



LOLOAN

Beach Bar and Grill

LUNCH

12:00 Noon - 05:00 PM

For reservations, please contact bali@raffles.com



Loloan is a Balinese word which means estuary, a place where the river meets the ocean. According to Balinese cultural beliefs, this wondrous space on earth contains positive energy for the body and soul to cleanse and re-energize oneself. A sacred spot on earth for renewal.

Beachfront dining at Loloan Beach Bar and Grill is an adventurous journey for the palates. Savour sumptuous international cuisine and fresh seafood from the nearby Jimbaran waters. From wholesome salads, catch of the day main course to decadent desserts, crafted from the freshest local produce, sustainably sourced from farms across the island.

Enhanced with a 25 m long infinity pool, Loloan Beach Bar and Grill is exclusively reserved for Raffles Bali residents ensuring an ultimate privacy and exclusivity.

Discover our beachfront epicurean delight, crafted exclusively for Raffles Bali's well travelled connoisseurs.

Gaetan Biesuz
Executive Chef

FROM THE GARDEN

Raffles Garden Salad (GF)(N)(VG) <i>Roasted pumpkin, celery, capsicum, carrot, green leaf, pesto, hazelnut, hummus</i>	120
Summer Spring Roll (DF)(N)(VG) <i>Carrot, daikon, local seasonal greens, vermicelli, mint, peanut vinaigrette</i>	120
Organic Purple Eggplant (VG) <i>Grilled and smokey eggplant, chickpea, confit tomato, lemon cumin vinaigrette, Kalamata olive crush, pita bread</i>	130
Bedugul Strawberry Gazpacho (VG) <i>Garlic grissini, Santagata Portofino extra virgin olive oil, confit strawberry, fennel, and mollicatta</i>	160
Plaga Beet Salad (GF)(V) <i>Texture of young beetroot, watercress, strawberry, orange, balsamic dressing, goat cheese</i>	185

WHEATS

De Cecco Pasta <i>Choice of Spaghetti or Snail Shell</i>	
Primavera (GF)(V) <i>Capsicum, red onion, Plaga cherry tomato, baby zucchini, carrot, Parmigiano Reggiano</i>	195
Bali Seafood (DF)(S) <i>Seasonal seafood, fresh herbs from our Farm Terrace, lemon, Santagata Portofino extra virgin olive oil</i>	260
Braised Beef Short Rib <i>Ragout of ripped tomato, garlic, shallots, fresh basil</i>	315

FROM THE WOOD FIRE OVEN
PIZZA

Margherita (V)	200
<i>Local mozzarella buffalo cheese, basil, fresh herbs</i>	
Greek (V)	210
<i>Tomato, olive, capsicum, pesto, feta cheese, watercress</i>	
Ayam Sambal Matah (S)(SP)	230
<i>Shredded chicken, Balinese raw vinaigrette, kaffir lime leaf</i>	
Organic Pork Bacon (P)	240
<i>Button mushrooms, organic pork bacon, green bell pepper, emmental cheese, oregano</i>	
Tropical Jimbaran (S)(SP)	250
<i>Tomato sauce, mozzarella, Indian ocean baby prawns, local pineapple, basil</i>	

SANDWICH AND TACO

All sandwiches and tacos are served with mixed salad or french fries or cassava chips

Lentil And Bean Taco (DF)(VG)	120
<i>Whole wheat tortilla, lentil, bean stew, guacamole, jalapeno</i>	
Plancha Red Snapper Taco (DF)(S)	190
<i>Whole wheat tortilla, green mango salad, turmeric sauce</i>	
Suckling Pig Panini (GF)(P)(SP)	300
<i>Multigrain panini bread, lettuce, braised pork leg, pickled cucumber, caramelized onion, parsley</i>	
Housemade Wagyu Beef Burger (P)	350
<i>Bib tomato, lettuce, bacon, emmental cheese</i>	

GRILLED

Freshly grilled and served directly to your table

FROM THE SEA

<i>Calamari</i>	150
<i>Catch of The Day</i>	280
<i>King prawn U20</i>	300
<i>Grill bamboo lobster</i>	600

