

The background of the image is a close-up, high-resolution photograph of a wood grain. The grain lines are dark brown and run diagonally from the top-left towards the bottom-right. The lighting is dramatic, with the upper-left portion being significantly brighter, highlighting the texture of the wood, while the lower-right portion is in deep shadow, appearing almost black.

JIMBARAN
lounge

SAVOR CASUAL
SOPHISTICATION
AT ITS FINEST



Nestled in the heart of AYANA Midplaza Jakarta, JimBARan Lounge offers a contemporary sanctuary where culinary artistry and relaxed indulgence come together seamlessly. The menu reflects the spirit of modern dining — approachable yet elevated, familiar yet thoughtfully refined.

Discover an enticing selection of international favorites designed for every moment of the day, from light bites and shareable starters to hearty comfort classics. Each dish is crafted with meticulous care using premium ingredients — think truffle-laced French fries, rustic Italian panuozzo, handcrafted wagyu burgers, and wood-fired artisanal pizzas — all prepared to perfection and served with AYANA's signature warmth and flair.

Whether for a leisurely lunch, an elegant after-work unwind, or an intimate evening with friends, JimBARan Lounge invites you to savor comfort in style — where every plate, sip, and setting captures the essence of timeless hospitality.



B



A

LOUNGE MENU



Crispy Cauliflower 98

Smokey BBQ sauce, sesame seed, aioli dip, green onion



Vegetable Samosa 98

Potato and green peas, mango chutney, fresh mint dipping



Truffle French Fries 108

French fries, truffle oil, parmesan, sea salt



A Sudirman "Club" Sandwich 188

Double decker whole grain bread, grilled chicken breast, beef bacon or pork bacon, egg, tomato, lettuce, truffle mayonnaise, cheddar, French fries



B Fire Torched Truffle Wagyu Burger 228

140gr patty perfectly caramelized with a fire torch
Truffle aioli, brie, smoked brisket, caramelized onions, truffle French fries



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

All prices are in thousand Rupiah and subject to prevailing government tax and service charge

PANUOZZO



A Tomato Mozzarella 188

Freshly baked Italian bread, buffalo mozzarella, beefsteak tomato, pesto, arugula, spicy oil, sundried tomato tapenade, red onion, mesclun salad or French fries



B Italian Rustic 198

Freshly baked Italian bread, Italian mortadella, prosciutto crudo, coppa, spicy eggplant, arugula, balitaler, sundried tomato, mesclun salad or French fries

QUICHE



Salmon and Spinach Quiche 98

Baby potato, spinach, salmon, gruyere, mesclun salad



Home-Made Smoked Brisket Quiche 98

Baby potato, caramelized onion, raclette cheese, smoked brisket, mesclun salad



Beef Truffle and Mushroom 88

Served with gravy sauce



Spinach and Feta 68

Served with tzatziki sauce



Rendang 78

Served with sambal ijo



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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A

B

SOUPS



A Lentils and Smoked Duck Soup 148

Omega-3 poached egg, homemade smoked duck, sour cream, green onion, garlic butter bread



B Mushroom Cappuccino 148

Truffled ricotta tortellini, straw mushrooms, parsley, garlic butter bread

POKE BOWLS INDONESIAN FLAVOR



Gohu Tuna Tartare 158



Seared Salmon with Sambal Matah 178



Indonesian Spicy Beef Cheek with Galangal and Ginger 198

Served with avocado, cucumber, edamame, shaved carrot, cherry tomato, red cabbage, wakame, and sushi rice



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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PASTA



A Oven Baked Pesto Lasagna

Pesto, parmigiano, peas, arugula, arrabbiata sauce



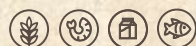
B Wagyu Beef Ragu Spaghetti

Ground wagyu beef, home-made tomato sauce, parmigiano, confit tomato cherry, rocket pesto



C Creamy Uni Spaghetti

Sea urchin sauce, salmon roe, tobiko, horenzo, shimeji mushrooms, furikake chili powder



