Karma KANDARA
UNGASAN, BALI

A SEASON OF WONDER
2026 - 2027



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ファイトクラブ

BOXING NIGHT

TUNA FIGHT CLUB 鮪

MULTIPLE CHEFS BATTLE IT OUT • LIVE BLUE FIN TUNA CARVING
PASS AROUND TUNA DISHES • COMPLIMENTARY RING GIRL SHOTS
DJ SUSAN • DRINK SPECIALS ALL NIGHT

IDR 495++ PER PERSON

//DEC
26
6PM ONWARDS

Prices are in IDR '000' and subject to a 10% service charge & 11% government tax.

+62 (0361) 8482202 • +62 811 3830 5944 • res@karmaresorts.com
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WE CREATE... EXPERIENCES

BOXING NIGHT

TUNA FIGHT CLUB

Binchotan Charcoal Kissed Otoro Nigiri with Ibushi Nikiri

Seared Tuna with Tofu and Miso

Tuna Tartare with Crispy Tempe and Sambal Matah

Kerala Tuna Moilee
curry leaf, ginger, turmeric, coconut milk

Tuna Tataki
soy dashi glaze, pickled daikon, cucumber, crispy nori

Gohu Tuna
raw tuna, calamansi, hot chilli oil, basil,
crispy shallots, cassava crackers

Pistachio Crust Seared Tuna
with spicy avocado mousse, mango salsa and kaffir lime crumble



WE CREATE... EXPERIENCES

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SANTAS SPICE ROUTE

ONE SLEIGH. ONE NIGHT. A WORLD OF CURRIES.

Fresh from his Christmas journey around the globe, Santa returns to Tandoori Bar & Grill with a sleigh full of flavours to share with Mrs. Claus and friends. Follow his Spice Route through the vibrant veg & non- veg curries of India, Asia, Africa and the Pacific Islands. An extravagant feast of aromatic spices, bold flavours and festive discoveries from around the world, paired with playful inspired cocktails by Kariana.

//DEC
26

8PM - ONWARDS

IDR 395++ PER PERSON

TANDOORI BAR & GRILL

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CURRIES

Balinese Seafood Kari with octopus, mahi-mahi, turmeric, potatoes and daun kari

Thai Green Chicken Curry with coconut, kaffir lime, and straw mushrooms

Egyptian Goat Leg Bamia with okra, tomato, bay leaf and coriander

Cambodian Royal Sariman Pork Curry with peanuts, coconut milk and lemongrass

Prawn Kadhai Masala
garlic, mix paprika, tomato cashew gravy

Shahi Paneer
indian cheese in cashew, cream and saffron gravy

Kootu Curry
chickpeas, veggie, coconut, cumin, spiced

Vegetable Makhanwala
seasonal vegetables tomato, cashew gravy, cream and fresh coriander

Mushroom Do Pyaza
mushroom, onion tomato masala, kasuri methi

Rajma Masala
red kidney beans cooked in a spiced onion-tomato gravy with ginger and garlic

RICE, BREADS & ACCOMPANIMENTS

Steam Basmati Rice / Coconut Rice

Butter Naan / Roti Canai / Papadum

Cucumber Raita / Pickles / Sambal / Fresh Mango Chutney

DESSERT

Mango Sticky Rice, coconut cream

Kheer - Milk, cardamom, saffron, pistachio