

HIDDEN GEM

Restaurant & Wine Lounge

CALIFORNIA & WINE-INSPIRED AL FRESCO DINING

LUNCH 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 CHEF'S REFINED TAKE ON A BRUSCHETTA: GRILLED BAGUETTES WITH GARLIC, BLACK OLIVE TAPENADE, CONFIT CHERRY TOMATOES, PESTO, AND PARMESAN CHIPS.

WINE : LOUIS LATOUR, MÂCON-VILLAGES, BURGUNDY, FR (+290)

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

Spring Rolls 105

CRISPY VEGETABLE SPRING ROLLS SERVED WITH
HOMEMADE SWEET CHILI LIME SAUCE

WINE : DEETLEFS STONECROSS CHENIN BLANC, SOUTH AFRICA (+225)

Bright acidity and citrus notes beautifully complement deep-fried spring rolls.

Chicken Dumplings 105

CRISPY HOMEMADE CHICKEN DUMPLINGS SERVED WITH HOMEMADE SWEET
CHILI LIME SAUCE

WINE : DEETLEFS STONECROSS CHENIN BLANC, SOUTH AFRICA (+225)

Bright acidity and citrus notes beautifully complement deep-fried spring rolls.

Vietnamese Spring Rolls 120

RICE NOODLES, BEAN SPROUTS, ROMAINE LETTUCE, PURPLE CABBAGE
WRAPPED IN SOFT RICE PAPER, SERVED WITH NAM JING SAUCE

CHOICE OF: CHICKEN (+65), BEEF (+100), PRAWNS (+100)

WINE : MODELLO MASI PINOT GRIGIO, VENETO, IT (+225)

Crisp, fresh flavors perfectly complement the light herbal freshness of Vietnamese spring rolls.

Hidden Gem Charcuterie 385

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

WINE : BANFI, CHIANTI CLASSICO, TUSCANY, IT (+310)

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

SALADS & BOWLS

Hidden Gem Caesar 130

BABY ROMAINE, FRIED SOFT BOILED EGG, CROUTONS, ANCHOVIES,
GRATED PARMESAN, SERVED WITH CAESAR DRESSING
CHOICE OF: CHICKEN (+65), GRILLED PRAWNS (+100), PORK BACON (+50)

WINE : LOUIS LATOUR, MÂCON-VILLAGES, BURGUNDY, FR (+290)

Fresh acidity and creamy texture pair beautifully with the rich, savory flavors of Caesar salad.

Thai Beef Salad 245

MARINATED PRIME BEEF SIRLOIN SERVED WITH GLASS NOODLES, CUCUMBER,
JULIENNED CARROTS, LEMONGRASS, CHILI, TOSSED IN NAM JING DRESSING

WINE : STAG'S LEAP WINE CELLARS KARIA CHARDONNAY, NAPA VALLEY, USA(+490)

Creamy and fruity Chardonnay perfectly pairs with the richness of this Thai-style salad.

Chicken Katsu Bowl 155

CRISPY CHICKEN, JASMINE RICE, COLESLAW, EDAMAME, KATSU SAUCE

WINE : DOMAINE DU CLOSEL LA JALOUSIE SAVENNIÈRES, LOIRE VALLEY, FR (+395)

This textured and refreshing French white complements delicate Japanese-style fried chicken.

Teriyaki Salmon Bowl 175

SEARED SALMON, JASMINE RICE, CUCUMBER, EDAMAME, TOMATO, MANGO, SESAME DRESSING

WINE : TRIMBACH PINOT GRIS RÉSERVE, ALSACE, FR (+325)

A rich yet fresh French white stands up beautifully to the rich flavors and texture of salmon.

Quinoa Veggie Bowl 125

QUINOA, EDAMAME, RED CABBAGE, CHICKPEAS, HUMMUS, TZATZIKI

WINE : MUD HOUSE SAUVIGNON BLANC, NZ (+225)

Crisp citrus and fresh herbal notes perfectly complement a vibrant quinoa veggie bowl.

SANDWICHES

Truffle Steak Sandwich 225

TOASTED BAGUETTE, GRILLED STRIPLOIN,
CARAMELIZED ONIONS, TRUFFLE MAYO

WINE : CATENA MALBEC, ARGENTINA (+290)

Dark fruit and soft spice pair beautifully with the savory depth of truffle and beef.