FROM THE LAND

<i>Organic free range chicken</i>	300
<i>Southern range farm black angus tenderloin</i>	450
<i>Lambarrgini farm lamb chop</i>	480
<i>Sher farm beef striploin MB 9</i>	800

CHOICE OF SAUCE

- Garlic butter sauce* (GF)(V)
- Chimichurri sauce* (GF)(VG)
- Housemade BBQ sauce*(V)
- Sambal matah* (S)(SP)
- Sambal ulek* (S)(SP)
- Loloan virgin sauce made with herbs from our Farm Terrace* (DF)(GF)(VG)

CHOICE OF ACCOMPAGNEMENT

- French fries*
- Grilled vegetables: corn, eggplant, onion, zucchini, capsicum*
- Organic Sunria Farm volcano rice*
- Wood oven roasted baby potato, Farm Terrace herbs, infused with*
- Santagata Portofino extra virgin olive oil*
- Mixed salad with lemon dressing*

DESSERT

Mango Coconut Panna Cotta (A)(GF)	160
<i>Soft layered mango and coconut pudding, lychee mango sauce, coconut meringue</i>	
Semangka and Kemangi (A)(GF)	160
<i>Overnight compressed local watermelon from our Farm Terrace, kemangi syrup, lemongrass espuma</i>	
Bedugul Strawberry (N)	160
<i>Vanilla sponge, kaffir lime whipped ganache, Bali strawberry compote, pressed tart</i>	
Exotic Sundae (GF)	160
<i>Passion fruit sorbet, vanilla lime Chantilly, tapioca sago pearl, alphonso salsa</i>	
Housemade Ice Cream and Sorbet	
1 scoop	58
2 scoops	110
3 scoops	170
Sorbet	
Mango	
Passion fruit	
Strawberry	
Coconut	
Ice Cream	
Vanilla	
Chocolate	
Banana Longan Honey	
Ginger ice cream	



LOLOAN

Beach Bar and Grill

DINNER

06:00 PM - 10:30 PM

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According to Balinese cultural beliefs, this wondrous space on earth contains positive energy for the body and soul to cleanse and re-energize oneself. A sacred spot on earth for renewal.

Come to Loloan Bar for a sunset aperitif. Lounge by our oversized day beds overlooking the calm seas while the sky turns crimson. As the evening descends, vibrant torches are lit and entertainment complements the warm, laid back ambience.

Our Loloan Beach Bar and Grill dining experience is an adventurous journey for the palates. Savour sumptuous international cuisine and fresh seafood from the nearby Jimbaran waters. From enticing appetizers, signature main course to decadent desserts, each creation is crafted from the freshest local produce, sustainably sourced from farms across the island.

Enhanced with a 25 m long infinity pool overlooking magnificent ocean vistas, Loloan Beach Bar and Grill is exclusively reserved for Raffles Bali residents ensuring an ultimate privacy and exclusivity.

Let the stars and gentle breeze accompany your epicurean journey with us.

Gaetan Biesuz
Executive Chef

FIRST IMPRESSION

Raw Organic Salad (GF)(VG)	95
<i>Carrot, radish, zucchini, tomato heart, baby kyuri, kalamansi gel</i>	
Grill Jimbaran Baby Octopus (GF)(S)	130
<i>Chick pea, confit tomato, eggplant heart, lemon & cumin vinaigrette, black olive crush</i>	
Jumbo Prawn Bumbu Bali (DF)(GF)(S)(SP)	160
<i>Chayote, corn, crushed cassava, bumbu Bali emulsion</i>	
Plaga Beet Salad (GF)(V)	185
<i>Texture of young beetroot, watercress, strawberry, orange, goat cheese, balsamic dressing</i>	
Lombok Red Mullet Ceviche (DF)(GF)(S)	200
<i>Avocado puree, tomato salsa, Kaviari Kristal caviar, pickled shallot, kemangi sorbet</i>	
Local Produce Burrata Cheese (GF)(N)(V)	210
<i>Burrata cheese, Plaga Farm cherry tomato, green oil, pine nut, roasted bamboo sea salt, housemade pesto</i>	

