

HIDDEN GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE-INSPIRED AL FRESCO DINING

FOOD MENU

INTRODUCTION

Hidden Gem Restaurant & Wine Lounge is a jewel overlooking the stunning landscape of Uluwatu. Set in a chic and sophisticated al fresco dining setting, the restaurant offers one of the most extensive wine by the glass selections in Bali, with over 50 wines from around the world, curated by our owner, Max Loong, DipWSET, certified sommelier with the Court of Master Sommeliers.

Our menu brings a modern and refined steakhouse experience to life through farm-to-table ingredients, premium beef imported from Australia, USDA Wagyu, and carefully crafted dishes designed for sharing. Created by a Swiss chef and inspired by classic European techniques with a subtle French touch, each plate reflects simplicity, precision, and respect for quality produce.

At Hidden Gem, exceptional cuisine and a thoughtfully curated wine selection come together to create a memorable dining experience in Uluwatu.



APÉRITIF BITES

TO SHARE

Fresh Oysters 230/460

HALF DOZEN OR DOZEN

FRENCH STYLE : SERVED WITH CUCUMBER MIGNONETTE AND LEMON WEDGES

JAPANESE STYLE : TOPPED WITH A SESAME & PONZU DRESSING REFRESHED WITH RED RADISH

WINE : *SIMONNET-FEBVRE, CHABLIS 1ER CRU, BURGUNDY, FR (+485)*

Ask almost any Sommelier what to drink with oysters, and Chablis will be near the top.

Confit Tomato Tartine 145

OUR CHEFS' REFINED TAKE ON A BRUSCHETTA: GRILLED BAGUETTE WITH GARLIC, BLACK OLIVE TAPENADE, CONFIT CHERRY TOMATOES, PESTO, AND PARMESAN CHIPS.

WINE : *LOUIS LATOUR, MÂCON-VILLAGES, BURGUNDY, FR (+280)*

Fresh white Burgundy makes tomato, basil, and parmesan feel even brighter.

Angus Ribeye Crostinis 195

CRISPY GOLDEN BAGUETTE TOPPED WITH TRUFFLE MAYO, ANGUS RIBEYE BEEF, CARAMELIZED ONIONS, AND ARUGULA

WINE : *CALERA PINOT NOIR, CENTRAL COAST, USA (+400)*

Pinot Noir is the ultimate food wine, elegant for a starter, yet flavorful enough for beef.

Hidden Gem Charcuterie 385

FOUR LOCAL ARTISAN CHEESES, FOUR ITALIAN CURED MEATS, CROSTINIS, CASHEW NUTS, OLIVES, AND CORNICHONS

WINE : *BANFI, CHIANTI CLASSICO, TUSCANY, IT (+290)*

The wine that made Tuscany famous, with a savory character that charcuterie loves.

APPETIZERS

Creamy Burrata & Cherry Tomatoes 205

CHERRY TOMATO CARPACCIO TOPPED WITH A BURRATA STRACCIATELLA,
BALSAMIC CAVIAR, BASIL PESTO & ONION PICKLES
WINE : MINUTY M ROSÉ, PROVENCE, FR (+265)

The taste of the South of France in a glass, fresh, and made for Mediterranean flavors.

Barramundi Carpaccio 185

SERVED WITH A DELICATE TONNATO SAUCE, CRISPY FRIED CAPERS, RED RADISH,
LEMON DRESSING, TOPPED WITH A LIGHTLY SEASONED WATERCRESS

WINE : DOMAINE DU CLOSEL LA JALOUSIE SAVENNIÈRES, LOIRE VALLEY, FR (+410)

A textured French white with freshness for fish and body for creamy elements.

Fresh Oysters 230/460

HALF DOZEN OR DOZEN

FRENCH STYLE : SERVED WITH CUCUMBER MIGNONETTE AND LEMON WEDGES

JAPANESE STYLE : TOPPED WITH A SESAME & PONZU DRESSING REFRESHED WITH RED RADISH

WINE : SIMONNET-FEBVRE, CHABLIS 1ER CRU, BURGUNDY, FR (+485)

Ask almost any Sommelier what to drink with oysters, and Chablis will be near the top.

Tuna Tartare 195

SASHIMI-GRADE TUNA WITH RED ONIONS, TOPPED WITH A MANGO RELISH
AND REFRESHED BY A PONZU SAUCE, SERVED WITH WONTON CHIPS

WINE : CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NZ (+425)

The iconic Sauvignon Blanc that helped put New Zealand on the global wine map.

