

## SEGARAN DINNER A LA CARTE

Experience the unique culinary delights of Segaran Dining Terrace. Our farm-to-table approach ensures that only the freshest, locally sourced ingredients are used in our dishes.

Sustainability is at the heart of everything we do, and we take pride in supporting local farmers and reducing our carbon footprint. Our menu is infused with Asian flavours and features a range of delicious, healthy options to suit all tastes. Our talented chefs bring their expertise to the table, crafting dishes that are as visually stunning as they are delicious. From the delicate flavours of traditional Indonesian cuisine to the bold fusion of Balinese flavours, our menu offers a diverse range of culinary delights. Each dish is crafted with care, ensuring that every bite is a feast for both the eyes and the taste buds.

### Small Plate

<b>Coral Trout</b> (R) (GF) (SF)	160
<i>teen slice coral fish, chili vinaigrette, kalamansi, orange, herbs</i>	
<b>Calamari</b> (S) (SF)	160
<i>Jimbaran fresh squid, duxelle, yellow rice, bbq sauce</i>	
<b>Tiger Prawn</b> (E) (GF) (SF)	190
<i>caramelized pickle cauliflower, tiger prawn, green sambal, chive, chili mayo</i>	
<b>Salmon &amp; Green</b> (R) (GF) (SF)	190
<i>tinny slice Norwegian salmon, mushroom, green garden herb sauce, pickles</i>	
<b>Tuna</b> (R) (GF) (SF)	210
<i>yellowfin tuna, chili sambal, pickle daikon, seaweed, chili flake, orange gel</i>	
<b>Crab Fritter</b> (E) (SF)	210
<i>crispy corn fritter, crab mayo, jicama pickle, herb, tobiko</i>	
<b>Veal Tongue</b> (N) (S)	210
<i>braise slow-cooked veal tongue, blanch market salad, peanut sauce, tapioca cracker</i>	
<b>Crispy Duck</b> (SF)	210
<i>crispy press duck terrine, mango sambal, cucumber, red radish, sambal matah</i>	
❖ <b>Foie Gras</b> (GF)	280
<i>pan-fried foie gras, coconut, corn velouté</i>	

## Large Plate

<b>Mushroom Porridge</b> (V) (E) (S)	170
<i>Balinese rice cooked in yellow spice, caramelized mushroom, poached egg, truffle oil</i>	
<b>Eggplant Merangi</b> (V) (S)	170
<i>grilled garden eggplant, coconut mashed potato, glaze baby vegetables</i>	
<b>Duck Leg</b> (GF) (SF)	220
<i>braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	
❖ <b>Whole Catch of the Day</b> (GF) (SF)	250
<i>crispy whole fish, tamarind sauce, mango salad</i>	
❖ <b>Coral Fish</b> (S) (SF)	250
<i>bbq red snapper fillet, sambal embe, sambal matah, cucumber salad</i>	
<b>Jumbo River Prawn</b> (S) (SF)	310
<i>grilled tiger prawn, rujak sauce, wakame salad</i>	
<b>Lobster Bakar</b> (S) (SF)	490
<i>grilled half bamboo lobster, mie goreng, sesame seed</i>	
<b>M5 Striploin</b> (S) (SE)	550
<i>pan-roasted striploin, baby beans, sweet potato, Japanese daikon, sesame sauce, sesame seed</i>	
❖ <b>Babi Guling Samsam</b> (GF) (P)	290
<i>crispy pork belly roll with base gede, braised cassava leaves, served with sambal embe and white rice</i>	
❖ <b>Wagyu Beef Cheek "Rendang"</b> (GF)	310
<i>slow cook and braised in famous rendang seasoning for 8 hours, served with smoky mashed potatoes</i>	
❖ <b>Short Ribs Kondro</b> (N) (S)	490
<i>72 hours slow-cooked wagyu short ribs, peanut sauce, baby root vegetables</i>	

## Sides

<b>Egg Fried Rice</b> (V) (E)	90
<i>Chinese style fried rice, spring onion, egg</i>	
<b>Coconut Rice</b> (V) (D)	90
<i>white rice, coconut milk, lemongrass, chicken broth and pandan</i>	
<b>Fried Vegetables</b> (V) (S) (GF) (VG)	90
<i>stir-fried wok vegetables</i>	

## Desserts

<b>Sakanti (D)</b> <i>sakanti 68% chocolate mousse, hazelnut chocolate cremeux, flourless sponge</i>	150
<b>Passion Sirsak (D)</b> <i>vanilla kefir lime cremeux, namaleka passion, lime sirsak compote, sirsak sorbet</i>	150
<b>Exotic Mille-Feuille (D) (A)</b> <i>homemade puff pastry, exotic ganache, mango curry leaves sorbet</i>	150
❖ <b>Dadar Gulung (D) (V)</b> <i>rolled palm sugar, coconut grated, jackfruit compote, pandan tuile</i>	150
❖ <b>Pisang Goreng Keju (D) (V)</b> <i>banana tanduk fritters, cheddar cheese, chocolate sauce, maple syrup</i>	150

## Selection of 3 Scoops of Ice Cream or Sorbets

<b>Ice Cream Selection (D) (N)</b> Vanilla   Strawberry   Chocolate   Nutella   Salted Caramel   Raspberry Yoghurt	130
<b>Sorbets Selection (V) (GF)</b> Mango Pineapple   Passion Fruits   Lemon Mint   Blood Orange   Coconut	130
<b>Choose Your Topping</b> Caramel Pearl   Dark Chocolate   Pearl Marshmallow   Cookies   Roasted Almond Chantilly   Chocolate Sauce   Caramel Sauce	