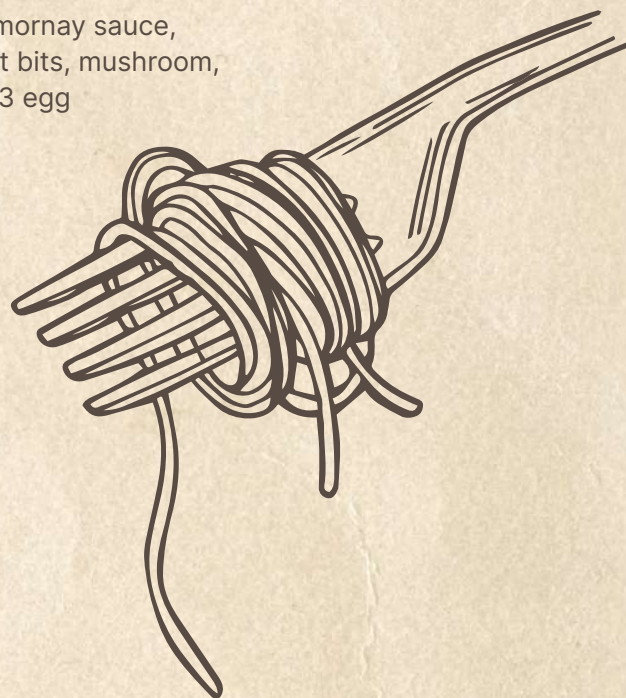
D Tiger prawns and Seafood Sambal Matah Spaghetti 148 188

Marinara sauce, tiger prawns, squid, snapper, peas, garlic, basil



E The Old New Mac and Cheese 178 208

Mountain cheese mornay sauce, wagyu beef brisket bits, mushroom, sous-vide omega-3 egg



Milk
 Sesame Seed
 Gluten
 Peanuts
 Crustaceans
 Soya
 Egg
 Fish
 Nuts

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E



D



B



A



C





A

B

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PIZZE



Margherita

Mozzarella, tomato sauce, fresh basil

Small/Large

98/148



A Rendang

Mozzarella, tomato sauce, rendang beef, green chillies, fresh coriander

128/178



B Frutti Di Mare

Mozzarella, mornay sauce, pesto, salmon, prawn, squid, confit capsicum, salsa all'aglio

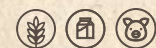
128/188



Pepperoni and Mushrooms

Mozzarella, tomato sauce, beef pepperoni, champignon, black olive, garlic

128/188



Prosciutto Crudo

Mozzarella, tomato sauce, prosciutto crudo, arugula

128/188



Capricciosa

Mozzarella, tomato sauce, fresh basil, Turkey ham, black olives, artichoke, anchovies, champignon

Small/Large

128/188



Jimbaran "Meatzza" 128/188

Mozzarella, tomato sauce, fresh basil, wagyu beef brisket, chorizo, ground beef, oregano



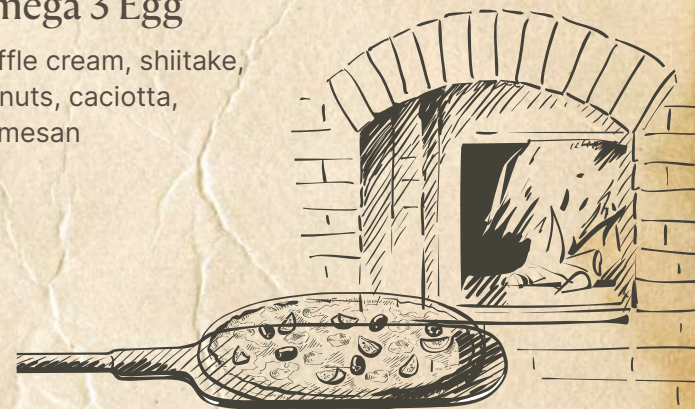
C Quattro Formaggi 128/198

Mozzarella, mornay sauce, balitaler, blue cheese, parmesan, basil



Truffle Pizza and Omega 3 Egg 138/198

Truffle cream, shiitake, walnuts, caciotta, parmesan



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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A CELEBRATION OF
INDONESIA'S CULINARY
HERITAGE



JimBARan Lounge proudly presents its Indonesian Signatures — a curated journey through the rich tapestry of the archipelago's diverse flavors. Honoring age-old recipes while embracing modern craftsmanship, each dish tells a story of heritage, passion, and the vibrant spirit of Indonesia.

