

*Karma*  
KANDARA

UNGASAN, BALI

**THE 12 DAYS**  
OF *Karma*  
FESTIVE SEASON 2021 - 2022

*M*  
GUEST CHEF  
**SERGIO SATUE  
BARREIROS**

SIX SENSES KITCHEN - JOGJA

STARTS 6PM COCKTAIL & CANAPE

**IDR 650 PER PERSON**

*IDR 600 additional with  
wine pairing*

*M*

// DEC  
**29**

On this day, diMare Restaurant proudly invites Chef Sergio Satue Barreiros Chef/Owner of Six Senses Kitchen - Jogja to take over our stoves and showcase his modern approach to classic Catalan cuisine. The event will Starts 6pm cocktail and canape and flow into an exquisite 8 course menu with wine pairing option available.

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

*di Mare*

RESTAURANT AND LOUNGE

Karma Kandara Resort, Jalan Villa Kandara, Banjar Wijaya Kusuma  
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WE CREATE... EXPERIENCES

GUEST CHEF  
**SERGIO SATUE  
BARREIROS**

SIX SENSES KITCHEN - JOGJA

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SABABAY, COCKTAIL WELCOME DRINK

**MIA RED, FREIXENET, BARCELONA**

*Manchego Toast Bread, traditional catalan canape, manchego cheese,  
(4 months cured, cow cheese), tomato and extra virgin olive oil*

*Iberico Toast Bread, dry - cured iberico ham, made from black iberian pork,  
knife sliced served with tomato and olive oil*

*Patata Brava, signature confit potato, served with brava sauce, made from paprika, tomato, and chilly,  
served with homemade sesame mayonnaise.*

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**MIA WHITE, FREIXENET, BARCELONA**

*Goat cheese, pan fried, with honey and walnuts and sea salt*

*Black Mussels In Cava Saffron Sauce, steam mediterranean black mussels,  
in their own water served with a catalan cava and saffron sauce*

*Grill Octopus, with creamy potato and chilly oil*

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**PROTOS VERDEJO, RIBERA DE DUERO, SPAIN**

*Risotto a la Milanese, backed bone marrow,  
with risotto a la milanese with smoke wagyu steak and parmesan cheese*

*Magret de Pato, with red wine chocolate sauce and pears cook in wine and cinnamon.*

**Homemade Lemon Sorbet**

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**PROTOS ROBLE, TEMPRANILLO GRAPES, RIBERA DE DUERO, SPAIN**

*Signature Truffle Egg, slow cook egg yolk with infused truffle, with iberico ham and quinoa*

*Black Mushroom, Import black mushroom with sweet potato and Barcelona Sauce*

*Canelon de Rostit, traditional caneloni made from, beef chicken and lamb,  
caramelized onions with wine and truffle bechamel sauce*

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**ICE IMPERIAL SEMI SECO CAVA CATALAN FREIXENET, BARCELONA**

*Crema Catalana, molecular cream catalan with cinnamon crumble and caramel net.*