Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

EXPERIENCES



HIDDEN GEM Restaurant & Wine Lounge

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

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.



Destaurant & Wine Lounge

RIJSTTAFEL IS A DUTCH WORD THAT LITERALLY TRANSLATES TO "RICE TABLE". IT IS AN INDONESIAN ELABORATE MEAL ADAPTED BY THE DUTCH FOLLOWING THE HIDANG PRESENTATION OF NASI PADANG FROM THE PADANG REGION OF WEST SUMATRA. IT CONSISTS OF MANY SIDE DISHES SERVED IN SMALL PORTIONS, ACCOMPANIED BY RICE PREPARED IN SEVERAL DIFFERENT WAYS.

1020/person

Soup

BALINESE CHICKEN AND KABOCHA SOUP

Aromatic Balinese spiced soup with chicken & kabocha (Japanese pumpkin).

Main Course

TEMPE MANIS

Deep fried bean cake with sweet soy, peanut and chili.

SALADA AYAM BALI

Shredded chicken with sliced shallot, chili, lemongrass, lime leaf & shrimp paste.

SEAFOOD CURRY MIXED SATAY

Delicious Balinese curry with mixed seafood & coconut cream.

MIXED SATAY

Indonesian satay with chicken, prawn, beef & peanut sauce.

URAB SAYUR

Mixed Balinese vegetables with grated coconut, spicy sambal & lemon juice.

CHOICE OF RICE

White, yellow and brown rice.

Dessert

BANANA BALL

Authentic Balinese fried banana combined with flour and vanilla essence, topped with cheese and vanilla ice cream.

Restaurant & Wine Lounge

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

2080 for 2 - MEAT OPTION

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.

SOMANTIC SINKERTIC

Restaurant & Wine Lounge

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

2080 for 2 - SEAFOOD OPTION

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.

ROMANTIC DINNER

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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

1750 for 2 - VEGETARIAN OPTION

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.

SOMANTIC OINNER

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ONE OF OUR COOKS WILL PREPARE A BBQ FEAST RIGHT IN FRONT OF YOU. A FUN DINING EXPERIENCE EITHER IN THE PRIVACY OF YOUR OWN VILLA OR AT OUR LOUNGE HIDDEN GEM.

MIXED BBQ - 1090/person

MIXED GREEN LETTUCE, COLESLAW, GREEK SALAD, RED WINE & HONEY MUSTARD -DRESSING

Barbecue Items
fresh grill jumbo prawns, fresh mahi-mahi,
beef sirloin, chicken breast
(tenderloin add on 200/person)

POTATO WEDGES, AND BALINESE FRIED RICE

Sauces

BBQ SAUCE, BLACK PEPPER SAUCE, CHILLI EMULSION & SAMBAL MATAH

Sweets

BREAD PUDDING & ASSORTED SLICED FRUITS

SEAFOOD BBQ - 1195/person

MIXED GREEN LETTUCE, COLESLAW, GREEK SALAD, RED WINE- & HONEY MUSTARD - DRESSING

Barbecue Items

FRESH GRILL JUMBO PRAWNS, FRESH CALAMARI, FRESH LOBSTER, MAHI-MAHI

Sides

POTATO WEDGES, AND BALINESE FRIED RICE

Sauces BBQ sauce, black pepper sauce, chilli EMULSION & SAMBAL MATAH

Sweets

BREAD PUDDING & ASSORTED SLICED FRUITS