

KITCHEN — MENU

JAMIE OLIVER
— KITCHEN —
BALI

HELLO



Welcome to Jamie Oliver Kitchen,
where me and my team celebrate great ingredients,
a wonderful array of cuisines from my travels and,
most importantly, the joy of good food.

A stylized, handwritten signature of Jamie Oliver in blue ink.

Please inform your server of any allergies so they can advise on the best dishes for you. We cannot guarantee that any of our dishes are allergen free. Although every care has been taken to ensure that all bones are removed from our fish products, some bones may still be found. Our olives contain stones.

SMALL PLATES

PERFECT FOR SHARING



TEMPURA MUSHROOMS



SPANISH GARLIC PRAWNS



CHEESY POTATO BOMBA

ROASTED TOMATO SOUP

Creamy tomato & red pepper soup, basil pesto.
Cheesy garlic buns
59

TEMPURA MUSHROOMS (V, VG)

Wild mushrooms in a light & crispy batter,
lime & ginger soy dipping sauce
69

STICKY GINGER WINGS

Ginger & honey glazed charred chicken wings,
peanuts, lime, chilli
69

TOMATO CRUDO TOAST (V, VG)

Juicy tomato & onion salad on flame-grilled sourdough,
whipped avocado, fresh lime & coriander
69

GARLIC PIZZA BREAD (V)

Oozy mozzarella, veggie Parmesan, crispy rosemary
69

SILKY MASALA OMELETTE (V)

Spiced omelette loaded with tomato, chilli, spring onions,
coriander & crispy onions.
Toasted ciabatta, sticky tomato chutney
79

CHEESY POTATO BOMBA (V)

Crispy crumbed mozzarella & potato cake,
oozy three-cheese & black pepper sauce, veggie Parmesan
79

PUNCHY CHICKEN TACOS

Juicy charred chicken, sticky peppers & onions,
fiery jalapeño yoghurt, pickled red onion, fresh lime & coriander
89

SPANISH GARLIC PRAWNS

Smoky paprika oil, charred sourdough, fresh parsley
89

V – Vegetarian | VG – Vegan Option

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

ALL DAY EVERY DAY



JAMIE'S MIE GORENG

ASK ABOUT OUR SPECIALS



ULTIMATE UMAMI
RISOTTO



SPAGHETTI AGLIO E OLIO

V – Vegetarian | VG – Vegan Option | GF – Gluten Free

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

BIG PLATES

SPAGHETTI AGLIO E OLIO (V)

Fresh pasta, chilli, garlic, parsley & extra virgin olive oil, loaded with crispy garlic & chilli breadcrumbs

129

STRAIGHT-UP LASAGNE

Layers of hearty oxtail, beef & tomato ragù, fresh pasta, creamy Béchamel, aged Parmesan & mozzarella

149

FUSILLI BOLOGNESE

Rich beef & tomato ragù, fresh pasta, creamy cheese Béchamel, aged Parmesan

149

SALMON & PEA LINGUINE

Garden peas, fresh & smoked salmon in a creamy dill sauce, asparagus shavings, lemon

149

JAMIE'S MIE GORENG

Chicken & prawn skewer, stir-fried noodles & veg, fried egg, ginger & soy dressing, hot sauce, lime

149

KING PRAWN SPAGHETTI

Juicy chilli & garlic prawns, sun-dried tomato & white wine sauce, peppery rocket

149

ULTIMATE UMAMI RISOTTO (V)

Garlicky mushrooms, crispy tempura enoki, egg yolk, veggie Parmesan

149

STICKY SESAME CHICKEN

Honey-glazed chicken thighs, fluffy rice, miso pak choi, crunchy pickles, fresh chilli, coriander & lime

169

CHICKEN PARMIGIANA

Crispy breaded chicken breast, oozy mozzarella, sweet tomato sauce, aged Parmesan, peppery rocket, chips

169

SNAPPER WOKU (GF)

Whole crispy fried red snapper, fragrant woku-spiced sauce, crunchy salad, sweet & sour dressing, fresh Thai basil, lime

189

CHORIZO SALMON (GF)

Pan-fried salmon, crispy chorizo, mixed tomatoes, sun-dried tomato pesto, olive crumb, your choice of side

269

JUICY STEAK (GF)

Aged 220g steak of your choice cooked to your liking with:

Lime-glazed pineapple & your choice of side & sauce

Rib-eye | Sirloin

Sauces: Tomato salsa | Green mojo

429

HAVE ONE TO YOURSELF, OR SHARE WITH THE TABLE, LIKE JAMIE WOULD!



