



# CLIFF TEA

Served Daily 3PM - 5PM



## Afternoon tea with glass of sparkling wine Traditional Afternoon Tea

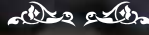
Experience our unique Afternoon Tea with a glass of sparkling wine at Karma Kandara. To complement the journey, indulge in a delicious menu with a variety of imported teas and classic English light bites including freshly cut sandwiches paired with delectable cakes and pastries.

*Prices are listed in "000" IDR and subject to 10% service charge and 11% government tax.  
For the convenience of our guests, please note that di Mare is a non-smoking restaurant.*

*di Mare*  
RESTAURANT AND LOUNGE

Karma Kandara Resort, Jalan Villa Kandara, Banjar Wijaya Kusuma, Ungasan,  
Bali 80362, Indonesia  
t : +62 (0)361 848 2200 | e : [events@karmaresorts.com](mailto:events@karmaresorts.com)  
[www.karmagroup.com](http://www.karmagroup.com)

WE CREATE... EXPERIENCES



## FRIDAY STEAK & WINE NIGHT



Imagine celebrating your weekend with a Wagyu tenderloin topped with truffle sauce and complemented by creamed foraged mushrooms. Sound too good to be true? Every Friday night at di Mare, our chefs are waiting to spoil you rotten with their weekly Steak and Wine Night, as premium cuts of imported beef and European inspired sauces and sides are paired with rich merlots and subtle pinot noirs.

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## BALINESE COOKING CLASS



Discover a rich culinary tradition with a hands-on cooking class that takes you from the bustling beach side fish market in Jimbaran Bay, where our chefs will help you make the best picks, to the kitchen of your own private villa. Here, our expert cooking staff will help you prepare a cornucopia of traditional Balinese dishes and sauces. Then, sit back and enjoy the fruits of your labour – an authentic and delicious Balinese lunch. You will have the opportunity to experience the local markets by interacting with Balinese sellers to procure ingredients for your authentic Indonesian lunch. We will then return to your villa kitchen, where the chef will take you on a culinary journey through the preparation of local Indonesian dishes. You will become skilled at using the ubiquitous Ulekan (traditional Balinese mortar and pestle) while making the three foundations of Indonesian cuisine - the chilli sambal, peanut sauce and bumbu.

( minimum for 2 persons )

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