From the crisp perfection of Lumpia Goreng and Tahu Sumedang to the aromatic warmth of Soto Betawi and Bebek Goreng Ireng Suramadu, the menu brings together regional specialties from Java, Sumatra, Bali, and beyond. Traditional cooking techniques meet contemporary presentation, creating a dining experience that is both authentic and artful.

Complemented by a selection of fragrant sambals, handcrafted crackers, and nostalgic desserts, every bite is a celebration of Indonesia's culinary identity — thoughtfully reimaged through AYANA's lens of sophistication and heart.



C



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SNACKS

A  **Singkong Goreng Keju Blotongan** 78




Crispy fried cassava with cheddar and sambal matah.

B   **Perkedel Jagung Mbah Putri** 78

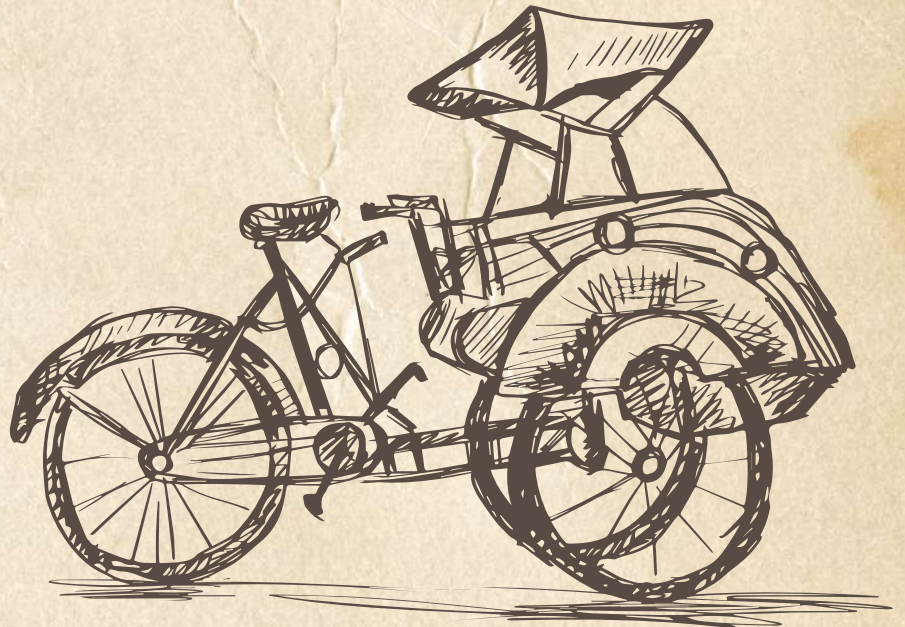
Classic corn fritters inspired by Grandma's recipe, with sweet chili dressing and bird's eye chili.


C  **Tahu Goreng Sumedang** 98

Deep fried tofu with colo-colo sauce and bird's eye chili.

D    **Lumpia Goreng** 108

Deep fried spring rolls filled with shrimp and chicken, with spicy peanut dipping sauce.



 Milk  Sesame Seed  Gluten  Peanuts  Crustaceans  Soya  Egg  Fish  Nuts

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APPETIZERS



A Gado Gado Mataram 88

Boiled mixed vegetables with mortar-ground cashew-peanut sauce, served with egg, tofu, tempeh, and crackers.



B Gohu Ikan Tuna- Flores 108

Flores yellowfin tuna marinated in coconut oil, calamansi, kemangi basil, shallots, and bird's eye chili, topped with Java almonds and rice crackers.



C Selada Mangga Yuyu Lemburi 138

Crispy soft-shell crab on mango, jicama, and pomelo salad with ginger flower dressing and crushed peanuts.



Milk Sesame Seed Gluten Peanuts Crustaceans Soya Egg Fish Nuts

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A

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INDONESIAN SOUP



A Soto Ayam Kudus 128

Clear chicken broth with glass noodles, Indonesian-style potato fritter, egg, shredded chicken, bean sprouts, chili relish, and shrimp crackers.



