

HIDDEN GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

LUNCH & DINNER



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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. 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.

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BAR BITTES

Hidden Gem's Charcuterie 385

FOUR ARTISAN CHEESES, FOUR CURED MEATS, CROSTINIS, PEANUTS,
OLIVES AND CORNICHONS

WINE PAIRING SUGGESTION: BANFI, SUMMUS, SUPER TUSCAN, ITALY

Three Colors Tacos 160

THREE CRISP HOMEMADE TORTILLAS, SOUR CREAM, GUACAMOLE, SAMBAL MATAH,
CILANTRO, AND MANGO PICO DE GALLO

CHOICE OF: -GRILLED TEMPEH(+50) -CHICKEN(+60) -FISH(+100) -BEEF(+100)

WINE PAIRING SUGGESTION: WHISPERING ANGEL ROSE, PROVENCE, FRANCE

Truffle Fries 120

SERVED WITH PARMESAN AND TRUFFLE MAYONNAISE

WINE PAIRING SUGGESTION: ROBERT MONDAVI, PINOT NOIR, NAPA VALLEY, USA

Roasted Bone Marrow 300

PERFECTLY ROASTED SERVE WITH TOASTED BAGUETTE, FLEUR DE SEL, BEETS
ARUGULA SALAD, CAPERS, PARMESAN

(20 MIN PREPARATION TIME)

WINE PAIRING SUGGESTION: LOUIS LATOUR, FLEURIE, CRU BEAUJOLAIS, FRANCE

Chicken Dumplings 90

DEEP-FRIED MINCED CHICKEN DUMPLINGS SERVED WITH SWEET CHILI SAUCE

WINE PAIRING SUGGESTION: DR. LOOSEN, RIESLING, GERMANY

Pork Belly Sliders 165

BRAISED BONELESS PORK BELLY, HOISIN SAUCE, CUCUMBER, PICKLED ONIONS,
SCALLIONS SERVED IN BAO BUN

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Spring Rolls 90

DEEP FRIED VEGETABLE SPRING ROLLS,
SERVED WITH SWEET CHILI LIME SAUCE

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

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Fresh Oysters

HALF (210) OR DOZEN (410) SERVED WITH CUCUMBER MIGNONETTE,
TOBIKO, LEMON WEDGES

WINE PAIRING SUGGESTION: SIMONNET-FEBVRE, CHABLIS 1ER CRU, BURGUNDY, FRANCE

Tomato Gazpacho 90

CHILLED TOMATO SOUP AND EXTRA OLIVE OIL WITH TOASTED GARLIC BREAD

WINE PAIRING SUGGESTION: MINUTY M ROSE, PROVENCE, FRANCE

Tuna Tartare 180

SASHIMI-GRADE TUNA WITH RED ONION, SESAME, CUCUMBER, MANGO RELISH,
MIXED IN A PONZU SAUCE, SERVED WITH WONTON CHIPS

WINE PAIRING SUGGESTION: MINUTY M ROSE, PROVENCE, FRANCE

Classic Caesar 120

BABY ROMAINE, BACON, BOILED EGG, CROUTONS, SHAVED PARMESAN,
SERVED WITH CAESAR DRESSING AND GARLIC BREAD

CHOICE OF: -GRILLED CHICKEN(+60) -GRILLED PRAWNS(+100)

WINE PAIRING SUGGESTION: LOUIS LATOUR, MACON-VILLAGE, BURGUNDY, FRANCE

Beef Tartare 220

AUSTRALIAN BEEF 150GR, CAPERS, CORNICHONS, QUAIL EGG, CROSTINI
SERVED IN ITS CLASSIC DRESSING

WINE PAIRING SUGGESTION: LOUIS LATOUR, FLEURIE, CRU BEAUJOLAIS, FRANCE

Bruschetta 120

GRILLED BREAD WITH GARLIC, TOPPED WITH FRESH TOMATOES, OLIVE OIL, BLACK
OLIVES, ONION, BALSAMIC DRESSING

WINE PAIRING SUGGESTION: BANFI, CHIANTI CLASSICO, TUSCANY, ITALY

STARTERS

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Vietnamese Spring Rolls 90

RICE NOODLES, BEAN SPROUTS, ROMAINE LETTUCE, PURPLE CABBAGE, FRESH HERBS,
WRAPPED IN SOFT RICE PAPER, SERVE WITH NAM JING SAUCE
CHOICE OF: -CHICKEN(+60) -BEEF(+90) -PRAWNS(+90)