CHORIZO SALMON



CHICKEN PARMIGIANA

SALADS

SUNSHINE BOWL (V, VG, GF) – 79

Fried tofu, seasonal tropical fruits, green apple, fresh spinach, cucumber, radish, peanuts, sweet & sour chilli dressing

TUNA NIÇOISE (GF) – 99

Charred tuna, boiled egg, new potatoes, green beans, olives, chicory, sun-dried tomatoes, fresh parsley & chives, lemon dressing

GADO-GADO (V) – 79

Crunchy mixed veg, sesame tofu, boiled egg, prawn crackers, fresh chilli, punchy peanut dressing

SUPER FOOD (V, VG, GF) – 99

Mixed grains & pulses, sprouting broccoli, beetroot, avocado, fennel, pomegranate, toasted seeds, harissa, sherry vinegar dressing

ULTIMATE CAESAR – 99

Lettuce, radicchio, crunchy radishes & cucumber, boiled egg, mini pretzels, crispy onions, aged Parmesan, creamy dressing

**IT'S ALL GOOD, OUR PRODUCE IS
SUSTAINABLE, HIGHER-WELFARE &
FREE-RANGE**



GADO-GADO



SUNSHINE BOWL

V – Vegetarian | **VG** – Vegan Option | **GF** – Gluten Free

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

BUNS

EPIC VEG BURGER (V) – 149

Spiced pea & sweetcorn patty, crispy onion rings, avocado yoghurt, spicy mayo, lettuce & tomato in a toasted bun, pickled veg & chillies

ULTIMATE CAPRESE PANUOZZO (V) – 149

Buffalo mozzarella, tomato, fragrant basil pesto, sticky tomato chutney & fresh rocket in pizza bread.
Lemony side salad

FIERY FRIED CHICKEN – 169

Crispy jerk-spiced chicken, lettuce, tomato, jalapeño salsa, rum-spiked yoghurt, pineapple hot sauce, toasted bun, pickles

KITCHEN BURGER – 179

Beef patty, crispy beef bacon, oozy aged Cheddar, pickles, burger sauce, mustard, hot sauce

CRISPY FISH ROLL – 179

Tempura-battered catch of the day, jalapeño yoghurt & crunchy fennel in a toasted Hot-dog bun.
Pea & avocado salsa, pickles

PHILLY CHEESESTEAK – 299

Juicy rib-eye steak strips, sticky peppers & onions, oozy mozzarella & crispy shoestring fries in pizza bread.

All served with your choice of
Chips | Charred broccoli



EPIC VEG BURGER



CRISPY FISH ROLL

SIDES

CHIPS (V, VG, GF) – 59

Rosemary salt

CHARRED BROCCOLI (V, VG) – 59

Miso dressing, toasted almonds

BUTTERY MASH (V, GF) – 59

Creamy mashed potato, fresh chives, olive oil

CAULIFLOWER CHEESE (V) – 59

Broccoli & Cheddar sauce, almond crumb

CRISPY POTATOES – 59

Smoky paprika, veggie 'nduja mayo

FRAGRANT FRIED RICE (V) – 59

Omelette strips, veggies, spring onions, ginger, fresh chilli

PIZZAS

MARGHERITA (V) – 109

Crushed-tomato sauce, mozzarella, veggie Parmesan, fresh basil

DOUBLE CHILLI CHICKEN – 119

Crushed-tomato sauce, mozzarella, punchy harissa chicken, fresh chilli, spinach, watercress

MEDITERRANEAN VEG (V) – 119

Crushed-tomato sauce, mozzarella, roasted peppers, onions & broccoli, olives, feta, red onion

FOUR CHEESE (V) – 119

Parmesan Béchamel sauce, smoked mozzarella, buffalo mozzarella, fresh ricotta, caramelised onions, chilli flakes

MOREISH MUSHROOM (V) – 119

Creamy mushroom sauce, smoked mozzarella, roasted mushrooms, truffle, fresh tarragon

PEPPERONI – 119

Crushed-tomato sauce, mozzarella, smoky beef pepperoni, chilli flakes, oregano



PEPPERONI

MOREISH MUSHROOM



DOUBLE CHILLI CHICKEN



V – Vegetarian

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

HANDMADE TO ORDER



DESSERTS

DECADENT & DELICIOUS



TROPICAL SUNDAE



CHEESECAKE BROWNIE



JOOLS' CHOCOLATE DREAMS

BERRY PAVLOVA (V, GF)

Crisp & gooey meringue, zingy compote, Chantilly cream, fresh berries

59

NEXT-LEVEL FRUIT JELLIES (V, VG, GF)