D Sop Buntut (Boiled, Fried or Grilled) 298

Traditional oxtail soup with potato, carrot, and tomato, served with pickles, green chili relish, and melinjo crackers.

B Sop Janda (Boiled or Grilled) 178

Spicy short rib soup with bird's eye chili and tamarind, served with chili relish and melinjo crackers.



C Soto Betawi 138

Beef and lung simmered in creamy milk-coconut broth with spices, served with chili relish and melinjo crackers.



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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SATAY



Sate JimBARan

Chicken with Peanut Sauce	158
AUS Lamb with Colo-Colo Sauce	198
Mixed sate	178



A Sate Maranggi Daging Wagyu 178

Wagyu beef skewers marinated with ginger, garlic, and tomato, served with spicy sambal.

Served with peanut sambal or sweet soy sambal, fresh vegetable platter, and pickled vegetables.



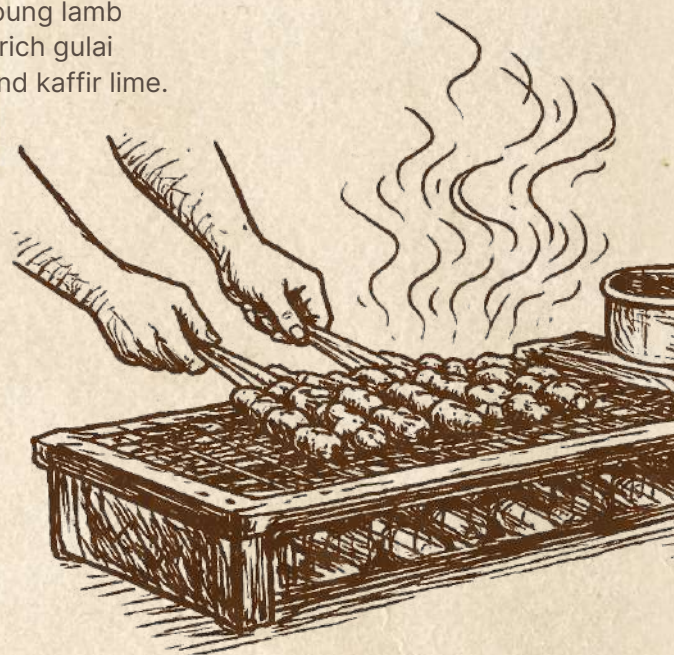
B Sate Gapit Kebon Jimbaran 178

AUS short ribs braised in East Javanese spices, grilled between bamboo sticks with kaffir lime.



C Sate Klathak Domba Muda 178

Wood-fired young lamb skewers with rich gulai curry sauce and kaffir lime.



Milk Sesame Seed Gluten Peanuts Crustaceans Soya Egg Fish Nuts

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C

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MEAT



A Empal Gepuk Nonya (Grilled or Fried) 138

Braised beef with galangal, coriander, and tamarind, finished grilled or fried, served with chili relish.



B Oseng Mercon Tugu 138

Wok-fried beef cheek with bird's eye chili, galangal, and ginger, served extra spicy.



C Iga Penyet Waroeng Jimbaran 298

Deep-fried short ribs, pressed on a mortar with crushed chili relish, finished with kaffir lime and fresh vegetables.



D Gulai Betis Kaki Domba Muda 348

Slow-cooked young lamb shank in a spicy turmeric coconut milk sauce with cassava leaves and green chili sambal.



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

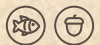
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SEAFOOD



A Balakutak Jamblang 118

Slow-cooked squid in its own ink, infused with galangal and bird's eye chili.



B Gulai Kepala Salmon 148

Salmon head braised in spicy turmeric coconut milk with bird's eye chili and long beans.



C Udang Galah Bakar Jimbaran 168

Wood-fired tiger prawns with spicy shallot sambal and Balinese raw chili relish with shallots, lemongrass, and kaffir lime leaves.



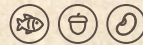
Udang Galah Goreng Manado 168

Deep-fried tiger prawns topped with Manado-style sambal rica-rica.



Ikan Goreng Pesmol 228

Fried snapper with a secret marinade, served with turmeric sweet-and-sour sauce and bird's eye chili.



