



SEGARA LOMBOK

BEACH RESORT

Takeaway & Delivery: +62 823 4096 3101



SEGARA LOMBOK BEACH RESORT

BREAKFAST

SERVED UNTIL 11 AM

Energy Smoothie Bowl 	70
<i>Dragon fruit & banana blended, Topped with banana, strawberry, coconut flakes, chia seeds, granola & goji berries</i>	
Banana Peanut Butter Smoothie Bowl 	90
<i>Banana, peanut butter & yogurt blended, Topped with kiwi, strawberry, granola, coconut flakes, almonds, raisins & goji berries</i>	
Chia, Mango & Strawberry 	70
<i>Chia seeds soaked in milk, served with mango, strawberry, granola and plain yogurt</i>	
Smashed Avocado Toast (Seasonal) 	90
<i>Choice of poached or scrambled eggs, avocado, feta cheese, sliced radish, fresh herbs, sourdough bread</i>	
Morning Pancakes 	70
<i>Homemade pancakes topped with banana, fresh cream, honey & strawberry jam</i>	
Le Frenchie 	85
<i>Mini croissant and pain au chocolat, sourdough bread, homemade jam & butter</i>	
Eggs Benedict	75
<i>2 poached eggs with hollandaise sauce, english muffin, spinach, rucola & mushrooms</i>	
+ add : pork bacon : 30 smoked salmon : 55	
Scrambled Eggs 	80
<i>Made with your choice of truffle oil, fresh chili, or chives with sautéed mushrooms, rucola, feta cream, coriander & sourdough bread</i>	
+ add : pork bacon : 30 smoked salmon : 55	
Nasi Goreng / Mie Goreng 	70
<i>Fried rice or fried noodles with veggies, egg on top and crackers</i>	

All price in thousand Rupiah and subject to
5 + 10 % service and government tax

 Vegetarian

TAPAS

Kalamata Olives	50
Chef 's Bruschetta Trio <i>Herbs tomato, mushroom mozzarella & creamy chicken tomato sauce</i>	80
Arancini Croquette <i>Beef risotto balls with chili mayo</i>	75
Crispy Calamari <i>With tartar dip</i>	80
Whitebait <i>Crispy tiny fish with aioli</i>	80
Grilled King Prawn <i>Topped with chimichurri sauce</i>	130

PLANCHE

Cheese Platter <i>Our selection of premium local cheese with honey, nuts, baguette and crackers</i>	145
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BEACH BITES

Hand Cut French Fries 	45
Fresh Spring Rolls <i>Chicken asian rice paper roll with peanut sweet chili sauce</i>	75
Steamed Dumplings (6pcs) <i>Shitake & Bok Choy  / Kimchi Pork</i> <i>Served with dumpling delight asian sauce</i>	75
Tuna Sashimi <i>Slice of raw yellowfin tuna with daikon, ginger, soy sauce and wasabi</i>	100
Club Sandwich Veg 	75
<i>Avocado, egg, raw veggies & romaine lettuce</i>	
Club Sandwich Chicken	90
<i>Grill chicken, pork bacon, egg, raw veggies & romaine lettuce</i>	
Chicken Pesto Sandwich	85
<i>Roasted chicken, pesto, mozzarella, rucola, tomato</i>	
Merguez & Mechouia Focaccia 	120
<i>Grilled merguez with confit capsicum, tomato, onion, cumin & harissa</i>	

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Vegetarian



Spicy

STARTERS & SALADS

Tuna Tartare <i>Raw yellowfin tuna marinated with lime, soy sauce & coriander, topped with yuzu espuma</i>	80	Chicken Caesar Salad <i>Charred chicken, mollet egg, crispy pork bacon, baby romaine, croutons, parmezan</i>	85
Mahi-mahi Carpaccio <i>Raw fish marinated in citrus dressing, smashed avocado, yuzu espuma & coriander</i>	80	Marinated Squid And Prawn Salad <i>Radish, cherry tomatoes, red cabbage, avocado and mixed green salad</i>	90
Mushroom Cappuccino <i>Homemade mushroom soup, truffle oil, parmesan foam and croutons</i>	75	Niçoise salad <i>Seared tuna, mollet egg, green leaves, veggies, black olives</i>	80
Salad Thai  <i>Glass noodles, fresh veggies, peanuts and coriander</i>	70	Burrata salad <i>Fresh local burrata, tomato beef, charred bell pepper, pesto sauce, fresh herbs and crouton bread</i>	135

KIDS MENU

Penne Tomato Sauce  <i>Homemade tomato sauce, parmesan cheese and basil</i>	65	Chicken Nasi Goreng <i>Fried rice with vegetables, egg on top and crackers</i>	60
Fish And Chips <i>Fried battered fish with french fries</i>	70	Chicken Nuggets <i>Fried chicken breast with tomato ketchup</i>	60

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MAINS

Tuna Poke Bowl <i>Fresh raw square tuna marinated with honey oyster sauce, mix of raw veggies, edamame and white rice</i>	110	Charred Octopus <i>Tender grilled octopus, green pea purée, roasted cauliflower & glazed carrot</i>	145
Tuna Tataki <i>Sesame seared tuna steak served with homemade french fries & green salad</i>	130	Crusted Red Snapper <i>Garlic-crusted fillet, mushroom risotto and carrot purée</i>	160

Australian Ribeye 300g	350
Black Angus Striploin MB4+ 250g	470

Served with hand cut french fries or Lyonnaise potatoes, and your choice of chimichurri or béarnaise sauce.