WHEAT, PASTA AND PIZZA

Acquerello Risotto (GF)(SP)(V)	250
<i>Tamarind, smoked tomato, zucchini, bell pepper, ginger flower, Santagata Portofino extra virgin olive oil</i>	
Mediterranean Pizza (V)	360
<i>Mushroom, olive, sun dried tomato, red onion, arugula, feta cheese, Santagata Portofino extra virgin olive oil</i>	
Seafood Pizza (S)	290
<i>Fresh lobster, tomato, oregano, fresh burrata cheese, aromatic smoked chili oil</i>	
Bamboo Lobster Ravioli (S)(SP)	380
<i>Butternut puree, shallot confit, water spinach, lobster oil, fragrant turmeric broth</i>	

FROM THE OCEAN

Grilled Black Cod (S)	415
<i>King prawn, cauliflower, pomegranate, hazelnut, spinach, crustacean foam</i>	
Jimbaran Bay Bouillabaisse (S)	450
<i>Jimbaran seafood, capsicum, fennel, saffron, fresh local herbs</i>	
Grill Seafood Plater For 2 (S)	1,800
<i>Selection of Jimbaran Bay fresh seafood</i>	
<i>Fresh from the grill, served directly to your table</i>	

CHOICE OF SAUCE

- Garlic butter sauce*
- Chimichurri sauce*
- Housemade BBQ sauce*
- Indonesian Sambal Matah (SP)*
- Indonesian Sambal Ulek (SP)*
- Loloan virgin sauce made with herbs from our Farm Terrace*

CHOICE OF ACCOMPAGNEMENT

- Organic steamed red rice*
- Grilled vegetables: corn, eggplant, onion, zucchini, capsicum*
- Mixed organic salad with lemon dressing*

FROM THE LAND

Organic Chicken Breast (DF)(N)	300
<i>Confit onion, pickled vegetables, sweet potato mousseline, peanut sauce</i>	
Slow Roasted Lambarrgini Farm Lamb Loin (DF)(GF)	480
<i>Carrot puree, snap pea, roasted root vegetable, olive crumble, lamb jus</i>	
Stockyard Wagyu Beef Rib Eye MB7 (A)(S)	775
<i>Potato espuma, lettuce, anchovy cream, parmesan truffle fondue,</i>	
<i>Bedugul Farm asparagus, red wine jus</i>	

(A) Alcohol (DF) Dairy Free (GF) Gluten Free (N) Nuts (P) Pork (S) Seafood (SP) Spicy (V) Vegetarian (VG) Vegan (WB) Wellbeing
Please inform our colleagues should you have special dietary requirements, food allergies or food intolerances.
Prices are in Indonesian thousand Rupiah and subject to 21% government tax and service charge.

DESSERT

Bali Collada	170
<i>Exotic compote, pineapple jelly, Balimoon foam and passion fruit sorbet</i>	
Deconstructed Bali Forest (N)	170
<i>Cinnamon sour cherry, manjari mousse, microwave sponge cake, dulcey whipped ganache, nasturtium leaves</i>	
Bali Misu (A)(N)	170
<i>Chocolate flexible ganache, Jivara coffee emulsion, mascarpone mousse, coconut sable</i>	
Pistachio and Vanilla (N)	170
<i>Housemade pistachio praline bavarois, opalys soft emulsion, lychee soursop compote</i>	
Housemade Ice Cream and Sorbet	
1 scoop	58
2 scoops	110
3 scoops	170
Sorbet	
<i>Mango</i>	
<i>Passion fruit</i>	
<i>Strawberry</i>	
<i>Coconut</i>	
Ice Cream	
<i>Vanilla</i>	
<i>Chocolate</i>	
<i>Banana Longan Honey</i>	
<i>Ginger ice cream</i>	