Mediterranean Caprese Sandwich 155

TOASTED FOCACCIA, TOMATO, CREAMY BURRATA,
BASIL PESTO, ARUGULA, OLIVE OIL

WINE : MINUTY M ROSÉ, PROVENCE, FR (+330)

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

Neapolitan Sandwich 185

TOASTED FOCACCIA, ITALIAN MORTADELLA, BURRATA
STRACCIATELLA, PISTACCHIO, ARUGULA

WINE : ALTA MORA ETNA ROSSO, SICILY, IT (+255)

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

Signature Tacos 175

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

CHOICE OF: GRILLED TEMPEH (+55), CHICKEN (+65), FISH (+100), STEAK (+100)

WINE : WHISPERING ANGEL, PROVENCE, FR (+355)

Fresh red berries and crisp acidity from this rosé beautifully complement vibrant, flavorful tacos.

THE GRILL

FROM THE LAND

Hidden Gem Burger 195

HOMEMADE AUSTRALIAN BEEF PATTY, CHEESE, CARAMELIZED ONIONS, TOMATO, PINEAPPLE JAM, CHILI MAYONNAISE, SERVED WITH FRENCH FRIES

WINE : DECOY ZINFANDEL, SONOMA COUNTY, USA (+325)

Bold dark fruit and spicy notes from this Zinfandel perfectly match a juicy, flavorful burger.

Australian Tenderloin 180G 980

WINE : LOUIS LATOUR FLEURIE, CRU BEAUJOLAIS, FR (+310)

Silky red fruit and delicate spice beautifully complement the tenderness of Australian tenderloin.

Prime New York Strip 200G 350

WINE : CHÂTEAU PAVEIL DE LUZE MARGAUX, BORDEAUX, FR (+455)

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

FROM THE SEA

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 (+315)

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

King Prawns 470

WITH CHARRED LEMON, SAMBAL MATAH, AND LEMON BUTTER SAUCE

WINE : ERIC GUIGAL CROZES-HERMITAGE BLANC, RHÔNE VALLEY, FR (+390)

Stone fruit and fresh minerality beautifully complement smoky char-grilled king prawns.

CONDIMENTS

SAUCES

40/item

CHIMICHURRI
CAFÉ DE PARIS BUTTER
CLARIFIED BUTTER & LEMON
BÉARNAISE SAUCE
BLACK PEPPER SAUCE

SHARING SIDES

145/item

Potato Mille-Feuille & Truffle Cream

THOUSAND-LAYERED POTATOES TOPPED WITH A DELICATE TRUFFLE MAYO

Mushroom Risotto

CLASSIC ITALIAN RISOTTO TOPPED WITH SAUTÉED MUSHROOMS

Truffle Fries

PARMESAN, TRUFFLE MAYONNAISE

Mashed Potatoes

VELVETY MASHED POTATOES
AVAILABLE IN TRUFFLE FLAVOUR

Sautéed Spinach

SERVED WITH MASHED GREEN PEAS & ROASTED GARLIC OIL

Grilled Asparagus

SERVED WITH A LEMON CAULIFLOWER PURÉE

SWEET COURSE

Like a Strawberry Tarte 165

VANILLA CREAM, FOUR TEXTURES OF STRAWBERRY, CRUMBLE

WINE : DR. LOOSEN RIESLING ICE WINE, GERMANY (+460)

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 : CARMES DE RIEUSSEC SAUTERNES, BORDEAUX, FR (+365)

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 (+190)

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 (+175)

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

PUMPKIN

HIGH IN VITAMINS AND CALCIUM

BANANAS

HELPS 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 WITH 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

FRIED EGG WITH RÖSTI

TRADITIONAL SWISS CRISPY POTATO

SIMPLY SPAGHETTI

WITH TOMATO SAUCE

SMOOTHIES

Our healthy smoothies are a delicious, easy way to pack lots of nutrition into one drink. Made with a mix of fruits and vegetables, they deliver essential vitamins, minerals and antioxidants that support digestion, boost energy and overall well-being. Plus, you can customize them to match any taste or dietary preference.

