

A LA CARTE BREAKFAST MENU

CHILLED

Seasonal Tropical Fruit Plate 🌶️🌿	95
passionfruit compote	
Artisan Bakery Basket 🥥🌿	125
toast, tropical jam, butter	
Acai Smoothy Bowl 🥥🌿	150
coconut, tropical fruits	
Avocado on Toast 🥥🌿	140
heirloom tomato, feta, sourdough	
Traditional Oatmeal 🌶️🌿🥥	135
dairy or plant based milk, pomegranate, apple, banana	
Granola Bowl 🥥🌿🥥	145
greek yoghurt, pear, dates, walnut, honey	
Coconut Chia Seed Pudding 🥥🌿🥥🥥	140
banana, cacao nibs, muesli, almond butter	

GRIDDLED

Brioche French Toast 🥥🌿	150
orange marmalade, yoghurt, coconut nectar	
Traditional Pancake 🥥🌿	135
plain, banana or chocolate chip, bali honey	
Gluten Free Almond Hotcakes 🌿🌶️	145
strawberry compote, mascarpone	

EGGS & MORE

Eggs Any Style 🥥🐷	140
2 eggs, baby potato, mushrooms, roasted tomato, sourdough	
Omelette 🥥🌶️🐷	150
ham & mushroom or spinach & feta cheese, delicate greens	
Eggs Benedict 🥥🐷	195
english muffin, ham or spinach, hollandaise add salmon gravlax	35
Aussie Breakfast 🥥🐷	165
2 eggs, pork bacon, sausage, roast tomato, baked beans, roast potato, sourdough	
Smoked Salmon Omelette 🌶️🐟	195
house cured gravlax, dill crème fraiche, served with crispy potatoes and salad	
Turkish Eggs 🌶️🌿🥥	155
poached eggs, garlic yoghurt, chilli oil	
Indo Shaksuka 🌶️🌿	180
baked eggs, spicy tomato relish, kaffir lime	
Kerala Egg Roast 🌿🌶️	150
caramelized onion in tomato gravy with fermented coconut pancake	
Nasi or Mie Goreng 🌶️🌶️	160
chicken or vegetarian, sunny side up egg	
Aloo Bonda 🌶️🌿	125
potato and green pea fritters, with chutney	

Add Ons	
2 eggs / Roasted Tomato / Baked Beans	35
Smashed Avocado / Mushrooms	40
Pork Bacon / Chicken Sausage / Feta / Ham	45
Salmon Gravlax	50

Karma Recovery
fried egg sandwich, crispy bacon, tomato ketchup
Inclusive of
tropical fruit plate, green juice and choice of specialty coffee
185
add on: bloody mary **95**

GOOD COFFEE IS GOOD KARMA...
SO WE MADE OUR OWN!!

Karma Resorts is committed to sourcing and packaging the highest quality coffee in the world with our own coffee brand. We prepare and roast our own coffee beans in order to deliver you a real and unique coffee experience full of aroma and flavor.

Espresso • Macchiato	50
Double Espresso • Double Macchiato	65
Café Latte • Piccolo Latte • Flat White	
Cappuccino • Mochaccino • Long Black	
*Decaffeinated options available.	

FRESHLY SQUEEZED JUICE

Please ask your server for our selection of fresh juices	75
Mimosa	150
freshly squeezed orange juice & sparkling wine light, crisp, and classic.	
Bloody Mary	150
vodka, house made bloody mary mix, worcestershire, tabasco, celery salt, and fresh citrus	



🌰 nut 🦞 shellfish 🐷 pork 🐟 fish
🌿 vegetarian 🌶️ gluten free 🥥 dairy 🌶️ chilli

Price are listed in ‘000’ Indonesian Rupiah and subject to 10% service charge & 11% government tax

LUNCH MENU

Cast Iron Focaccia

customized by you, baked to order by us!