WINE PAIRING SUGGESTION: BABICH, SAUVIGNON BLANC, MARLBOROUGH, NZ

Tom Yum Soup 195

A CLASSIC THAI SPICY LEMONGRASS SOUR SOUP WITH OCEAN PRAWNS, MUSHROOMS,
CHILI, KAFFIR LIME, AND CORIANDER
CHOICE OF: -VEG(110)

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Thai Beef Salad 180

MARINATED PRIME BEEF SIRLOIN SERVED WITH CUCUMBER, JULIENNE CAROTS, CHERRY
TOMATOES, MINT, CORIANDER, CHILI, GLASS NOODLES TOSSED IN NAM JING DRESSING

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Pepes Ikan 180

INDONESIAN STYLE AROMATIC STEAMED FRESH RED SNAPPER MARINATED IN
BALINESE SPICES WRAPPED IN A BANANA LEAF AND SERVED WITH RED RICE AND
BALINESE SAMBAL MATAH

WINE PAIRING SUGGESTION: DR. LOOSEN, RIESLING, GERMANY

Nasi/Mie Goreng 145

INDONESIAN FRIED RICE OR NOODLES SAUTEED WITH MIXED VEGETABLES,
SERVED WITH FRIED SHALLOTS, PRAWN CRACKERS, SHREDDED OMELET
CHOICE OF: -CHICKEN(175) -BEEF(195) -SEAFOOD(195)

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Mongolian Style Stir Fry

SWEET SAVORY DISH, WITH CARAMELISED RED ONION,
SCALLION, CRISPY NOODLES

CHOICE OF: -CHICKEN(175) -BEEF(195)

WINE PAIRING SUGGESTION: HUGEL, GEWURZTRAMINER, ALSACE, FRANCE

Singapore Noodles

GLASS NOODLES, TURMERIC CURRY PASTE, SHREDDED VEGGIES, EGG,
SERVED WITH CHOP CHILLIES AND LIME

CHOICE OF: -CHICKEN(175) -BEEF(195)

WINE PAIRING SUGGESTION: DR. LOOSEN, RIESLING, GERMANY

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Hand Crafted Steaks

PETIT WAGYU FILET MIGNON 170GR 890

PRIME NEW YORK STRIP 200GR 290

Wine Pairing suggestion: Château Larmande, St. Emilion Bordeaux, France

From the Land

HIDDEN GEM'S BURGER 180

Australian beef patty, cheese, caramelized onions, tomatoes, pineapple jam and chili mayonnaise served with french fries