Tropical Green 95

FRESH SPINACH, MANGO, BANANA, PINEAPPLE, AVOCADO, ALMOND MILK

This smoothie is a wholesome blend of healthy fats and fiber from the avocado. The spinach provides a dose of iron and other nutrients, while the banana adds natural sweetness.

Carrot Ginger 95

CARROT JUICE, MANGO, BANANA, PLAIN GREEK YOGURT, FRESH GINGER, HONEY

This smoothie is packed with vitamin A and C from the carrot and mango, as well as protein and probiotics from the Greek yogurt. The ginger adds a zingy kick, making this smoothie both nutritious and flavorful.

Berry Mint 95

MIX OF BERRIES, FRESH MINT LEAVES, BANANA, ALMOND MILK, PLAIN GREEK YOGURT

This smoothie is loaded with antioxidants and fiber from the mixed berries, as well as protein and probiotics from the Greek yogurt. The fresh mint adds a refreshing taste and aroma, while the banana adds natural sweetness.

Chocolate Peanut Butter 95

BANANA, PEANUT BUTTER, COCOA, ALMOND MILK, VANILLA ICE CREAM

This smoothie is rich in protein and healthy fats from the peanut butter, as well as antioxidants from the cocoa. The banana adds natural sweetness, and the vanilla ice cream adds a delicious sweetness.

MILKSHAKES

Milkshakes are the perfect mix of creamy, sweet, and indulgent. With plenty of flavors to choose from, they are an easy treat to enjoy, whether you crave a timeless classic or a unique creation that satisfies your sweet tooth.

Vanilla Amara 95

ALMOND MILK, BANANA, VANILLA ICE CREAM, AMARA SYRUP

Almond milk is a healthier alternative to traditional milk, as it's lower in calories and fat. It's a great source of calcium, vitamin E, and other essential nutrients.

Strawberry Oat 95

OAT MILK, STRAWBERRIES, BANANA, HONEY, ROLLED OATS

This milkshake is vegan and gluten-free, and packed with fiber and antioxidants. The oat milk and rolled oats provide a creamy texture and add fiber, while the strawberries and banana provide natural sweetness.

Chocolate Avocado 95

ALMOND MILK, AVOCADO, COCOA, HONEY, VANILLA ICE CREAM

This milkshake is dairy-free and packed with healthy fats and antioxidants. The avocado provides a creamy texture and healthy fats, while the cocoa adds a delicious chocolate flavor.

Blueberry Yogurt 95

PLAIN GREEK YOGURT, ALMOND MILK, BLUEBERRIES, HONEY, VANILLA

This milkshake is high in protein and packed with antioxidants. The Greek yogurt provides a creamy texture and protein, while the blueberries add fiber and antioxidants.

Creamy Coconut 95

COCONUT WATER, COCONUT CREAM, BANANA, VANILLA ICE CREAM, HONEY

This milkshake is rich and creamy thanks to the coconut cream, and the banana adds natural sweetness. It's a healthy and delicious way to enjoy the tropical flavors of coconut.

SOFT DRINKS

CALIFORNIA & WINE INSPIRED AL FRESCO DINING

FRESH YOUNG COCONUT 60

BEERS (330ml)

BINTANG	75
BINTANG REDLER	85
BINTANG 0.0	60
CORONA	150
HEINEKEN	85

SODAS (330ml) 50

COCA COLA
COCA COLA ZERO
SPRITE
STRAWBERRY FANTA
SCHWEPPE'S TONIC

KOMBUCHI (275 ml) 95

ORIGINAL
GUAVA

MINERAL WATERS (380ml/750ml) 60/105

AQUA STILL
AQUA SPARKLING

FRESH FRUIT JUICES 80

MANGO, BANANA, WATERMELON, PINEAPPLE
ORANGE, CUCUMBER, DRAGON FRUIT

COFFEE 60

ESPRESSO, RISTRETTO, AMERICANO, ICED, CAPPUCCINO
LATTE, FLAT WHITE, MACCHIATO, DOPPIO

TEA & MATCHA 60

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT
CHAMOMILE, GREEN TEA, PEACH TEA, MATCHA

MILK 60

FRESH MILK, ALMOND, SOYA, OAT