D Ikan Bakar on Hot Plate 238

Grilled baramundi and served sizzling with sambal mango and green onions.



Milk



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Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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POULTRY



A Ayam Goreng Penyet 178

Country-style chicken braised for two hours with over 15 spices, deep-fried, and smashed on a mortar with garlic chili sambal.



B Bebek Goreng Ireng Bangkalan 188

Crispy traditional duck served with coconut black sambal and shrimp paste chili sambal.



C Bebek Bakar or Goreng 198

Balinese-style duck braised with 10 aromatic spices, then grilled or fried to perfection.



D Bekakak Ayam Tatar Sunda 208

Sundanese-style grilled whole baby chicken with tomato, cucumber, kemangi leaves, and citrus chili relish.



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



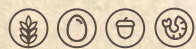
Fish



Nuts

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FRIED RICE



Nasi Goreng Ireng Pesisir 128

Squid ink fried rice with bird's eye chili, squid, and spring onions, served with crispy soft-shell crab.



B Nasi Goreng Kambing Kebon Jimbaran 138

Fried basmati rice with lamb morsels, fried egg, bird's eye chili, pickles, and melinjo crackers.



A Nasi Goreng Wagyu Beef Asap 158

Indonesian fried rice with smoked wagyu beef brisket, fried egg, garlic chips, pickled vegetables, and melinjo crackers.



Nasi Goreng Kampoeng 188 Ginger Flower Sambal

Country-style fried rice with shrimp, tiger prawns, lamb satay, kampoeng fried chicken, pickled vegetables, omelette, and prawn crackers.



Milk Sesame Seed Gluten Peanuts Crustaceans Soya Egg Fish Nuts

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A

B



A

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RICE & NOODLE



Mie Godog Gang Kebembem

138

Kebembem boiled noodles with uritan egg, tiger prawn, organic chicken and vegetables.



Mie Goreng Jawa

138

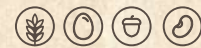
Javanese wok-fried noodles with uritan egg, tiger prawn, organic chicken, vegetables, and prawn crackers.



Mie Goreng Tanah Rencong

168

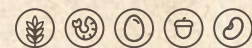
Seafood wok-fried noodles with Aceh spices, served with melinjo crackers and pickled vegetables.



A Nasi Gandul Pati

178

Rice with braised beef cheek, lung, leg, soy egg, fried tempeh, lime, and shrimp crackers.



B Nasi Campur AYANA

198

Mixed rice with beef satay gapit, black spiced duck, salted squid with green chili sambal, long beans with coconut, balado potatoes and quail egg, corn fritters, pickled vegetables, and peanut & kaffir lime crackers.



Nasi Rendang Jimbaran

208

Rice with rendang, cassava leaves, green chili sambal, potato perkedel, balado quail egg, gulai sauce, and shrimp crackers.

Milk Sesame Seed Gluten Peanuts Crustaceans Soya Egg Fish Nuts

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VEGETABLE



Tahu & Tempe Goreng Karuhun 58

Deep-fried braised bean cake and tofu in turmeric and coriander broth



C Cuciwis Teri Jengki 68

Sautéed mini cabbage with salted anchovies and bird's eye chili.



A Terong Goreng Sambal Balado 68

Fried eggplant with spicy balado sambal.

D Buncis Goreng Telor Asin 78

Fried string beans tossed with bird's eye chili and Balinese sea salt.



B Sayur Lodeh Klotok 68

Assorted boiled vegetables in a rich coconut broth.



E Kangkung Hotplate 88

Sizzling water spinach with tiger prawns, quail eggs, and bird's eye chili.



Milk



Sesame Seed



Gluten



Peanuts



Crustaceans



Soya



Egg



Fish



Nuts

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SAMBAL

Sambal Kecombrang (AYANA) 19

A fragrant blend of red and bird's eye chilies with shallots, garlic, ginger flower, and shrimp paste — a signature spicy relish from AYANA.

Sambal Rica Rica Manado (North Sulawesi) 19

A vibrant chili sauce combining crushed lemongrass, ginger, red chilies, and fresh lime juice.

