

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

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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 90
Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola 8 ea.

ANTIPASTI starters

Fig Carpaccio with Honey, Salted Ricotta and Prosciutto (P,D)	190
Bruschetta with Heirloom Tomatoes, Basil and Mozzarella (V,D)	150
Zucchini Fritters with Black Olives and Saffron (V,D)	140
Truffle Pig Tonnato with Caper Berries and Lemon (P,D,S)	220
Cannellini Beans with Preserved Tuna, Red Onions and Olive Oil (S)	170
Porcini Mushroom Arancini with Truffle Aioli (V,D)	150
Crispy Calamari with Lemon Aioli (S,D)	160

INSALATI salads

add grilled chicken 35 or prawns 65

Heirloom Tomatoes with Burrata and Citrus Dressing (V,D)	210
Radicchio with Dried Figs, Walnuts, Grapes and Pecorino (N,V,D)	190
Toasted Orzo with Dried Capsicum, Fennel, Pine Nuts and Ricotta (N,V,D)	170
Classic Caesar with Garlic Croutons, Parmesan and Anchovy Dressing (S,D)	155

PRIMI pasta, gnocchi and risotto

add grilled chicken 35 or prawns 65

Linguine Frutti di Mare with Prawns, Shellfish and Squid (S,C)	230
Tagliatelle alla Bolognese (B,D)	220
Tonnarelli Carbonara with Guanciale and Pecorino (P,D)	220
Spaghetti with Basil Pesto and Cherry Tomatoes (N,V,D)	190
Bucatini Cacio e Pepe (V,D)	240
Potato Gnocchi with Pink Sauce (V,D)	195
Celeriac Risotto with Hazelnuts and Pecorino (N,V,D)	240
Rigatoni Amatriciana with Guanciale, White Wine and Pomodoro (P)	210
Spinach Ricotta Ravioli with Sage Butter or Pomodoro (V,D)	190
Penne all'Arrabbiata / Angel Hair Pomodoro / Spaghetti Aglio e Olio (V)	180



Imported Italian Cheeses
to Share (V)

250



Italian Cured Meats
to Share (B,P)

275

Please inform your server of any dietary restrictions, allergy cards available upon request

B: Beef P: Pork S: Seafood / Shellfish V: Vegetarian N: Nut

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ARTISAN SOURDOUGH PIZZAS

Bianco with Fresh Mozzarella, Ricotta, Rucola and Parmesan (V,D)	180
Crispy Wild Mushroom with Goat Cheese and Truffle Oil (V,D)	185
Spicy Pork Nduja Sausage with Mascarpone and Basil (P,D)	230
Puttanesca with Tomato, Anchovy, Capers, and Olives (cheese less) (S)	190
Prosciutto with Burrata and Arugula (P,D)	220
Prawn with Basil Pesto, Roasted Garlic, Capsicum and Cherry Tomatoes (N,S,D)	210
Margherita (V) / Quattro Formaggi (V) / Beef or Pork Pepperoni (B,P,D)	185

PANE FARCITO stuffed breads

choice of fries *or* tricolor salad

The Karma Burger with Provolone and Caramelised Onions (B,D)	210
Focaccia with Mortadella, Saloumi, Provolone and Olive Tapenade (B,P,D)	230
Pressed Ciabatta with Heirloom Tomatoes, Fresh Mozzarella and Basil Pesto (N,V,D)	185

SECONDI mains

Grilled Rock Lobster with Lemon Garlic Butter (S,D)	650
Ancient Roman Sea Bass Filet with Garam, Lovage and Oregano (S)	260
Whole Red Snapper with Potatoes and Cherry Tomatoes (S)	325
Sicilian Tuna with Olives, Capers, White Wine and Parsley (S)	240
Cioppino Seafood Stew with Prawns, Shellfish, Saffron and Tomatoes (S)	350
add half lobster 300	
Palermo Style MB5 Beef Tenderloin (B,S)	650
Lamb Shank Spezzatino with Saffron and Mint (D)	395
Crispy Chicken Thighs with Olives, and Grapes (D)	230
Pork Scallopini Marsala with King Trumpet Mushrooms (P,D)	245
Chicken Milanese with Rucola and Cherry Tomatoes (D)	220
Signature Meatballs in Tomato Ragu (B,P,D)	190

SECONDI di VERDURE vegetarian mains

Eggplant Parmigiana (V,D)	175
19 th Century Abruzzese Fried Pecorino Egg Dumplings in Tomato Sugo (V,D)	185
Crapjata Materana with Wheat Berries, Dried Legumes and Crunchy Sourdough (V,D)	190

CONTORINI sides

Tricolor Side Salad with Balsamic, Olive Oil and Parmesan (V,D)	40
Sugar Snaps with Extra Virgin Garlic Oil (V)	50
Charred Rapini with Garlic Oil and Chili Flakes (V)	50
Roasted Mushrooms with Garlic and Rosemary (V)	50
Creamy Parmesan Polenta (V,D)	90
Roasted Baby Potatoes with Rosemary (V,D)	70
Mascarpone Mashed Potatoes (V,D)	90
Patate Fritta, French Fries with Garlic Aioli (V,D)	70

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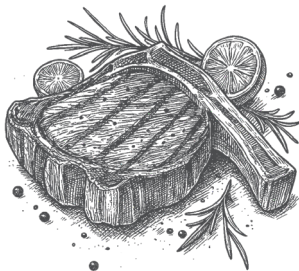
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BISTECCA alla FIORENTINA



1,4kg Australian Wagyu T-Bone for Two or More (B)
accompanied with rosemary potatoes, lemon and extra virgin olive oil
3,900



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Ancient Roman Sea Bass Filet with Garam, Lovage and Oregano (S)	260
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Charred Rapini with Garlic Oil and Chili Flakes (V)	50
Roasted Mushrooms with Garlic and Rosemary (V)	50
Creamy Parmesan Polenta (V,D)	90
Roasted Baby Potatoes with Rosemary (V,D)	70
Mascarpone Mashed Potatoes (V,D)	90
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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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 Nut  Pork  Chilli  Seafood  Shellfish  Gluten Free  Vegetarian  Dairy