Sea Salt / Rosemary / Oregano / Sage / Cherry Tomato / Roasted Garlic / Red Onion / Parmesan

Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola

90

8 ea.

STARTERS

- Italian Cured Meat Plate to Share 🍖 250
- Italian Cheese Plate to Share 🌿 🥛 240
- Bruschetta Pomodoro 🌿 🥛 125
- Arancini with Mushrooms 🌿 🥛 120
- Potato Zucchini Fritters with Black Olives 🌿 130
- Calamari with Lemon Aioli 🦪 🥛 145
- Burrata with Heirloom Tomatoes 🌿 🥛 🌾 185
- Pork & Beef Meatballs with Tomato Sauce 🍖 155
- Beef Carpaccio with Capers and Parmesan 🥛 190

SALADS

- add grilled chicken 35 or prawns 65
- Caesar with Classic Creamy Dressing 🐟 140
- Melon with Prosciutto and Bocconcini 🍖 🥛 🌾 160
- Rucola & Radicchio with Parmesan and Balsamic 🌿 🥛 🌾 150
- Panzanella with Tomatoes and Mozzarella 🌿 🥛 155

ARTISAN PIZZA

- Margherita 🌿 🥛 155
- Four Cheese 🌿 🥛 155
- Wild Mushroom 🌿 🥛 155
- Pepperoni 🥛 160
- choice of beef or pork 🍖
- Fennel Sausage with Kale and Chili Oil 🍖 🥛 175
- Prosciutto, Burrata and Arugula 🍖 🥛 175
- Prawn, Cherry Tomatoes and Basil Pesto 🦪 🥛 🌾 165



The Karma Burger

Winner of the 2024 Karma Culinary Challenge

double smashed beef patty, double cheese,

gherkins and special sauce on brioche bun,

choice of fries or salad

185

🌰 Nut 🍖 Pork 🌶️ Chilli 🐟 Seafood 🦪 Shellfish

🌾 Gluten Free 🌿 Vegetarian 🥛 Dairy

SANDWICHES

- choice of parmesan fries or ruccola salad
- Heirloom Tomato and Fresh Mozzarella Panini 🌿 🥛 175
- Fried Mortadella and Provolone Ciabatta 🥛 🍖 195
- Pancetta and Fontina on Sourdough 🍖 🥛 210
- Focaccia "Submarine Sandwich" 🍖 🥛 220

PASTA

- add chicken 35 or prawns 65 🦪
- Linguini Frutti di Mare 🦪 🐟 195
- Spaghetti Aglio e Olio 🌿 155
- Angel Hair Pomodoro 🌿 160
- Fettucine Carbonara 🍖 🥛 185
- Bucatini Puttanesca 🐟 180
- Penne Arrabbiata 🌿 160
- Spaghetti Basil Pesto 🥛 🌿 🥛 155
- Orecchiette with Italian Sausage 🍖 🥛 190
- Tagliatelle Bolognese 🥛 190
- Linguini Vongole 🦪 185
- Bucatini Cacio e Pepe 🌿 🥛 🐟 185
- Fettucine with Mushroom Cream Sauce 🌿 🥛 185
- Potato Gnocchi with Pink Sauce 🌿 🥛 175
- add prosciutto and peas 25 🍖
- Spinach Ricotta Ravioli 🌿 🥛 170
- choice of sage butter, or pomodoro. add bolognese 25

MAINS

- Eggplant Parmesan 🌿 🥛 🌾 165
- Zucchini Risotto with Burrata 🌿 🥛 🌾 220
- Pomfret Filet in Crazy Water 🐟 🌶️ 195
- Whole Red Snapper with Potatoes 🐟 🌾 265
- Sicilian Tuna with Olives and Capers 🐟 🌶️ 🌾 230
- Cioppino Fish Stew 🐟 🦪 250
- Chicken Milanese 🥛 195
- Pork Scaloppini Marsala 🥛 🍖 220

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RESTAURANT AND LOUNGE

DINNER MENU

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Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola

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8 ea.

