



Jalan Pantai Kedonganan No. 91 - 93, Kedonganan, Bali 80361

The Infinity Sunset Bar

The Infinity Sunset Bar at Platinum Hotel Jimbaran Beach Bali is a spectacular rooftop retreat that captures the essence of Bali's breathtaking sunsets. This stylish bar offers guests a 180-degree panoramic ocean view and refreshing sea breeze, creating the perfect setting to unwind and soak up the vibrant energy of the evening.



Starters & Salads

Mediterranean Plate 	128
wood oven baked garlic flatbread, chickpeas hummus, persian feta, marinated olives	
Selection of Indonesian Crackers with Traditional Sambal Dips   	60
Home Made Vegetarian Samosa, Tamarind Chutney 	80
flaky pastry filled with spiced potatoes and peas, with a sweet-and-tangy chutney	
Roasted Chicken Tikka Drumstick With Raita Yogurt  	80
charred chicken leg bites marinated in yogurt, ginger-garlic and aromatics	
House Made Cheeseburger Spring Roll 	118
grass fed beef and all the flavours of a cheeseburger rolled in a flaky mouthwatering spring roll	
Peking Duck Spring Roll, Hoisin Sauce 	118
crispy, deep-fried roll filled with shredded roasted duck, hoisin sauce and scallions	
Vietnamese Prawns & Vermicelli Rice Paper Rolls  	118
crunchy vegetables, herbs and baby prawns, paired with toasted sesame dressing	
Thai Style Spicy Honey Glazed Crispy Eggplant   	108
battered eggplant with a soft interior coated in a sweet, savory, and spicy dressing	
Truffled Caesar Salad  	118
boiled egg, avocado, parmigiano, white bread crouton, truffled dressing	
with tiger prawns	138
with smoked salmon	168
with poached chicken breast	138
Mediterranean Salad Plate   	118
hummus, feta, green olives, cucumber, tomatoes, fried flatbread, lemon yogurt	
Salt & Pepper Squid 	140
wild caught squid fried in tempura style served with lemon aioli, fresh chilli and spring onions	

Pasta & Burger

Fresh Linguine Ai Frutti Di Mare   	178
jimbaran squid ragu, prawns, clams, mussels, cherry tomatoes, chilli & parsley	
Fresh Pasta Gigli Carbonara  	138
fresh lotus flower shaped pasta, pork pancetta, egg yolk, pecorino & black pepper	
Handmade Fettuccine Bolognese  	158
fresh pasta with beef bolognese ragu, basil and parmigiano	
Handmade Pappardelle Mushroom  	138
fresh pasta with mushroom ragu, truffle preserve, mascarpone and parmigiano	
Beef Burger 	138
australian beef patty, honey mustard mayo, tomato, american cheese, romaine lettuce, onion	
Roasted Pork Belly Burger 	138
balinese style roasted pork belly, bumbu bali, sambal mayo, fresh tomato, skin crackling	
Fish Burger 	138
battered snapper fillet, coleslaw, american cheese and tartare sauce, served with onion rings and fries	
<i>*all our pasta dough contains egg</i>	
<i>*all our burger bun dough contains egg, butter and sesame seeds</i>	



Platinum Grill

300gr Australian Rib Eye Steak 	480
300gr Australian Angus Sirloin 	680
250gr US Black Angus Fillet Tenderloin 	780
500gr Pork Ribs BBQ  	290
bacon, onion & red wine glazed rack of tender pork ribs	
Steakhouse Platter   	580
mix grilled combination of tender australian prime rib eyes steak, bbq pork rib, beef sausage, spicy chicken wing	
Mediterranean Grilled Chicken   	160
zhoug marinated, grilled chicken thighs, lemon yogurt sauce	
200gr Fresh Roasted Salmon Fillet 	250
with herbs butter	
250gr Grilled Wild Caught Tiger Prawns  	190
with garlic & chilli	
Platinum Signature Lobster   	680
jimbaran bumbu bakar, cooked over grill	

- choice of two (2) sides :**
 - mash potato
 - sautee garlic & chilli vegetables
 - fries
 - potato wedges
 - carrots & cabbage coleslaw
 - roasted button mushroom
 - long beans & asparagus with basil pesto
- choice of one (1) sauce :**
 - red wine jus
 - chimichurri
 - mushroom sauce
 - black peppercorn



Indonesian Cuisine

Ikan Bakar Jimbaran     145
jimbaran-style snapper fillet grilled over flame, marinated with balinese bumbu kuning and served with watercress, steamed rice and sambal selection

Sate Ayam / Sate Kambing    98 / 145
chicken or lamb skewers with steamed rice, side of peanut sauce, bitter nut crackers, sambal and pickles

Bebek Goreng Palladium   158
deep fried duck in balinese spices with steamed rice, ginger roots spices, vegetable urap and fresh vegetables

Nasi Goreng Kedonganan    98
balinese seafood fried rice with sunny side up, grilled prawns, prawn crackers, sambal and pickled vegetables.

Mie / Kwetiau Goreng Ayam   85
wok fried noodles / kwetiau with chicken, sunny side up, crackers, sambal and pickled vegetables



Indian Cuisine

Butter Chicken    118
fragrant marinated chicken simmered in a creamy tomato gravy

Butter Tomato Prawns    160
slow cooked marinated tiger prawns tossed with butter and fresh tomato

Dal Platinum   58
black lentil simmered overnight in a rich tomatoes, cream and white butter sauce

Chapati Flatbread  44
fluffy, hand stretched, wheat flour flatbread

Aloo Gobhi  58
potatoes, cauliflower and onion, cooked in slow fire with the flavours of ginger

Lamb Dum Biriani   220
slow cook lamb is a classic aromatic flavor, tender marinated lamb with saffron-infused basmati rice.

Gran Thali for Two (2) 530
a selection of 6 indian specialities curated by our indian chef de cuisine

**all served with yogurt sauce/mint sauce and papadum crackers*



Pizza

Queen Margherita  108
tomato, mozzarella, basil & origano.

Capricciosa  128
ham, artichokes, olives, mushroom, tomato & mozzarella.

Beef Diavola   119
beef pepperoni, roasted capsicum, chilli, olives, tomato & mozzarella.

Quattro Formaggi  119
crema cacio & pepe, brie, parmigiano, fontina, mozzarella.

Prosciutto  158
parma ham, arugula, parmigiano reggiano, tomato & mozzarella.

Meat Lovers   134
bacon, beef salami, pancetta, ham, tomato & mozzarella.

Mushroom, Truffle & Blue Cheese  122
roasted mushroom, truffle oil, caramelized onions, blue cheese & mozzarella.

Primavera  109
grilled eggplant, zucchini capsicum, fresh herbs pesto, tomato & mozzarella.

Tuna  119
shaved onions, olives, parsley, capers, tomato & mozzarella.

Hawaiian   119
turkey ham, bacon beef, shaved pineapple, mozzarella.



Dessert

Jasmine Pannacotta  80
fresh strawberries, passion fruit and peaches

Platinum Millefeuille    80
flaky puff pastry layered with velvety chocolate crémeux and and pistachio gelato

Traditional Pisang Goreng   75
indonesian bananas coated with crispy batter and deep fried served with vanilla ice cream and chocolate sauce

Tropical Sliced Fruit Plate 60
selection of sliced tropical fruit with honey and lime.

Matcha Brioche    80
french toast, coconut gelato, black sesame mochi