Watermelon & lemongrass jelly, coconut & pandan jelly, kiwi & dragon fruit salsa, fresh mint & lime

59

TROPICAL SUNDAE (V, GF)

Mango sorbet, vanilla ice cream, pineapple compote & crisps, fresh passion fruit, toasted coconut

59

TIRAMISÙ (V)

Layers of coffee-drenched biscuits & fluffy mascarpone cream, shaved chocolate

69

CHEESECAKE BROWNIE (V)

Fudgy cheesecake-rippled chocolate brownie, vanilla ice cream, salted-caramel sauce & popcorn

69

TOTALLY TROPICAL CHEESECAKE (V)

Creamy coconut filling, buttery biscuit base, zingy pineapple & passion fruit salsa, coconut crunch, lime

69

JOOLS' CHOCOLATE DREAMS (V, GF)

Gooey chocolate & coffee pot, vanilla ice cream, pistachios

69

V – Vegetarian | VG – Vegan Option | GF – Gluten Free

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

DIGESTIFS

HOUSEMADE LIMONCELLO

Sweet Italian lemon liqueur

30ml | 60ml - 79 | 129

SAMBUCA

Herbaceous anise liqueur, 40%

30ml | 60ml - 89 | 149

JÄGERMEISTER

Herby sweet liqueur, 35%

30ml | 60ml - 89 | 149

BAILEYS

Creamy Irish whiskey liqueur, 17%

30ml | 60ml - 109 | 189

AMARETTO DI SASCHIRA, LUXARDO

Bittersweet Italian almond liqueur, 24%

30ml | 60ml - 109 | 189

HOT DRINKS

ESPRESSO SINGLE | DOUBLE - 39 | 49

MACCHIATO SINGLE | DOUBLE - 39 | 49

CAPPUCCINO HOT | ICED - 49 | 59

CAFFÈ LATTE HOT | ICED - 49 | 59

MOCHA HOT | ICED - 59 | 69

CHOCOLATE HOT | ICED - 59 | 69

ICED LATTE - 69

Vanilla | Nutella | Biscoff

TEA - 49

Rose & French vanilla | Italian almond | Jasmine |
Peppermint | Chamomile



CAPPUCCINO



JAMIEOLIVERKITCHEN-ID.COM



JAMIE OLIVER KITCHEN BALI



@JAMIEOLIVERKITCHENID



K

JAMIE OLIVER

COCKTAILS

CLASSIC

JAMIE'S MOJITO 139

Rum, vermouth, lime, sugar syrup,
sparkling wine

COSMOPOLITAN SLUSHY 139

Vodka, cranberry juice, lemon

MARGARITA 139

Tequila, triple sec, lime

FRUIT TINGLE 139

Vodka, triple sec, blue Curaçao,
grenadine & bubble gum syrup

LONG ISLAND ICED TEA 139

Gin, vodka, rum, tequila, triple sec,
lemon juice, Coca-Cola

PIÑA COLADA 139

Rum, pineapple juice, coconut cream

ESPRESSO MARTINI 139

Vodka, coffee liqueur, espresso

WHISKEY PASSION 139

Whiskey, limoncello, lemon juice,
passion fruit syrup & aquafaba

SIGNATURE

MANGO MARGARITA 139

Tequila, triple sec, lemon &
mango juice, lime

TROPICAL SOUR 139

Vodka, vermouth, pineapple & lemon juice,
passion fruit, aquafaba

KUTA SOUTH WEST 139

Gin, limoncello, lemon juice, starberry,
grenadine & soda

FROZEN STRAWBERRY DAIQUIRI 139

Rum, strawberry, lemon juice

BERRY BASIL SMASH 139

Gin, apple & lemon juice, passion fruit,
mixed berries, fresh basil

LYCHEE MOJITO 139

Rum, lychee, lime juice, brown sugar,
soda & fresh mint

PINK BRAMBLE 139

Pink gin, lemon juice, blueberry & vanilla
syrup, sparkling wine

SAINT PATRICK 139

Gin, triple sec, lemon juice, cucumber juice,
elderflower syrup, tonic

NON-ALCOHOLIC COCKTAILS

ICED TEA

Ask your server for today's flavour

49 Glass | 139 Jug

