



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, MEDIUM POACHED EGG, SUNFLOWER SEEDS AND SHAVED PARMESAN
170
190
WITH GRILLED MARINATED CHICKEN BREAST
WITH GRILLED KING PRAWN (4 PCS)

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, 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

BEEF RAGÙ NACHOS (D, GL, L, H) 170
CORN CHIPS TOPPED WITH ANGUS BEEF RAGÙ AND 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

LIGHT SPICY SEAFOOD SOUP (F, C, GL, H) 170
WHITE FISH, SQUID & KING PRAWN, TOMATO, LEEK, CHILI, SWEET CORN, SERVED WITH BAGUETTE CROUTONS

MINISTRONE (VG/V, N, D, L, H) 120
VEGETABLE BRUNOISE, LENTILS, PESTO & GRATED PARMESAN

ROASTED PUMPKIN SOUP (V, D, GL, L, E, H) 120
RICH PUMPKIN CREAM SOUP, CREAM CHEESE TORTELLINI, GRATED PARMESAN & WHITE TRUFFLE 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

WAGYU BEEF BOLOGNESE (L, GL, D, H, E) 180
WAGYU BEEF RAGÙ ALLA BOLOGNESE WITH FRESH BASIL BUTTER & GRATED PARMESAN

SEAFOOD TOMATO SALSA (F, C, L, GL, D, H) 180
PRAWN, FISH, SQUID TOSSED IN FRESH TOMATO SALSA, GRATED PARMESAN & ROASTED SEAWEED

PIZZA

PIZZA MARGHERITA (V, L, GL, D, H) 130
TOMATO SAUCE, MOZZARELLA, CHERRY TOMATO BASIL & ARUGULA

PIZZA HAWAIIAN (L, GL, D, P) 170
TOMATO SAUCE, MOZZARELLA, DELI HAM, PORK BACON PINEAPPLE, FRESH BASIL & CHILI FLAKES

PIZZA MEAT COMBO (L, GL, D, H) 180
TOMATO SAUCE, MOZZARELLA, SAUTÉED CHICKEN BREAST, WAGYU BEEF RAGÙ, MUSHROOM, FRESH BASIL & OLIVE OIL

PIZZA SEAFOOD PESTO (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 HALAL
V VEGETARIAN VG VEGAN GL GLUTEN

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



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 (GL, L, D, H) 180

BALI GRASSFED BEEF TENDERLOIN WITH GARLIC, ONION CAPSICUM, TOMATO, CORIANDER, CUMIN, PAPRIKA POWDER, CHILI, ICEBERG, MOZZARELLA WRAPPED IN TORTILLA SERVED WITH GUACAMOLE

THE ISLAND BURGER (GL, E, P, L, D) 190

TOKUSEN WAGYU BEEF BURGER 170

GRILLED CHICKEN BREAST BURGER
CRISPY PORK BACON, CORNICHON, ICEBERG LETTUCE TOMATO, CHEDDAR CHEESE, OVER EASY EGG SERVED WITH COLESLAW

PRAWN SANDWICH (GL, L, D, F, H) 180

GRILLED KING PRAWN, ICEBERG LETTUCE, TOMATO AVOCADO, CARAMELIZED ONION, MOZZARELLA CHEESE MINT HONEY YOGURT 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

BEEF TENDER PANINI (D, L, GL, H) 180

BALI GRASSFED BEEF TENDERLOIN, ICEBERG LETTUCE TOMATO, JALAPENO, CARAMELIZED ONION, MOZZARELLA LEMON-MAYO ON CIABATTA BREAD

VEGETABLE & EGG PANINI (VG/V, D, GL, E, L) 160

ICEBERG LETTUCE, TOMATO, CUCUMBER, BOILED EGG SAUTEED SPINACH, SUNFLOWER SEEDS, MOZZARELLA & CHEDDAR, LEMON-MAYO ON CIABATTA BREAD

ALL ABOVE ARE SERVED WITH FRENCH FRIES OR MIXED SALAD

CHEF'S SIGNATURE

GRILLED PRIME PORK CHOP (L, D, P) 210

MARINATED WITH CAJUN SPICE, SERVED WITH HERBS BUTTERED POTATO WEDGES, GRILLED VEGETABLES & HONEY GINGER BBQ SAUCE

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

CHEF'S INDONESIAN FAVOURITES

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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|---|---------|---|------------|---|-------|---|------------|----|-------|----|--------|
| B | BEAN | C | CRUSTACEAN | D | DAIRY | E | EGG | F | FISH | H | HALAL |
| L | LACTOSE | N | NUT | P | PORK | V | VEGETARIAN | VG | VEGAN | GL | GLUTEN |

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