



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 & ingredients produced locally.

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

Starter

Yellow Fin Tuna Carpaccio (F, D, L, E, H)  
Wasabi cream, pink ginger & tomato salsa, micro herbs, black tobiko  
and parmesan chips

Soup

Local Spices Infused Lobster Bisque (C, D, E, GL, L, H)  
Lobster & cheese tortellini, shimeji mushroom, white truffle oil & coconut espuma

Main

Grilled Tokusen Wagyu Beef Striploin MB6+ (D, GL, L, H)  
Polenta cake, roasted onion jam, truffle mushroom puree, torched baby carrot  
and green peppercorn jus

Dessert

Dark Chocolate & Avocado Dome (GL, L, D, E, N)  
Avocado mousse double coated with 70% dark chocolate ganache & cocoa icing  
white praline, brownies crumble & mango sorbet

A selection of freshly brewed Coffee or Tea  
Petit fours  
950++

with sommelier or mixologist pairing  
starting from 350++

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

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

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## Appetisers & Soups

<i>Lumpia Be Pasih (F, C, GL, E, B, H) ~ An Indonesian favourite</i> Homemade seafood spring rolls served with sweet chili sauce	130
<i>Tuna Sambal Matah (F, B, H) ~ An Indonesian favourite</i> Grilled tuna loin done medium with sambal matah, sayur urap & crispy shallot	150
<i>Sate Asem Babi (F, N, B, P) ~ An Indonesian favourite</i> Traditional Balinese pork loin satay marinated with kaffir lime & palm sugar served with sayur urap & peanut sauce	150
<i>Jukut Gedang Be Pasih (F, C, B, H) ~ An Indonesian favourite</i> Legendary Balinese young papaya seafood soup with prawn, squid & fish base genep spice, fresh tomato, long bean & presented in a coconut	170
<i>Ginger &amp; Lemongrass House Smoked Tuna Loin (F, D, E, H)</i> Nori sheets, cherry tomato, tobiko, sesame mayo & mint avocado puree	170
<i>Yellow Fin Tuna Carpaccio (F, D, L, E, H)</i> Wasabi cream, pink ginger & tomato salsa, micro herbs, black tobiko and parmesan chips	170
<i>Barramundi Ceviche &amp; Softshell Crab (F, C, GL, H) (HB)</i> Lime dressing - lemongrass - red chili - shallot - cucumber - cilantro cucumber gel, coconut flakes & crisp softshell crab	180
<i>Light Spicy Salmon Tartare (F, D, E, GL, H) (HB)</i> Bali pomelo & mango relish, sweet chili, tobiko, fennel puree, sesame gel and baguette chips	180
<i>Garden Vegetable &amp; Lentil Soup (VG/V, B, D, L, H)</i> Pesto sauce, parmesan chips & vegetable broth	120
<i>Local Spices Infused Lobster Bisque (C, D, E, GL, L, H)</i> Lobster & cheese tortellini, shimeji mushroom, white truffle oil & coconut espuma	170
<i>Seafood &amp; Pea Chowder (F, C, GL, D, L, E, H)</i> Prawn – squid – mahi mahi, pea tartare, herbs crouton & lemongrass oil	170

## Vegetarian & Vegan

<i>Lumpia Sayur (V, GL, E, B, H) ~ An Indonesian favourite</i> Homemade vegetable spring rolls served with sweet chili sauce	100
<i>Zucchini, Lentil &amp; Sweet Corn (V/VG, N, B, H)</i> Herbs marinated zucchini, torched cherry tomato, nuts crusted lentil fricassee sweet corn puree & balsamic dressing gel	170
<i>Grilled Asparagus, Pomelo &amp; Smoked Vegan Gouda Cheese (VG, D, B, H)</i> Avocado, cucumber ribbon, chickpea puree, cherry tomato & kemangi oil	170
<i>Locally Grown Red Rice &amp; Mushroom Risotto (VG/V, D, L, H)</i> Mushroom tempura, parmesan chips, asparagus, white truffle oil & sunflower seeds	170
<i>Eggplant Parmigiana (VG/V, D, E, GL, L, H)</i> Panko breaded eggplant with parmesan & mozzarella, tomato sauce & baby rucola	170
<i>Roasted Pumpkin &amp; Ricotta Ravioli (V, D, GL, L, B, E, H)</i> Cherry tomato, edamame, shimeji mushroom, pumpkin seeds, tomato cream sauce shaved parmesan & coconut espuma	170