FROZEN MINT 79

Mint syrup, simple syrup, lemon juice

MINT & STRAWBERRY LEMONADE 79

Strawberries, fresh mint, lemon & lime juice, soda

DRAGON COOLER 79

Dragon fruit, cranberry & lemon juice, lychee syrup

TROPICAL BLAST 79

Passion fruit, lemon & pineapple juice, vanilla

MANGO & PASSION PUNCH 79

Mango, passion fruit, strawberry, orange juice

SUMMER BLISS 79

Pineapple & lemon juice, blue Curaçao, elderflower syrup





150ml



Bottle

SAUVIGNON BLANC – TWO ISLANDS

Light, fresh & intensely aromatic. 12%, BALI

119

549

CHARDONNAY – TWO ISLANDS

Citrus fruits & a long aromatic finish. 13%, BALI

119

549

CHENIN BLANC – STONE CROSS

Fresh & fruity entrance with well-balanced acidity. 13%, SOUTH AFRICA

699

CHARDONNAY – CARMEN TOLTEN

Soft aromas of green melon, honey & apple. 13% CHILE

699

SAUVIGNON BLANC – SHEARWATER

Gooseberry & stone fruit, mineral notes & a long citrusy finish. 13%, MARLBOROUGH

799

PINOT GRIGIO – FANTINI

Aromas of peach & citrus with a crisp mineral finish. 12%, MOLISE

899

RIESLING KABINETT – DR. ZENZEN SONNENHOFBERGER

Medium acidity with notes of green apples, pear, apricot & lychees. 10%, GERMANY

999

WHITE



150ml



Bottle

SHIRAZ – TWO ISLANDS

Rich, soft & full bodied. 13.5%, BALI

119

549

CABERNET MERLOT – TWO ISLANDS

Spicy cherry & black pepper, with aromas of mocha & vanilla. 13%, BALI

119

549

MERLOT – LUIS FELIPE EDWARDS

Fruity & aromatic, with ripe cherries, tobacco & vanilla. 13.5%, CHILE

699

MALBEC – FINCA LAS MORAS

Fresh aromas of red fruits & subtle spicy finish. 13%, ARGENTINA

799

CABERNET SAUVIGNON – BARON PHILIPPE DE ROTHSCHILD PAYS D'OC

Intense aromas of ripe red fruit, with a spicy Szechuan pepper finish.
13.5%, LANGUEDOC-ROUSSILLON

899

SANGIOVESE MERLOT – ORTONESE

Fruity with hints of cherry, prune & vanilla. 12.5%, PUGLIA

899

PINOT NOIR – SHEARWATER

Elegant structure, with aromas of rose & red berry, velvety tannins & a rich fruit finish.
14%, MARLBOROUGH

999

RED

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.



150ml



Bottle

SPARKLING

JEPUN SPARKLING ROSÉ – HATTEN

Floral & citrus aromas, with lively bubbles. 11%, BALI

129

599

PROSECCO – TWO ISLANDS

A light bodied, floral, fruity and super refreshing prosecco. 12%, BALI

139

699

BRUT – LOUIS PERDRIER

Light & slightly sweet, offers nice citrus flavors & a soft, round finish. 11%, FRANCE

699

ROSÉ

WHITE ZINFANDEL – BERINGER MAIN & VINE

Strawberry & candied fruit flavours. 10%, CALIFORNIA

799

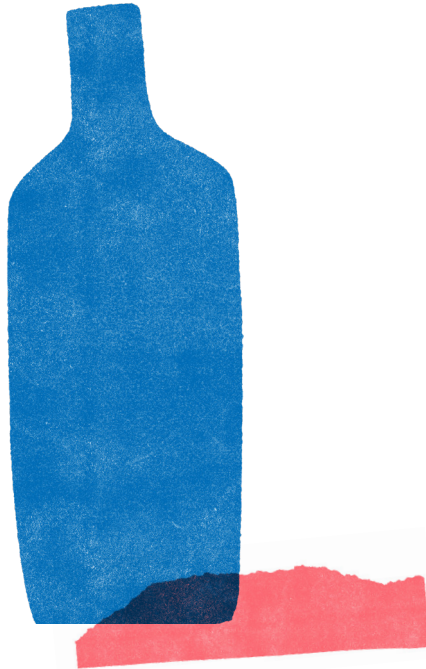
DESSERT

MOSCATO – HATTEN DRAGONFLY

Naturally effervescent, sweet & light in alcohol, with intense tropical fruit characters. 8%, AUSTRALIA

549

BEERS



BINTANG PILSNER	4.7%	330ml	59
BINTANG DRAFT PILSNER	4.7%	500ml	89
BINTANG RADLER	2%	330ml	59
BINTANG CRYSTAL	4.3%	330ml	69
HEINEKEN LAGER	4.8%	330ml	79
GUINNESS STOUT	4.5%	325ml	79
CORONA LAGER	4.5%	355ml	109
SMIRNOFF ICE	4.5%	330ml	79

