

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



• 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

di Mare

RESTAURANT AND LOUNGE

LUNCH MENU

Cast Iron Focaccia <i>customized by you, baked to order by us!</i>	90
Sea Salt / Rosemary / Oregano / Sage / Cherry Tomato / Roasted Garlic / Red Onion / Parmesan 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 Bolognase (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
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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 FARCI 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
Crapiata 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 Fritte, French Fries with Garlic Aioli (V,D)	70

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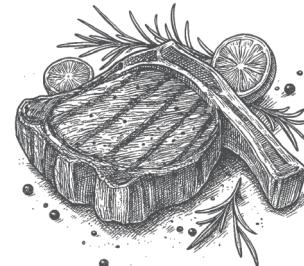
BISTECCA *alla* FIORENTINA



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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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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