Sambal Ijo (West Sumatra) 19

A tangy green chili sambal made from green chilies, shallots, green tomatoes, and coconut oil.

Sambal Terasi (Java) 19

A classic Javanese chili sauce made from fiery red chilies, shrimp paste, shallots, and garlic.

Sambal Matah (Bali) 19

A fresh, raw sambal featuring crunchy shallots, lemongrass, kecombrang flower, bird's eye chilies, and coconut oil.

Sambal Cumi Asin (Cirebon) 19

A savory sambal blending salted squid with green chilies, shallots, garlic, and green tomatoes.



SIDE

Lontong Rice cake	19	Nasi Merah Steamed red rice	19
Nasi Putih Steamed white rice	19	Nasi Sanglah Garlic and lemon leaf rice	30
Kerupuk Udang 🍤	19	Peyek Kacang 🥜	19
Emping Melinjo Melinjo crackers	19	Peyek Udang Rebon 🍤	19

 Milk
  Sesame Seed
  Gluten
  Peanuts
  Crustaceans
  Soya
  Egg
  Fish
  Nuts

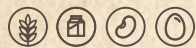
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INDONESIAN DESSERT



A Pisang Ijo 98

Steamed banana in pandan skin, banana gelato, bubur sumsum foam, nitro pisang ambon.



B Es Campur Jimbaran 98

Tapioca, palm fruit, jackfruit in chilled coconut milk with palm sugar, and crushed ice.



C Kampoeng Fritters 98

Two-way banana fritters — classic and honey-dipped, with palm sugar, chocolate, and cheddar.



D Es Teler 98

Jackfruit, avocado, and coconut in chilled coconut milk with basil seeds.



Milk



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Gluten



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Egg



Fish



Nuts

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SWEET ENDING

- A** Pear Toffee     98
Sticky Pudding
Warm toffee pudding served with spiced poached pear, vanilla ice cream, and butter toffee sauce.
- Tapai King     98
Fermented cassava cake with custard, black rice tapai, and palm sugar gelato.
- B** Mango Pudding   98
Silky mango pudding with guava cream, passion fruit boba, pomelo, and a sugar snap tuile.
- Macadamia Fudgy 98
Brownie    
Warm Jembrana-origin chocolate brownie with caramelized macadamia, peanut butter ice cream, and anglaise.
- Assorted Sliced 128
Tropical Fruits
- C** Berries and Greek 98
Yoghurt Sundae  
A refreshing mix of raspberry sherbet, Greek yoghurt ice cream, berry compote, and granola crumbs.
- D** JimBARan's Signature 108
Ice Cream   
A signature trio of Lychee sherbet, Thai tea ice cream, Mango-passion and banana ice creams, served with fresh exotic fruits.

 Milk  Sesame Seed  Gluten  Peanuts  Crustaceans  Soya  Egg  Fish  Nuts

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OUR HOMEMADE ICE CREAM/SHERBET

A Ambon-Vanilla Ice Cream	 	78	G Jembrana-Chocolate Ice Cream	 	78
B Mango-passion and Banana Ice Cream	 	78	H White Peach & Ginger Sherbet		78
C Palm Sugar Ice Cream	 	78	I Peanut Butter Ice Cream	  	78
D Thai Tea Ice Cream	 	78	Toraja-Coffee Ice Cream	 	78
E Raspberry & Thyme Sherbet		78	Banana Ice Cream	 	78
F Lychee Sherbet		78			

 Milk  Sesame Seed  Gluten  Peanuts  Crustaceans  Soya  Egg  Fish  Nuts

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SIGNATURE COCKTAILS

- A** **Basil Pantai Kuta (Refreshing)** 150
Passion fruit gin, basil leaves, lemon, carbonated water
(A well-balanced cocktail with zesty citrus and herbal notes)
- B** **Daun Thyme (Aromatic)** 150
Whisky, thyme cordial, ginger ale reduction, lemon
(A creation for those who appreciate depth and character)
- C** **Bika Ambon (Indulgent)** 150
Coconut rum, orange liqueur, crafted mixed bika ambon, dried bika ambon
(A fragrant fusion inspired by the Indonesian dessert)
- D** **Jimbaran Negroni (Indonesian Twist)** 150
Vodka, pandan sous vide campari, clarified anggur merah premium
(Our version of a Negroni with pandan aroma and Indonesian port wine)
- E** **Sore (Warm)** 150
Jasmine infused whisky, apricot brandy, orange liqueur, lemon, protein
(A sweet and sour harmony with a silky floral finish)