Wine Pairing suggestion: Robert Mondavi, Cabernet Sauvignon, Napa Valley, USA

THREE WAY CUT LAMB RACK 360

Served with chimichurri and spinach

Wine Pairing suggestion: Penfolds, Bin 28 Shiraz, Australia

From the Sea

JIMBARAN WHOLE LOBSTER 400GR 890

Grilled in balado butter served with asparagus, charred lemon, lemon butter

Wine Pairing suggestion: Louis Latour, Meursault, Burgundy, France

BUTTERFLIED JUMBO PRAWNS 425

With charred Lemon, sambal matah, lemon butter

Wine Pairing suggestion: E. Guigal, Crozes-Hermitage, Rhone Valley, France

SESAME CRUSTED SALMON 200

Pan fried with sesame seeds, quinoa, and coconut sauce

Wine Pairing suggestion: Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

GRILLED MAHI MAHI FILET 180

Served with Asian seasonings and steamed bok choy

Wine Pairing suggestion: Dr. Loosen, Riesling, Germany

Surf n'Turf

PETIT FILET MIGNON 200GR & JIMBARAN WHOLE LOBSTER 400GR 1350

Served with seasonal vegetables

Wine Pairing suggestion: Louis Latour, Meursault, Burgundy, France

Or Château Larmande, St. Emilion Bordeaux, France

PRIME NEW YORK STRIP 200GR & JUMBO PRAWNS 750

Served with roasted mix baby potatoes

Wine Pairing suggestion: E. Guigal, Crozes-Hermitage, Rhone Valley, France

Or Château Larmande, St. Emilion Bordeaux, France

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Enchancements

CHIMICHURRI	35
TRUFFLE BUTTER	35
UMAMI BUTTER	35
CLARIFIED BUTTER & LEMON	35
BEARNAISE SAUCE	35

Sides

TRUFFLE FRIES	110
CHIVES, PARMESAN AND TRUFFLE MAYONNAISE	
TRUFFLE MASHED POTATOES	110
YUKON GOLD POTATOES , CREAM, BUTTER, PARSLEY, TRUFFLE OIL	
WILTED SPINACH	110
ROASTED GARLIC OIL	
FETTUCINE	110
OLIVE OIL, GARLIC, ITALIAN PARSLEY, CHILI FLAKES, CITRUS ZEST	
GRILLED ASPARAGUS	110
CHILI FLAKE, LEMON	
GRILLED MIX VEGGIES	110
ZUCCHINI, ASPARAGUS, PEPPERS	
STEAMED WHITE OR RED RICE	50
UMAMI FRIED RICE	90
UMAMI BUTTER, EGG,CARROTS AND PEAS	

CONDIMENTS

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

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SWEET COURSE

Banana Fritters with Ice Cream 120

SERVED WITH A DRIZZLE OF CARAMEL SAUCE AND A SCOOP OF VANILLA ICE-CREAM

WINE PAIRING SUGGESTION: CHÂTEAU DE ROLLAND, SAUTERNES, FRANCE

Warm Chocolate Lava Cake 140

TOPPED WITH ICING SUGAR SERVED WITH VANILLA ICE-CREAM

(20 MIN PREPARATION TIME)

WINE PAIRING SUGGESTION: W.&J.GRAHAM'S AGED 10 YEARS TAWNY PORT

Hidden Gem's Crepes 140

1 CHOICE OF FRUIT: STRAWBERRY, BANANA OR MANGO

1 CHOICE OF SAUCE: CHOCOLATE, CARAMEL OR EXOTIC FRUIT

1 CHOICE OF TOPPING: HAZELNUT, ALMOND OR COCONUT

1 CHOICE OF ICE CREAM: VANILLA, STRAWBERRY OR CHOCOLATE

Exotic Fruit Platter 80

SLICED LOCAL & FRESH SEASONAL FRUITS

Ice Cream Selection 50

VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM (PER SCOOP)

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KIDS MENU

Baby Menu 1-4 to 8 months 45/item

Baby's first taste of solid food should be a single ingredient

AVOCADO

Bursting with essential fats and nutrients.

PUMPKIN

High in vitamins and calcium.

BANANAS

Help to coat the tummy and aid digestion.

APPLE

Extremely rich in important antioxidants.

PAPAYA

High in vitamin A&C.

Toddler Menu 1-3 years 95/item

Time to explore!

SEASONAL FRUIT COMBO

With plain yoghurt.

MINCED MEAT AND HERBS

With vegetable brunoise.

CHICKEN AND BROCCOLI

Minced chicken, crushed tomato and basil.

Kids Menu 3 years and up 95/item

Ready to dig-in, but ensure good nutrition

CHICKEN NUGGETS

With French fries.

BEEF BURGER

With French fries.

FISH AND CHIPS

With French fries.

RÖSTI & FRIED EGG

With Hashbrowns.

SIMPLY SPAGHETTI

With tomato sauce.