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

SPIRITS

	30ml	60ml
ABSOLUT VODKA 40%	99	169
CÎROC VODKA 40%	109	189
GREY GOOSE VODKA 40%	119	209
GORDON'S GIN 37.5%	99	169
BOMBAY SAPPHIRE GIN 47%	119	209
HENDRICK'S GIN 41.4%	139	249
JOSE CUERVO TEQUILA 40%	99	169
BACARDI LIGHT RUM 40%	99	169
JIM BEAM BOURBON 40%	99	169
JAMESON WHISKEY 40%	109	189
CHIVAS SCOTCH 40%	119	209
JW RED LABEL SCOTCH 40%	99	169
JW BLACK LABEL SCOTCH 40%	119	209
MAKER'S MARK BOURBON 45%	119	209
JACK DANIEL'S WHISKEY 40%	119	209
MACALLAN SCOTCH 40%	369	689
RÉMY MARTIN COGNAC 40%	229	429



LIQUEURS & DIGESTIFS

	30ml	60ml
HOUSEMADE LIMONCELLO Sweet Italian lemon liqueur	79	129
SAMBUCA Herbaceous anise liqueur. 40%	89	149
JÄGERMEISTER Herby sweet liqueur. 35%	89	149
BAILEYS Creamy Irish whiskey liqueur. 17%	109	189
AMARETTO DI SASCHIRA, LUXARDO Bittersweet Italian almond liqueur. 24%	109	189

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.

SOFT DRINKS

STILL MINERAL WATER 49 | 69

330ml | 750ml

SPARKLING MINERAL WATER 49 | 69

330ml | 750ml

SOFT DRINKS 49

Coca-Cola | Coca-Cola Zero | Sprite | Fanta

BLUE COCONUT 59

Coconut syrup, Blue Lagoon syrup, lemon juice, soda water

ORANGE SHADOW 59

Pineapple juice, passion syrup, lemon juice, grenadine syrup

BLUE LAGOON 59

Sprite, blue Curaçao, lemon juice

RED LYCHEE 59

Fanta, lychee, lemon juice



SMOOTHIES

MANGO & COCONUT 89

Mango, coconut cream, milk

BANANA & BERRY 89

Banana, strawberry, milk

TROPICAL 89

Banana, pineapple & mango juice, vanilla syrup, milk

MIX BERRIES 89

Raspberry purée & syrup, milk

BANANA & CHOCO 89

Banana, chocolate, vanilla syrup, milk

Soy and oat milk also available

JUICES

FRESHLY SQUEEZED

ORANGE 49

PINEAPPLE 49

WATERMELON 49

DRAGON FRUIT 49



JAMIEOLIVERKITCHEN-ID.COM



JAMIE OLIVER KITCHEN BALI



@JAMIEOLIVERKITCHENID

A large, stylized white bird silhouette, resembling a dove, is the central focus. It is set against a background of thick, flowing yellow and white curved bands. The bird's head is at the top right, and its tail is at the bottom left. Various colorful geometric and organic shapes are scattered around the bird, including a cluster of red dots in the top left, a blue starburst in the top center, a pink and orange concentric circle in the top right, a blue starburst in the middle left, a pink flower with a white center in the bottom right, a blue leafy branch in the bottom left, and a yellow circle with green dots surrounded by blue dots in the bottom center.

jamie oliver kitchen

kids' menu

All mains served with
crunchy veg dippers &
avocado yoghurt **89**

Crispy baked fish

Jamie's secret seven-veg
sauce, oozy mozzarella,
sweet potato chips

Mini Margherita pizza (V)

Jamie's secret seven-veg
sauce, mozzarella, fresh basil

Spaghetti meatballs

Jamie's secret
seven-veg sauce,
aged Parmesan

Mini chicken burger

Grilled chicken breast, yoghurt slaw,
lettuce & tomato in a toasted bun,
crunchy baked sweet potato wedges

Cheese & tomato pasta (V)

Pasta spirals, Jamie's
secret seven-veg sauce,
mozzarella, veggie
Parmesan

Desserts

Choice of:

One scoop of
ice cream (V,GF)

A frozen banana
chocolate lolly (V,VG)

Fresh fruit (V,VG,GF)

39 each

V – Vegetarian | VG – Vegan Option | GF – Gluten Free

All prices are in thousands of Indonesian Rupiah & are subject to 21% service charge & government tax.
Please inform your server of any allergies so they can advise on the best dishes for you. We cannot guarantee
that any of our dishes are allergen free.