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SIGNATURE MOCKTAILS

A Rujak Kota Tua 78
(Exotic)

Mango puree, pineapple, lemon, chili flake, tabasco

(A vibrant twist on Indonesia's classic fruit salad, balancing tropical sweetness with a hint of spice)

B Klepon (Creamy) 78

Pandan, coconut water, palm sugar, oat milk

(A velvety pandan delight inspired by the beloved Indonesian sweet)

C Es Kelapa Yuzu (Bright) 78

Yuzu puree, coconut water, osmanthus, carbonated water

(A refined balance of tart yuzu and delicate coconut, with a floral sparkle)

D Green Sounds Good 78
(Energizing)

Kale, bok choy, kyuri, banana, pineapple, orange, honeydew melon

(A nutrient-packed medley of greens and tropical fruits)

E Kembang Desa 78
(Herbaceous)

Basil cranberry cordial, lemon, carbonated water

(A light refresher with a sparkling citrus finish)

F Pisang Coklat 78
(Decadent)

Banana, dark chocolate, half and half, cream cheese foam

(A rich fusion reminiscent of a classic local treat)



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A

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B

JIMBARAN lounge

A

C

D

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INDONESIAN HERITAGE

A	Teh Poci	78	Es Jeruk	58	
	Traditional Javanese hot tea, steeped and served in a handmade clay pot - earthy, robust and aromatic.		Freshly squeezed Indonesian sweet orange juice.		
	Wedang Jahe	78	C	Es Markisa	58
	A soothing blend of burnt ginger, lemongrass, and palm sugar - warm and invigorating.		Pure passionfruit juice, bright and naturally tangy.		
B	Jimbaran Fresh Coconut	78	Es Lemon	58	
	Naturally refreshing Banteneese green coconut, served fresh.		Freshly pressed lemon juice, light and zesty.		
	Djamoe (hot/iced)	68	D	Soda Gembira	58
	A traditional herbal elixir of ginger, turmeric, lemongrass, star anise, cinnamon, and palm sugar.		A nostalgic local favorite - strawberry soda, condensed milk.		
	Bir Pletok (hot/iced)	78	E	Kopi Tubruk	68
	A traditional Betawi spiced drink with ginger, lemongrass, cinnamon, sappan wood, cardamom, and pandan.		Classic unfiltered Indonesian coffee, poured directly into the glass. Choose from Aceh Gayo, Toraja, or seasonal single origin.		
			Jimbaran Squash	68	
			A refreshing sparkling fruit drink - your choice of sweet orange, passionfruit or lemon.		

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COFFEE & TEA

(Hot/Iced)

Espresso	48
Macchiato	58
Americano	68
Cappuccino	68
Cafe latte	68
Java latte	78
Pandan latte	78
Hazelnut latte	78
Caramel latte	78
Mochaccino	78

(Hot/Iced)

English Breakfast	78
Jasmine Tea	78
Sencha de Chine	78
Earl Grey	78
Chamomile	78
Ginger	78
Peppermint	78
Darjeeling	78
Iced Tea	68
Iced Lemon Tea	78
Flavoured Iced Tea (Lychee, Strawberry, Passion)	88

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SIGNATURE 78 CHOCOLATE

Origin: Karangharjo, Jawa Timur

Tasting notes: Bold, Nutty, Milky, Smooth

FRUIT & 88 VEGETABLE JUICES

SINGLE OR MIXED JUICE
(up to three)

Orange, pineapple, apple, lemon,
strawberry, avocado, papaya,
watermelon, honeydew, banana, kale,
bok choy, cucumber, carrot, celery.

WATER

Natural / Sparkling (380ml) 58

Perrier Sparkling Water 78

SOFT DRINKS

Coca Cola 58

Coke Zero 58

Soda 58

Sprite 58

Tonic Water 58

Ginger Ale 58

Red Bull 68

