

di Mare

RESTAURANT AND LOUNGE

DINNER MENU

2 courses IDR495++ 3 courses IDR 605++

STARTERS

Sumbawa Oysters 🦪 🌿

Grilled, sea urchin butter, smoked shoyu, local basil

Dumplings 🦪 🌿 🍴

Bamboo lobster chicken filling, birds eye chilies, chicken cracklings

Agnolotti 🍴

Purple yam & goat cheese, ginger lemon glazed Bedugul vegetables, nori emulsion

Snapper Crudo 🐟 🍴

Bonito salt cured, young coconut, kemangi, passionfruit tom yum

Rabbit Rillettes 🌿 🍴

Sauernes compressed snake fruit, carrot kaffir lime gel, pistachio crumbs

Carpaccio 🌿 🍴

Soy cured filet mignon, smoked leeks, hon jamejjs, parmesan mousse, truffle soy dressing

Grilled Octopus 🐟 🍴

Hearts of palm & patai braised in citrus extra virgin, ink aioli, tapioca coral crackers

Caramelized Duck 🌿 🍴 🐟

Kaffir lime, lychee, lotus root, rice paddy herbs, lemongrass palm sugar dressing

SALADS

Fermented Tea Leaf Salad 🐟 🍴 🦪

Crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing

Mirin Roasted Beets 🍴 🍴 🌿

Beet root mochi, lime lebna, black sesame dukkah

Poached Prawn & Pomelo Salad 🐟 🦪

Sweet basil, tomatoes, birds eye chilies, lemongrass

Eggplant Tonkatsu 🌿 🐟

Local spinach, cherry tomatoes, cucumbers, pickled ginger, miso-yuzu aioli

we kindly request no substitutions.

many of our specialty dishes that contain gluten are derived from soy. please inform your server of any dietary restrictions.

🌶️ Chili 🌿 Vegetarian 🐟 Seafood 🦪 Shellfish 🐷 Pork 🥜 Nut 🌿 Gluten 🍴 Dairy ★ Supplement

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.

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MAINS

Waluh Kare 🌿 🍌

Local pumpkin curry, candlenut, lemongrass, red chilies, coconut

Japanese Tofu 🌿

Pan seared, cauliflower rice congee, tempura Bedugal veggies, citrus soya

Saag Aloo 🌿

Local potatoes and spinach simmered with Indian spices

Cambodian Chicken Curry 🍌 🐟

Cooked in coconut shells, kaffir lime, red chili, coconut milk, steamed rice

Banana Leaf Grouper 🐟 🍌 🌿

Steamed, local clams, mango sambal, fragrant lemongrass river prawn broth

Local Red Mullet 🍌 🍌

Tempura whole fish, red chilies, coriander, green papaya, peanuts, steamed rice

Burmese Pork Belly 🐷 🐟 🌿

Cooked in bamboo, lahpeth thoke, steamed rice

Duck Breast

Rubbed in local spices, ubi gratin, baby bok choy, dragon fruit gastrique

Lamb Rack 🍌 🌿 ★ 165

Pistachio cardamom crust, ghee carrot puree, patai, fermented black garlic jus

AUS Rib Eye (280 grams) 🍌 🐟 ★ 253

Umami butter, rocket, baby beets, truffle magic mushroom potatoes

DESSERTS

Raw Cheesecake

Shortbread, yuzu curd, yogurt yuzu ice cream, kemangi aerocake, fresh & preserved lemon

Strawberries & Cream 🍓 🍌

Bedugul strawberries, coconut mascarpone mousse, kemangi ice cream, strawberry firecracker sorbet, kaffir lime merengue

The Dragon Lady 🌿 🍌

Cashew based, vegan raw & gluten free dragon fruit cheesecake, walnut date crust, yuzu compressed dragon fruit

Profiteroles 🍌 🌿

Caramelized bananas, ubi, Java green tea & ginger flower ice creams, pandan leaf caramel, candied cocoa nibs

Kopi Luwak Gelatine 🍌 🍌

Red wine poached local figs, burnt candlenut anglaise, chocolate covered espresso beans

Black Magic Candy Bar 🍌 🍌 ★ 44

Peanut shortbread, peanut butter chocolate mousse, palm sugar salted caramel, sorga chocolate ganache candidasa sea salt, shiitake ice cream

Chocolate Everything 🍌 🌿 ★ 44

Chocolate nemesis, chocolate ganache, caramelized white chocolate, milk chocolate ice cream, chocolate merengue

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