Surf & Turf Tartare 225

AN ITALIAN-STYLE BEEF TARTARE WITH PARMESAN, SUN-DRIED TOMATOES, ANCHOVIES,
OLIVES AND FRESH BASIL, TOPPED WITH DELICATELY MARINATED TUNA IN TRUFFLE OIL

WINE : ALTA MORA ETNA ROSSO, SICILY, IT (+290)

Grown on Mount Etna's volcanic slopes, this elegant red brings lots of freshness.

Seared Baby Squid 195

SERVED WITH RADISH CARPACCIO, TRUFFLE CAULIFLOWER PURÉE,
FENNEL PICKLES, AND LEMON GEL

WINE : ERIC GUIGAL CONDRIEU, RHÔNE VALLEY, FR (+575)

A rare Viognier, this aromatic French white pairs beautifully with seafood.

Lobster Raviolo 240

HOMEMADE LOBSTER RAVIOLO, PASSION FRUIT, CORIANDER, SERVED
WITH A DELICATE GRAND MARNIER & TOMATO REDUCTION

WINE : LOUIS LATOUR MEURSAULT, BURGUNDY, FR (+890)

White Burgundy and lobster is one of the world's great classic luxury pairings.

Mongolian Beef Tataki 225

SEARED ANGUS TENDERLOIN GLAZED WITH MONGOLIAN
SAUCE, SALSA VERDE, AND JAPANESE RADISH PICKLES

WINE : MARQUÉS DE MURRIETA RIOJA RESERVA, SPAIN (+395)

One of Spain's classics, offering smooth spice and structure for rich umami flavors.

THE GRILL

FROM THE LAND

Wagyu Beef Tenderloin 175G 980

PREMIUM WAGYU TENDERLOIN

WINE : DE LA FLEUR DE BOUARD, POMEROL, BORDEAUX, FR (+565)

Velvety Bordeaux with the softness and elegance that premium Wagyu deserves.

Angus Beef Tenderloin 200G 875

AUSTRALIAN ANGUS BEEF TENDERLOIN

WINE : ROBERT MONDAVI CABERNET SAUVIGNON, NAPA VALLEY, USA (+630)

A true Napa Valley classic and exactly the kind of bold red steak lovers love.

Ribeye – Black Angus MB 4+ 250G 580

RICHLY MARBLED RIBEYE STEAK

WINE : PENFOLDS BIN 28 SHIRAZ, AUSTRALIA (+290)

One of Australia's most famous reds, bold enough for a richly marbled ribeye.

Oyster Blade Beef 22H 220G 525

SLOW-COOKED BEEF AT 55 DEGREES FOR 24 HOURS

WINE : DUCKHORN MERLOT, NAPA VALLEY, USA (+500)

Duckhorn helped make Merlot cool again, plush, smooth, and deeply satisfying.

Prime New York Strip Beef 200G 350

WINE : CHÂTEAU PAVEIL DE LUZE MARGAUX, BORDEAUX, FR (+475)

Classic Bordeaux and steak is a timeless combination, refined, balanced, and elegant.

Tomahawk Angus MB 1+ 1.250KG 2050

Available by Pre-Order Only (24H in advance)

WINE : TWO HANDS WATERFALL BLOCK SHIRAZ, AUSTRALIA (+505)

Big steak deserves big wine, and this Australian Shiraz delivers exactly that.

FROM THE SEA

Jimbaran Whole Lobster 400G 980

GRILLED IN A BALADO BUTTER, SERVED WITH SAMBAL
MATAH AND LEMON BUTTER SAUCE

WINE : STAG'S LEAP WINE CELLARS KARIA CHARDONNAY, NAPA VALLEY, USA (+475)

Creamy Chardonnay and lobster is a match made in heaven.

King Prawns 470

SERVED WITH CHARRED LEMON, SAMBAL MATAH, AND LEMON BUTTER

WINE : TRIMBACH PINOT GRIS RÉSERVE, ALSACE, FR (+350)

A rich yet fresh French white with the texture to stand up to premium seafood.

Crispy Skin Salmon & Coconut 320

SEARED SALMON IN A DELICATE COCONUT SAUCE SCENTED WITH LEMONGRASS,
CHILI, GINGER, AND LIME ZEST,

WINE : HUGEL GEWÜRZTRAMINER, ALSACE, FR (+290)

Aromatic and exotic, this Alsace classic works beautifully with coconut and Asian spice.

Char-Grilled Octopus 320

ROASTED OCTOPUS, MASHED GINGER, CARROT

WINE : DOMAINE VACHERON, SANCERRE, LOIRE VALLEY, FR (+470)

Domaine Vacheron's bright acidity and flinty minerality beautifully balance smoky octopus.