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## Chef's Signature Dishes

Seafood Combo, King Prawn – Mahi mahi – Baby Red Snapper (F, C, D, H) Aubergine caviar, carrot & potato fondant, coconut milk lemongrass infused velouté	260
Oven Baked Barramundi Fillet (F, B, D, H) Nori seaweed crusted, green pea puree, tomato textures, asparagus confit roasted ginger & cream reduction	240
Seared Tasmanian Salmon Fillet (F, D, H) (HB) Fricassee red quinoa, cauliflower puree, shaved fennel & dill, Sababay beurre blanc	280
Twice Cooked King Prawn & Chicken (C, D, GL, L, H) Sesame marinated king prawn rolled in chicken breast, truffle mousseline potato baby carrot confit, pickle radish, cherry tomato & balsamic jus	240
Slow Cooked Pork Belly in Base Genep Spice (D, GL, P) Saffron apple puree, silverskin onion, buttered turned potato & house produced honey jus	250
Beef Cheek “73” Degree, Natural Bali Grass Fed Beef (D, GL, L, H) Soft & tender beef cheek, creamy polenta, cucumber mango relish & Singaraja coffee jus	250
Grilled Tokusen Wagyu Beef Striploin MB6+ (D, GL, L, H) (HB) Polenta cake, roasted onion jam, truffle mushroom puree, torched baby carrot and green peppercorn jus	620
Grilled Tokusen Wagyu Beef Tenderloin MB6+ (D, GL, L, H) (HB) Dauphinoise potato, truffle mushroom puree, carrot & turnip fondant, asparagus and roasted shallot jus	680

## Chef's Indonesian Favourites

Be Pasih Menyatnyat, Authentic Balinese Dish (F, C, N, B, GL, H) King prawn, mahi mahi, baby squid, clams, fresh kemangi stewed in base genep served with steamed rice, sayur kalas & melinjo crackers	250
Pesan Be Pasih, Legendary Balinese Dish (F, B, N, GL, H) Minced mahi-mahi fillet with bumbu genep & fresh kemangi grilled in banana leaf served with steamed rice, sayur urap, melinjo crackers & sambal matah	230
Bebek Betutu, From the Royal House of Klungkung Recipe (N, B, GL, H) Slow roasted duck leg marinated in 16 spices wrapped in banana leaf, served with steamed rice, sayur urap, melinjo crackers & sambal matah	210
Oseng Sapi Saos Gulai, Natural Bali Grassfed Beef Tenderloin (N, B, GL, H) Stir fried with vegetables, gulai paste and coconut milk, served with steamed rice melinjo crackers & sambal kecap	240
Rendang Sapi, Traditional Sumatran Style “Tokusen Wagyu” Beef Rump (E, N, GL, H) Braised in rendang paste & coconut milk, potato, vegetables, served with steamed rice soft-boiled egg & melinjo crackers	250
Sayur & Tahu Mekalas, Locally Grown Seasonal Vegetables & Tofu (VG, N, B, GL, H) Simmered in Balinese yellow curry paste & coconut milk, served with steamed rice melinjo crackers & sambal ulek	170
Nasi or Mie Goreng, Indonesian Style Stir Fried Rice or Egg Noodle (E, N, GL, H) Vegetables, fried egg, minced satay, shrimp crackers, crispy shallot & sambal condiments choice of chicken or seafood (C, F)	180/210
Nasi Campur, Indonesian Style Steamed Rice Accompanied with (B, C, E, F, GL, H) Grilled king prawn, mahi-mahi fillet & chicken satay, half boiled egg, sayur urap shrimp crackers, crispy shallot & sambal condiments	250

