

K
Karma Beach
BALI

CELEBRATIONS
**FESTIVE
SEASON**
at *Karma* KANDARA
2020 - 2021


Christmas ^{Day}

BRUNCH AND
FAMILY STYLE DINNER

BRUNCH IDR 395++ PER PERSON
DINNER IDR 550++ PER PERSON



// DEC
25

One of the most glorious messes in the world is the mess created in the living room on Christmas day. Don't bother cleaning up, just grab the kids and head over to Karma Beach club for brunch. Or if you feel like sleeping in, indulge in a lavish family style Christmas feast for dinner.

Price listed in IDR 000 and subject to 10% service charge and 11% government tax

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#EXPERIENCEKARMA #SEASONOFKARMA
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WE CREATE... EXPERIENCES



Christmas^{Day}

BRUNCH

IDR 395++ PER PERSON

Inclusive of

STARTER CANAPES

Devilled Eggs, hummus stuffed, espellete chili

Cornettes, tuna tartare, pickled plum, wasabi, cucumber, avocado

Octopus Croquette, ink risotto, betel leaf aioli

FIRST COURSE

(choice of)

Chilled Asparagus, Crab Meat Hollandaise

Charred Baby Carrots, borneo chili harissa, walnuts, caramelised yogurt, carrot top chimichurri

Superfoods Salad, quinoa, goji berries, raw almond & coconut, pomelo torch ginger flower dressing

CHOOSE YOUR MAIN

Smoked Salmon Benedict, poached egg, house cured gravlax, hollandaise, dill

French Folded Omelet, emanthal swiss, mushroom, onion, capsicum

Garlic Prawn Frittata, cherry tomatoes, leeks, steamed rice, sambal olek

Half Chicken, herb roasted, sourdough stuffing, mashed potatoes, sage gravy

Red Grouper Filet, fennel citrus slaw, cauliflower puree, crème fraiche

Risotto, zucchini, tomato water, basil, burrata stuffed squash blossom

TEA TOWER OF DESSERT CANAPES

Variety of specialty western and local dessert bites made in house

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FAMILY STYLE DINNER

IDR 550++ PER PERSON

AMUSE BOUCHE

Pumpkin Cappuccino, almond milk foam, watercress oil

TAPAS STARTERS

Roasted Beet Root Tartare, hazelnuts, goat cheese, watercress, tarragon balsamic vinegar

Brandade Cakes, ikan asin jambal, potatoes, espelette aioli, fried caper berries

Salmon Gravlax, ricard cured, pickled mustard seeds, dill crème fraiche, caraway butter crostini

MAINS

(choice of 1 per couple)

Spring Chicken, sourdough walnut stuffing dried fruits, traditional giblet gravy "or"

Volcano Salt Crusted Whole Red Snapper "or"

Roasted Shoulder of Lamb, rosemary au jus

Accompanied with

Crème Fraiche Whipped Potatoes

Shaved Broccoli Salad, pumpkin seeds, dried fruits, parmesan, aged sherry vinaigrette

Green Chili Creamed Lombok Corn

Charred Asparagus & Wild Mushrooms

DESSERT PLATTER

Mascarpone Cheese Cake, Bedugul strawberries & kemangi

Chocolate Espresso Candlenut Coconut Cake

Assorted Christmas Cookies