HIDDEN GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

EXPERIENCES

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INTRODUCTION

True to its name, Hidden Gem restaurant & wine lounge, is a jewel overlooking the stunning landscape of Uluwatu. Welcome to our wine lounge restaurant, where you can indulge in a fantastic dining experience with a carefully curated selection of wines. Our wine lounge offers a chic and sophisticated atmosphere, with the most extensive by the glass wine list in Bali including over 30 wines from around the world, curated by our owner Max Loong DIPWSET, certified sommelier with The Court of Master Sommelier. His passionate team are on hand to provide you with personalized recommendations and guide you through the wine selection process, ensuring that your choice complements your meal perfectly. Whether you prefer a light- or full-bodied red, a crisp white, or a sparkling wine, we have something to suit every taste and occasion.

Our restaurant also boasts a delicious menu featuring a fusion of California and Asia inspired cuisine, expertly crafted by our Indonesian Chef Angelina, who has spent the past 8 years honing her craft in some of California's finest eateries. Drawing from a diverse range of Western and Asian influences, her carefully curated menu promises an unforgettable gastronomic journey. We take pride in using only the freshest, locally-sourced ingredients, such as the luscious fruits and vegetables from the picturesque Bali highlands of Bedugul. From the farm to your plate, she creates dishes that are bursting with flavor and creativity. At Hidden Gem you can savor the best of both worlds - exceptional cuisine and an outstanding wine selection. We promise an unforgettable dining experience that will leave you coming back for more.

SMALL LUXURY HOTELS OF THE WORLD

HIDDEN GEM

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A 4-COURSE ROMANTIC DINING EXPERIENCE IN THE PRIVACY OF YOUR VILLA OR AT OUR POOL LOUNGE HIDDEN GEM, INCLUSIVE OF A ROMANTIC SETUP

1890 for 2 - MEAT OPTION

ROMANTIC DINNER

Salad

CAPRESE SALAD
With fresh tomato, mozzarella, basil, and balsamic olive oil.

Soup

ASPARAGUS SOUP
With garlic, onion, leek, cream, salt, and pepper.

Orange Sorbet

Main Course

HERBED RACK OF LAMB
Grilled with parsley, thyme, garlic, mustard, and olive oil served with rosemary potatoes wedges and chimichurri sauce.

OR

TENDERLOIN STEAK
(WAGYU TENDERLOIN ADD ON 200/PERS)
Australian beef tenderloin with truffle oil mashed potatoes & grilled vegetables, served with chimichurri sauce.

Dessert

CHOCOLATE LAVA CAKE
Topped with sugar icing, and served with vanilla ice-cream.

Prices are in 000 Rupiahs. Subject to 10% service charge & 11% Government tax

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1890 for 2 - SEAFOOD OPTION

ROMANTIC DINNER

Salad

VIETNAMESE SPRING ROLL
Rice noodles mixed with shrimp, bean sprouts, lettuce, fresh herbs with lemongrass dressing wrapped in soft rice paper.

Soup

GAZPACHO SOUP
Chilled tomato soup and extra olive oil with toasted garlic bread.

Orange Sorbet

Main Course

GRILLED LOBSTER
Marinated with melted herb butter, served with steamed rice and Bali's famous sambal mata.

OR

GRILLED MAHI MAHI FILLET
With Asian seasonings served with steamed bok choy, white rice and Balinese sambal matah.

Dessert

VANILLA PANNA COTTA
Vanilla pudding topped with sugar and strawberry compote sauce.

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1590 for 2 - VEGETARIAN OPTION

ROMANTIC DINNER

Salad

TERANCAM SALAD
Balinese Mixed Vegetables, long beans, cabbage, cucumber, with coconut chili Dressing.

Soup

TOM YUM SOUP
Thai Vegetable Soup with cauliflower, carrot, tofu, broccoli, and lime juice.

Orange Sorbet

Main Course

THAI GREEN CURRY
With eggplant, carrot, mushroom, chili, lime leaf and thai basil.

OR

FETTUCINE
With pesto sauce.

Dessert

BANANA FRITTERS
Served with a drizzle of caramel sauce over crispy tuile with a scoop of vanilla ice-cream.

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