

# Jihwa

ALL DAY DINING

At Jihwa, we embrace the leisurely spirit of your retreat, inviting you to begin your day at your own pace with our all-day breakfast menu. Savor our selection of organic dishes, thoughtfully prepared with locally sourced ingredients. Choose to dine while immersing yourself in the breathtaking 180-degree views of the sunrise valley or within the serene sanctuary of your private villa.



# Greens

## Caesar Salad Bowl 110

Crunchy romaine lettuce, homemade caesar dressing, parmesan, boiled egg, grilled sourdough, grilled sliced chicken breast

## Beet and Quinoa Salad 110

Beetroot, smashed Avocado, quinoa, kale and macadamia vegan sauce

## Mushroom Goat Cheese Tart 110

Butter tart, mix wild mushrooms, goat cheese, pistachio pesto, almond crumb, mix herbs, lemon butter

## Som Tam 90

Green young papaya salad, cucumber, pomelo, carrot, red onion, coriander and peanuts

## Balinese Gado – Gado 110

Crunchy local vegetables, bean curd, beansprout, wrapped in fresh cabbage, peanut sauce and crackers

## Buahan Roasted Pumpkin Bowl 90

Glazed roasted pumpkin, crispy chickpeas, pistachio pesto, quinoa parsley salad, shaved parmesan, charcoal sourdough

# Soup





## Creamy Spinach and Mushroom 100

Local organic spinach mixed with wild mushrooms, truffle oil, coconut cream, charcoal pangrattato chips

## Pumpkin 100

Roasted pumpkin, mixed seed, coconut cream, herbs crouton

*Please inform your server of any allergies or dietary restrictions*

 Vegetarian    Vegan    Gluten Free    Tree Nuts    Soybeans    Peanuts    Duck

 Seafood    Egg    Fish    Beef    Chicken    Anchovies

*All prices are subject to 21 % government tax and service charge*










# Bites





<b>Golden Fish and Chips</b>  	<b>120</b>
Lightly battered boneless fish, hand cut chips, lemon tartare sauces	
<b>Buahan Nachos</b> 	<b>120</b>
Crispy sweet potato chips, beef, salsa, guacamole, sour cream, mixed cheeses, coriander leaves	
<b>Prawns and Chicken Gyoza</b>   	<b>120</b>
Pan seared crispy dumpling, cabbage, chives	
<b>Balinese Duck Spring Rolls</b>  	<b>120</b>
Crispy spice duck, sambal kecap, vegetables, sweet & sour dip	
<b>Crispy Vegetables Tempura</b>  	<b>120</b>
Stuffed zucchini flower, broccoli, capsicum, sweet potato, enoki, tahini yogurt, nori	
<b>Fondue Truffle Cassava</b> 	<b>120</b>
Fried crispy and soft cottage cassava, cheese fondue, parmesan, fried garlic and chili	
<b>Garden Salad Rolls</b>    	<b>120</b>
Vietnamese style, fresh mix salad roll, carrot, cucumber, red cabbage, coriander, almond crumb, namjhim and sweet chili dip	
<b>Purple Sweet Potato Fries</b>  	<b>120</b>
Hand cut sweet potato fries, hummus yogurt relish	

# Main Dishes

<b>Chermoula Crusted Chicken</b>  	<b>200</b>
Wood fire grilled chicken, tahini yogurt, burnt lemon, coriander, olive oil	
<b>King Salmon Steak</b>  	<b>260</b>
Pan seared Norwegian salmon, garlic butter, pistachio pesto, zucchini zoodles, burnt lemon	
<b>Wagyu Stroganoff</b>  	<b>550</b>
Sliced wagyu beef, wild mushroom, red onion, crème fraîche, garlic butter rice, mixed soft herbs	
<b>Smoky Flavour Ribeye Steak</b>  	<b>400</b>
250g Australian smoky-flavoured ribeye, peppercorn sauce, angel hair potato	

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# Main Dishes

## Truffle Smashed Cheese Burger 200

Homemade Australian beef patties, cheddar cheese, caramelized onion, lettuce, truffle relish aioli, brioche bun, baby potato chips

## Eggplant Lasagna 200

Deep fried aubergine, tomato relish, ricotta, basil, grano padano cheese, herb oil, cheese fondue

# Gourmet Pasta

Choose pasta:

## Rigatoni | Linguini

## Pesto Pasta 160

Al dente pasta, parmesan, pistachio pesto, olive oil




Add:

Chicken Pesto  20 | King Prawns  40

## Creamy Carbonara 180

Al dente pasta, creamy sauce, parmesan, egg yolk, wild mushroom bites, parsley

Add:

Chicken parmigiana  20 | smoked salmon  40 | king prawn  40




## Classic Bolognese 180

Al dente pasta, homemade classic bolognese sauce, confit cherry tomato, olive oil, Italian parsley, parmesan





## Aglione Olio 160

Al dente pasta, chili flakes, olive oil, lemon zest, capers, fresh basil, heirloom cherry tomato, parmesan

Add:

Chicken  20 | smoked salmon  40 | king prawn  40

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# Create Your Pizza

Choose Sauce:

**Napolitana | Pesto**

Choose Topping:

**Meat lover** 🐮🐔 180 | **Seafood** 🐟 160

## Nusantara Bistronomi

### Ramen Soup

Chicken miso broth based, boiled egg, umami mushroom, bok choy, ramen noodles, sesame seed, chives

Choice of:

**Chicken and prawn dumpling** 🐔🍤 180 | **Veggie** 🥬 160

### Soto Ayam Medan

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180

Aromatic chicken soup from north Sumatra, shredded chicken, egg, potato cake, cabbage, sambal, rice

### Ayam Betutu

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180

Authentic Balinese slow-cooked chicken breast, rolled with cassava leaf, spices and herbs, peanut, sambal matah, rice

### Buahan Nasi Campur

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180

Minced chicken satay, steam veggie, chicken curry, bean cake, corn fritters, fragrant yellow rice, assorted sambals

### Sate Ayam

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160

Chicken skewer, local salad, creamy cashew nut sauce, sambal and red rice

### Bebek Suna Cekuh

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180

Balinese confit-style crispy duck or BBQ, marinated with base genep spices, sauteed kalasan beans, artisan sambal matah, sambal embe, sambal bawang and steamed rice

### Rendang Sapi

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180

Authentic slow-cooked beef cheeks, Sumatran spice rendang paste, coconut milk, kafir lime, poached green leaf, potato cake, sambal ijo, rice

### Nasi or Mie Goreng Ayam

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180

Traditional fried rice or noodles, shredded chicken, egg, crackers, pickle, tomato sambal, chicken satay, sambal kecombrang

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# Dessert

<b>Vegan Passion Cake</b> 	<b>100</b>
Crème cheese, passion fruit, chocolate soil, strawberry coulis	
<b>Tiramisu</b>  	<b>100</b>
Pistachio orange tiramisu, mascarpone, lady finger, coffee, with chocolate on top	
<b>Vegan Chia Pudding</b>	<b>100</b>
Soaked chia in coconut milk, seasonal fruits, lime jelly blanket, sorbet	
<b>Pisang Goreng Kelapa</b>	<b>80</b>
Fried banana wrapped in shredded coconut, butterscotch, coconut crumble, berry compote, sorbet	
<b>Dadar Gulung</b>	<b>80</b>
Balinese fragrance crepes, shredded coconut, palm sugar	

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