STARTERS

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Italian Cheese Plate to Share	240
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Arancini with Mushrooms	120
Potato Zucchini Fritters with Black Olives	130
Calamari with Lemon Aioli	145
Burrata with Heirloom Tomatoes	185
Pork & Beef Meatballs with Tomato Sauce	155
Beef Carpaccio with Capers and Parmesan	190

SALADS

add grilled chicken 35 or prawns 65

Caesar with Classic Creamy Dressing	140
Melon with Prosciutto and Bocconcini	160
Rucola & Radicchio with Parmesan and Balsamic	150
Panzanella with Tomatoes and Mozzarella	155

ARTISAN PIZZA

Margherita	155
Four Cheese	155
Wild Mushroom	155
Pepperoni	160
choice of beef or pork	
Fennel Sausage with Kale and Chili Oil	175
Prosciutto, Burrata and Arugula	175
Prawn, Cherry Tomatoes and Basil Pesto	165

PASTA

add chicken 35 or prawns 65

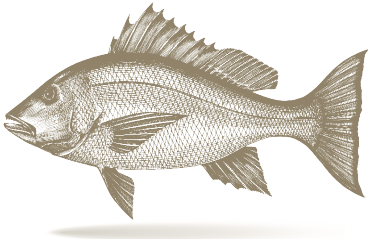
Linguini Frutti di Mare	195
Spaghetti Aglio e Olio	155
Angel Hair Pomodoro	160
Fettucine Carbonara	185
Bucatini Puttanesca	180
Penne Arrabbiata	160
Spaghetti Basil Pesto	155
Orecchiette with Italian Sausage	190
Tagliatelle Bolognaise	190
Linguini Vongole	185
Bucatini Cacio e Pepe	185
Fettucine with Mushroom Cream Sauce	185
Potato Gnocchi with Pink Sauce	175
add prosciutto and peas 25	
Spinach Ricotta Ravioli	170
choice of sage butter, or pomodoro. add bolognaise 25	

MAINS

Eggplant Parmesan	165
Zucchini Risotto with Burrata	220
Pomfret Filet in Crazy Water	195
Whole Red Snapper with Potatoes	265
Sicilian Tuna with Olives and Capers	230
Cioppino Fish Stew	250
Chicken Milanese	195
Pork Scaloppini Marsala	220
Beef Short Rib with Polenta	350
Palermo Style Wagyu Ribeye Steak	595

- Nut
- Pork
- Chilli
- Seafood
- Shellfish
- Gluten Free
- Vegetarian
- Dairy

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WE CREATE... EXPERIENCES

SIGNATURE INDIAN CUISINE

BY CHEF JEEVRAJ SINGH

STARTER

Aloo Tiki  	65
chilli spiced mashed potato fritters	
Kesari Paneer Skewer    	95
cashew nut saffron marinade	
Schezwan Chilli Potato  	95
indian-chinese favourite	
Chicken Malai Tikka   	125
lemon yoghurt cashew cream	

MAINS

VEGETARIAN

Southern Style Dal Tadka 	125
mustard seeds, curry leaf, coconut oil	
Bhindi Do Pyaza   	145
okra simmered in spicy tomato tumeric gravy	
Paneer Butter Masala    	145
indian cheese, creamy tomato gravy	
Vegetable Jalfrezi   	135
mixed vegetable stir fry	
Punjabi Chole  	145
slow simmered chickpeas, North Indian Spices	

NON - VEG

Goan Fish Curry  	175
barramundi, coconut milk	
Butter Chicken   	185
grilled chicken thigh, creamy tomato gravy	
Kerala Prawn Moilee   	195
turmeric coconut curry, curry leaves	
Lamb Rogan Josh    	255
kashmiri style, yoghurt	

SIDE DISH SELECTION

Choice of	35ea
Basmati • Jeera Rice  • Poori • Kerala Paratha	

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