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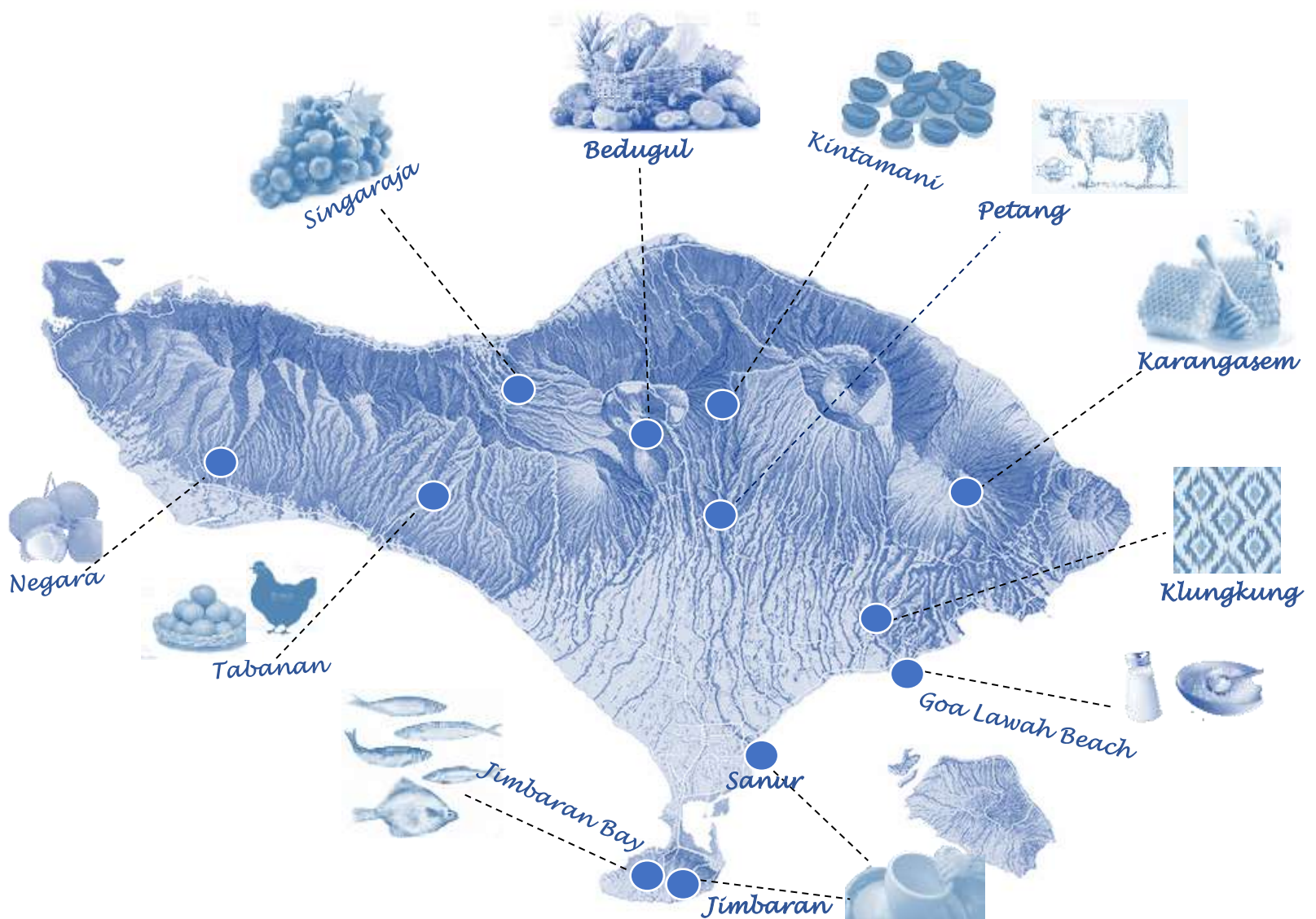
# Jimbaran Spice Grilled Seafood

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

Bamboo Lobster	160 (HB)	Gindara Fillet	120
King Tiger Prawn	130 (HB)	Yellowfin Tuna Fillet	120
Sea Shell Scallop	110	Baby Squid	120
Baby Red Snapper Whole	90	Mahi-mahi Fillet	120
Seafood (Prawn, Squid, Mahi mahi)	250	Barramundi Fillet	130

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

*All fish & seafood are locally sourced*



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