sweet chili dipping

Sate Ayam (N, B, H) 150
Indonesian style chicken satay served with sayur urap, melinjo crackers & peanut sauce

Soto Ayam Koya (GL, E, B, N, H) 150
Traditional Indonesian chicken soup flavored with rich of Indonesian herbs and spices, served with shredded chicken breast, boiled egg, glass noodle bean sprout, potato, crispy shallot & melinjo crackers

Nasi or Mie Goreng (E, N, GL, H) 180/210
Indonesian style stir fried rice or egg noodle with vegetable, fried egg, shrimp crackers, minced satay and sambal condiments
choice of chicken or seafood (F) (C)

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