
Karma
KANDARA
UNGASAN, BALI
KARMA BY THE SEA
THE ULTIMATE NYE BEACH CELEBRATION
THIS NEW YEAR'S EVE, TASTE YOUR WAY AROUND THE WORLD OF KARMA. FROM BALI TO INDIA, EUROPE AND BEYOND, DISCOVER GLOBAL FLAVOURS, LIVE COOKING, THEATRICAL PERFORMANCES AND DJ SETS.
ONE NIGHT. ONE WORLD. PURE KARMA.
AS THE NIGHT FADES INTO MORNING, ELEVATE YOUR DAWN WITH OUR NYE SURVIVORS' BREAKFAST AT SARANG LOUNGE.
IDR 3.500++ PER PERSON
members' discount applicable | 30 points per adult | 15 points per child (5–12 yrs)
31 DECEMBER 2026
WE CREATE... EXPERIENCES

KARMA BY THE SEA

THE ULTIMATE NYE BEACH CELEBRATION

APÉRO SARANG LOUNGE

cocktails and roaming bites

Cured Meats & Cheeses

sourdough, fig jam, almonds, grapes, walnut crackers

PASSED CANAPÉS

Tuna Tartare, avocado, sesame, crispy wonton

Burrata & Grilled Peach Crostini, basil oil, pine nuts

Caviar Deviled Eggs with chive

Oysters, mignonette, lemon

Gravlax, crispy smashed potato, dill crème fraîche, salmon roe

Cocktail Samosa, golden pastry filled with spiced potato, peas, aromatic herbs

Schezwan Chilli Paneer, crispy paneer tossed in spicy schezwan sauce

NEW YEARS EVE 2026

KARMA RESORT CULINARY JOURNEY
ON THE BEACH

ST. MARTINS LOBSTER & STEAK GRILL

Grilled Lobsters, lemon tarragon butter or tandoori spiced
Grilled Mahi Mahi, charred tomato & basil butter
Whisky Marinated Wagyu Beef Tri Tip, sliced to order, gentleman jack sauce
King Prawns, chipotle BBQ sauce



BORGO DE COLLEOLI - LIVE PASTA

COOKED TO ORDER

Pasta: Gnocchi • Tagliatelle

Sauce: pomodoro • wagyu bolognese • wild mushroom cream,
crispy sage parmesan, olive oil, basil



KARMA MINOAN

GREEK ISLANDS, CHARCOAL GRILL

Signature Karma Beach Chicken and Vegetable Kebabs

Sides: greek salad • hummus • tzatziki • olives
melitzanosalata • pita bread

KARMA LA HERRIZA

VALENCIA, TWO LIVE PAELLA PANS

Classic Valencian Paella, chicken, saffron

Black Rice Seafood Paella, squid ink, prawns, clams, aioli

HAATHI MAHAL

TANDOORI BAR & GRILL

NON-VEGETARIAN

Konkani Fish Curry, barramundi cooked with coconut, tangy spices

Chicken Tikka Masala, grilled chicken, capsicum,
and onion in a spiced tomato gravy

Mutton Biryani

VEGETARIAN

Paneer Angara, Smoky paneer in rich, spicy tomato gravy

Rajasthani Gatte Ki Sabzi, Gram-flour dumplings in tangy yogurt-based curry

Navratan Korma, mixed vegetables, fruits and nuts in creamy Mughlai gravy

Maa Ki Dal, whole black urad dal slow-cooked with spices

Kashmiri Pulao, mildly sweet rice with nuts, dried fruits and aromatic spices

Steam Basmati Rice

Accompaniments, Indian Beads • Pickle • Sprouted Salad

THE UK AND BEYOND

TRADITIONAL SIDES

Buttery Mashed Potatoes

Wild Rice Pilaf, toasted almonds, dried cranberries

Green Beans Almondine

Peas & Carrots

Cuiciwis local Brussels Sprouts, maple-butter

Build Your Own Salad Station

KARMA BEACH SIGNATURE SUSHI

VARIETY OF SUSHI BY CHEF KENJI

Spicy Tuna Roll, chilli crumbs

Salmon Cream Cheese Roll, cucumber

Kappamaki, cucumber, sesame seeds

Nigiri Selection: tuna, salmon

INDONESIAN FIRE

LIVE WOK & OPEN FLAME

Whole Roasted Babi Guling

Urab Sayur

Brown Crab Seafood Mie Goreng

Steamed Coconut rice

Slow Cooked Beef Rendang

Sambal Trio: matah • hijau • terasi

CHEF PASSED SIGNATURE PLATES

ROAMING, THROUGHOUT THE EVENING

THE MIDNIGHT DESSERT EXPERIENCE

10:30PM–MIDNIGHT

Tiramisu

Basque Burnt Cheesecake Bites, salted caramel

Dark Chocolate & Salted Caramel Tart

Lemon Meringue Tart

Mango Passionfruit Mousse

Warm Banana Bread Pudding with rum raisins

Coconut Panna Cotta, tropical fruit compote

Gulab Jamun, fried milk powder balls soaked in sugar syrup, garnished with pistachio nuts

Carrot Halwa, simmered in milk with raisin and cashew nuts macarons

Kue Lapis & Klepon

LATE NIGHT
SARANG LOUNGE

4AM-7AM

(COMPLIMENTARY FOR LATE NIGHT PARTIERS)

Egg Station

Bap Bread

Full English Set Up

Chicken Sausage • Pork Bacon • Baked Beans

Roasted Mushroom • Spinach • Hash Browns

Black Pudding

WE CREATE... EXPERIENCES