BURGERS

The Classic Cheese <i>Grilled Australian beef, cheddar, caramelised onions, gherkin, tomato, lettuce & french fries</i> ⊕ Upgrade with gorgonzola +35	125	Chicken Teriyaki <i>Crispy fried chicken, teriyaki sauce, cheddar, bellpaper cabbage slaw & sweet potato fries</i>	110
Crispy Fish 🌶️ <i>Mahi-mahi, chilli mayo, coleslaw & french fries</i>	110		

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ASIAN

Chef's Beef Rendang

145

Stew beef recipe made with local spices & coconut milk served with steamed rice & bok choy

Tom Yum Soup

110

Seafood spiced thai recipe with coriander, lemongrass and mushroom, served with rice

Mahi-mahi Sambal Matah

105

Fish fillet served with authentic spicy balinese recipe sauce, local spinach and rice

Tofu Poke Bowl

85

Tofu, mix of raw veggies, avocado, edamame, honey soy sauce and white rice.

Nasi Goreng / Mie Goreng

VEGETARIAN CHICKEN

80 | 90

Traditional fried rice or fried noodles served with skewers, local veggies & topped with fried egg

Curry

VEGETARIAN CHICKEN

80 | 90

Delight simmered coconut milk recipe cooked with local spices and served with steamed rice

PASTA

Eggplant Lasagna

100

Homemade pasta, eggplants, creamy tomato sauce served with green leaves salad

Risotto Gamberi

155

Roasted king prawns rosemary, grill zucchini, pomodoro risotto and parmesan

Penne Pomodoro

95

Chef's tomato sauce, parmesan & basil

Gnocchi Gorgonzola

135

Homemade potato pasta, cream, gorgonzola, parsley with rucola and cashew nut

Spaghetti Aglio Olio and Mushroom

95

Olive oil, garlic, chilli, mushroom, parmesan and parsley

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DESSERT

Affogato	60
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1 Scoop of vanilla gelato & biscuit topped with espresso coffee

Affogato Bailey's	90
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1 Scoop of vanilla gelato & biscuit topped with espresso coffee & Baileys

Lemongrass Panna cotta	65
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Homemade cream pudding, served with orange jelly

Chocolate Mousse	75
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Dark chocolate topped with crumble & sugar cream

Coconut Creme Brulee	85
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Served with vanilla ice cream & crumble

Passion Fruit Cheesecake	85
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Chef's signature, served with meringue and strawberry jam

Italian Gelato

1 SCOOP	2 SCOOP
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35		60
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Vanilla

Dark chocolate

Mango

Passion fruit

Salted caramel & Honeycomb

Stracciatella

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DRINKS

SMOOTHIE

Coco Smooth 55
*Pineapple, strawberry, banana, spinach,
coconut water, coconut milk*

Lipstick 55
*Dragon fruit, strawberry, banana,
milk, honey*

Banana Co 55
Banana, cacao, cashew, milk, honey

SOFT DRINKS

**Coca Cola / Coca Zero / Sprite / Soda
Water / Tonic Water / Pocari Sweat** 30

Equil Still Water (380 ml) 35

Equil Sparkling Water (380 ml) 40

**San Pellegrino Sparkling Water
(750 ml)** 80

OVERSEAS

ARTISANAL SOFT DRINKS

Ginger Beer Soda 55

Kombucha Passion Fruit / Jamu 40

FRESH JUICES

Single Juice (Seasonal) 35
*Watermelon / banana / pineapple /
papaya / lime / orange / mango (seasonal)*

Freshen Up 50
*Watermelon, strawberry, orange,
basil, celery*

Detox 50
Carrot, orange, turmeric, ginger

Red Bloody 50
Beetroot, carrot, apple, ginger, lime

Tropical Breeze 50
Pineapple, watermelon, apple, ginger, lime

Green Machine 50
Apple, spinach, celery, pineapple, orange

Lime Squash 40
Fresh lime, soda

Fresh Coconut 40

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TEA

Green / Jasmine / Black Tea / Peppermint (cup)	35
Herbal Blend Tea Pot (500 ml)	65

HOT OR ICE

- **Relaxing**
Chamomile, peppermint & butterfly pea
- **Detox & Refresh**
Rosella, dried lemon slices & green tea
- **Immunity Boost**
Ginger, turmeric & lime
- **Antioxidant Glow**
Butterfly pea, rosella & chamomile
- **Rejuve**
Ginger, lime & honey (served on the side)