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

CHEF'S SUGGESTION

SURF & TURF

Petit Wagyu Filet Mignon **170G**
& Jimbaran Whole Lobster **400G**

1485

SERVED WITH LEMON BUTTER AND SAMBAL MATAH

WINE : GAJA CA' MARCANDA PROMIS IGT, TUSCANY, IT (+475)

From legendary Angelo Gaja, this Super Tuscan brings true special-occasion energy.

Prime New York Strip **200G**
& King Prawns

790

SERVED WITH LEMON BUTTER AND SAMBAL MATAH

WINE : ERIC GUIGAL CROZES-HERMITAGE BLANC, RHÔNE VALLEY, FR (+345)

Rich, textured and fresh minerality of French Viognier creating harmony between steak and seafood

SAUCES **40/item**

BÉARNAISE
RED WINE JUS
CHIMICHURRI
CREAMY MUSHROOM
CAFÉ DE PARIS
CLARIFIED BUTTER

CONDIMENTS

SHARING SIDES

145/item

Potato Mille-Feuille & Truffle Cream

THOUSAND LAYERED POTATOES TOPPED WITH A DELICATE TRUFFLE MAYO

Mashed Potatoes

SMOOTH AND CREAMY MASHED POTATO
AVAILABLE IN TRUFFLE FLAVOUR

Sautéed Green Beans

TOPPED WITH GRILLED CHERRY TOMATOES

Cauliflower Tempura & Hummus

FRIED CAULIFLOWER, TRUFFLE CAULIFLOWER PURÉE, HUMMUS & RADISH PICKLES,
SERVED WITH A MISO-YUZU DRESSING

Sautéed Spinach

SERVED WITH MASHED GREEN PEAS & ROASTED GARLIC OIL

Glazed Carrots & Feta Cream

CARAMELIZED CARROTS WITH A CREAMY FETA CHEESE & HAZELNUT

Grilled Asparagus

SERVED WITH A DELICATE CAULIFLOWER PURÉE & LEMON ZEST

Mushroom Risotto

CLASSIC ITALIAN RISOTTO TOPPED WITH SAUTEED MUSHROOMS

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

SWEET COURSE

Like a Strawberry Tarte 165

VANILLA CREAM, FOUR TEXTURES OF STRAWBERRY, CRUMBLE

WINE : DR. LOOSEN RIESLING ICE WINE, GERMANY (+585)

Made from naturally frozen grapes, creating one of the world's most luxurious sweet wines.

Tarte Tatin 155

CARAMELIZED APPLE PIE TOPPED WITH VANILLA DIPLOMAT CREAM

WINE : CHÂTEAU DE ROLLAND SAUTERNES, BORDEAUX, FR (+375)

The French have paired caramelized desserts with Sauternes for generations.

Chocolate Lava Cake 155

TOPPED WITH ICING SUGAR AND SERVED WITH SALTED CARAMEL ICE CREAM
(20 MIN PREPARATION TIME)

WINE : W. & J. GRAHAM'S 10 YEAR TAWNY PORT, PORTUGAL (+348)

Warm chocolate and aged Port is one of the classic pairings in the wine world.

Pistachio Lava Cake 175

TOPPED WITH ICING SUGAR AND SERVED WITH PISTACHIO ICE CREAM
(20 MIN PREPARATION TIME)

WINE : PINO DE BALI DESSERT WINE, BALI, ID (+110)

A charming local dessert wine for a uniquely Balinese finish.

Gelato & Sorbet Selection 55

VANILLA, CHOCOLATE, PISTACHIO, SALTED CARAMEL, MANGO, STRAWBERRY
(PER SCOOP)

WINE : DR. LOOSEN RIESLING, GERMANY (+235)

A touch of natural sweetness keeps lighter desserts fresh and beautifully balanced.

KIDS MENU

Baby Menu 4 to 11 months

50/item

AVOCADO

BURSTING WITH ESSENTIAL FATS AND NUTRIENTS

BANANAS

HELP TO COAT THE TUMMY AND AID DIGESTION

APPLE

EXTREMELY RICH IN IMPORTANT ANTIOXIDANTS

PAPAYA

HIGH IN VITAMINS A AND C

Toddler Menu 1 to 3 years

105/item

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

105/item

CHICKEN NUGGETS

WITH FRENCH FRIES

BEEF BURGER

WITH FRENCH FRIES

FISH AND CHIPS

WITH FRENCH FRIES

RÖSTI & FRIED EGG

WITH HASH BROWNS

SIMPLY SPAGHETTI

WITH TOMATO SAUCE

