



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

Palladium Restaurant

Palladium Restaurant at Platinum Hotel Jimbaran Beach Bali offers a casual yet refined, all-day dining experience, featuring choices of a la carte international and Indonesian cuisine. Additionally, a generous international breakfast buffet. It caters to guests seeking a global culinary adventure to start their day. The elegant ambiance is designed with modern touches and an inviting atmosphere, complete with spacious seating and natural lighting.

28 Gourmet Pastry & Delicatessen

28 Gourmet Pastry & Delicatessen at Platinum Hotel Jimbaran Beach Bali is a vibrant culinary haven that offers a delectable range of handcrafted pizzas, pasta dishes, exquisite cakes, pastries, and freshly brewed coffee. This delicatessen serves as the perfect spot for guests to unwind and savor a variety of gourmet treats, whether they're seeking a light bite, a full meal, or a sweet indulgence.



Starters & Salads

Mediterranean Plate

wood oven baked garlic flatbread, chickpeas hummus, persian feta, marinated olives

128

House Made Cheeseburger Spring Roll

grass fed beef and all the flavours of a cheeseburger rolled in a flaky mouthwatering spring roll

118

Vietnamese Prawns & Vermicelli Rice Paper Rolls

crunchy vegetables, herbs and baby prawns, paired with toasted sesame dressing

118

Home Made Vegetarian Samosa with Tamarind Chutney

flaky pastry filled with spiced potatoes and peas, with a sweet and tangy chutney

80

Mediterranean Salad Plate

hummus, feta, green olives, cucumber, tomatoes, fatoush bread

118

Roasted Chicken Tikka Drumstick with Raita Yogurt

charred chicken leg bites marinated in yogurt, ginger-garlic and aromatics

80

Thai Style Spicy Honey Glazed Crispy Eggplant

battered eggplant with a soft interior coated in a sweet, savory, and spicy dressing

108

Seafood Tom Yum Talay Soup

thai spicy & sour soup with prawns, fish cake, squid & mussels

128

Truffled Caesar Salad

boiled egg, avocado, parmigiano, white bread crouton, truffled dressing
with tiger prawns
with smoked salmon
with poached chicken breast

118

138

168

138



Pasta & Burger

Fresh Linguine Ai Frutti Di Mare

jimbaran squid ragu, prawns, clams, mussels, cherry tomatoes, chilli & parsley

178

Fresh Pasta Gigli Carbonara

fresh lotus flower shaped pasta, pork pancetta, egg yolk, pecorino & black pepper

138

Handmade Fettuccine Bolognese

fresh pasta with beef bolognese ragu, basil and parmigiano

158

Handmade Pappardelle Mushroom

fresh pasta with mushroom ragu, truffle preserve, mascarpone and parmigiano

138

Beef Burger

australian beef patty, honey mustard mayo, tomato, american cheese, romaine lettuce, onion

138

Roasted Pork Belly Burger

balinese style roasted pork belly, bumbu bali, sambal mayo, fresh tomato, skin crackling

138

Fish Burger

battered snapper fillet, coleslaw, american cheese and tartare sauce, served with onion rings and fries

138

*all our pasta dough contains egg

*all our burger bun dough contains egg, butter and sesame seeds

All prices are in thousand Indonesian rupiah and subjected to 11% government tax and 10% service charge.

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

mix grilled combination of tender australian prime rib eyes steak, bbq pork rib, beef sausage, spicy chicken wing

580

Mediterranean Grilled Chicken

zhoug marinated, grilled chicken thighs, lemon yogurt sauce

160

200gr Fresh Roasted Salmon Fillet

with herbs butter

250

250gr Grilled Wild Caught Tiger Prawns

with garlic & chilli

190

Platinum Signature Lobster

jimbaran bumbu bakar, cooked over grill

680

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



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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
- Ayam Betutu**  135
balinese aromatic roasted half spring chicken in banana leaf parcel, with steamed rice, sambal mbe, sambal matah and fresh veggies.
- Sop Buntut**  168
fragrant beef oxtail soup with steamed rice, bitter nut cracker, sambal and vegetables.
- Rawon Beef Ribs Soup**  158
east java traditional beef braised with black bean, served with steamed rice, fried bean cake, salted egg, shrimp crackers, bean sprout, sambal and lime
- 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
- Platinum Signature Soto Ayam Lamongan**  128
pulled chicken supreme broth, rice noodles, boiled egg, shrimp crackers, sambal



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.
- Grand 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 papadom crackers*

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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 crèmeux 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



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