BARISTA COFFEE

Espresso	35
Long Black	35
Latte / Cappuccino / Flat White	40
Piccolo	35
Iced Long Black	40
Iced Latte	45
Lombok Coffee, French Press	30

- Extra Shot

+15
- Oat Milk

+10

DRAFT BEER

SMALL | LARGE

PILSENER	65 85
Island Brewing – ABV 4.2 % – IBU 20 <i>Dry, crisp, with a slight maltiness & a balanced bitterness</i>	

SMALL HAZY	85 110
Island Brewing – ABV 4.8% – IBU 10 <i>Hazy, tropical notes, low bitterness & a smooth finish</i>	

IPA	100 130
Black Sand Brewery – ABV 6.3% – IBU 35 <i>Approachable IPA with a perfect balance between malt and hop</i>	

BEER & CIDER

Bintang	SMALL LARGE	45 75
San Miguel Light		55
Albens Original Cider		65

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WINE

WHITE

Two Island Sauvignon Blanc, Bali, Indonesia	460
The Beekeeper, Chenin Blanc, 2023, Mount Rozier, South Africa	95 520
The Wild Peacock, Chardonnay, 2024, Mount Rozier, South Africa	520
Corte Giara, Pinot Grigio, 2024, Italy	110 600
Protos, Verdejo, 2024, Rueda, Spain	110 600
Cave du Roi Dagobert, Riesling, 2023, Alsace, France	650
Hunters, Chardonnay, 2023, Marlborough, New Zealand	700
Babich Classic, Sauvignon Blanc, 2025, Marlborough, New Zealand	700
Batasiolo, Cortese, 2023, Gavi, Italy	800
Clarendelle, Sauvignon Blanc, 2022, Bordeaux, France	875

SPARKLING

Corte Giara, Prosecco, 2024, Italy	750
Moet & Chandon, Champagne, France	1950

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Corkage fee : 180

Two Island Rose, Bali, Indonesia	460
Fantini Calalenta, 2024, Abruzzo, Italy	110 600
Chateau de l'Escarelle Les Deux Anges, 2022, Provence, France	800

ROSE

Two Island Rose, Bali, Indonesia	460
Fantini Calalenta, 2024, Abruzzo, Italy	110 600
Chateau de l'Escarelle Les Deux Anges, 2022, Provence, France	800

RED

Two Island, Cabernet Merlot, Bali, Indonesia	460
Casa Silva Coleccion, Cabernet Sauvignon, 2020, Chile	100 550
La La Land, Pinot Noir, 2024, Australia	575
Luis Felipe Edwards, Merlot, 2022, Chile	600
Marques de Caceres, Crianza Tempranillo, 2020, Rioja, Spain	120 650
Mi Terruno Reserva, Malbec, 2021, Argentina	670
Vidal Fleury, 2021, Côtes du Rhone, France	670
Zolla, Primitivo di Manduria, 2020, Italy	820
Protos, Crianza, 2019, Ribera del Duero, Spain	880
Clarendelle, 2016, Medoc, France	960
Vidal Fleury, 2020, Châteauneuf-du-Pape, France	1550

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Corkage fee : 180

COCKTAILS

Margarita <i>Tequila, triple sec, lime, sugar syrup</i>	120
Gin Tonic <i>Gin, lime, tonic water,</i>	110
Mojito <i>White rum, lime, mint, sugar, soda</i>	110
Pina Colada <i>White rum, coconut liqueur, fresh pineapple, coconut milk</i>	120
Long Island <i>Gin, White rum, vodka, tequila, triple sec, coke</i>	130
Strawberry Daiquiri <i>White rum, strawberry, triple sec, lime, sugar</i>	120
Bloody Mary <i>Vodka, tomato juice, Worcestershire, tabasco, salt pepper</i>	120
Dark & Stormy <i>Rum, ginger beer, lime</i>	120
Negroni <i>Gin, vermouth, campari</i>	140
Espresso Martini <i>Vodka, kahlua, coffee</i>	120
Moscow Mule <i>Vodka, ginger beer, lime</i>	120
Aperol Spritz <i>Aperol, white wine, soda</i>	130

SPIRIT

	SINGLE	BOTTLE
RUM		
<i>Captain Morgan White or Gold</i>	80	1000
<i>Bacardi Light Carta Blanca</i>	80	1000
<i>Havana Club 7 Years</i>	110	1600
<i>Diplomatico Planas</i>	120	1900
VODKA		
<i>Smirnoff</i>	80	1000
<i>Grey Goose</i>	125	2000
TEQUILA		
<i>Jose Cuervo reposado</i>	100	1400
<i>1800 Anejo</i>	150	2400
WHISKEY		
<i>Jim Beam</i>	95	1400
<i>Jack Daniels</i>	120	1700
<i>The Glenlivet 12 Years Single Malt</i>	150	2400
GIN		
<i>Bombay Sapphire</i>	110	1600
<i>East Indies Archipelago</i>	90	1300
APERITIF		
<i>Limoncello</i>		70
<i>Ricard</i>		80
<i>Campari</i>		80
<i>Martini rosso</i>		80
<i>Kahlua</i>		80

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