

## 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 🥑🌿	155
heirloom tomato, feta, sourdough	
Traditional Oatmeal 🌶️🌿🌿	140
dairy or plant based milk, pomegranate, apple, banana	
Granola Bowl 🥑🌿🌿	150
greek yoghurt, pear, dates, walnut, honey	
Coconut Chia Seed Pudding 🥑🌶️🌿🌿	155
banana, cacao nibs, muesli, almond butter	

### GRIDDLED

Brioche French Toast 🌿🌿	160
orange marmalade, yoghurt, coconut nectar	
Traditional Pancake 🌿🌿	150
plain, banana or chocolate chip, bali honey	
Gluten Free Almond Hotcakes 🌿🌶️	160
strawberry compote, mascarpone	

### EGGS & MORE

Eggs Any Style 🌿🐷	155
2 eggs, baby potato, mushrooms, roasted tomato, sourdough	
Omelette 🌿🐷🌶️	165
ham & mushroom or spinach & feta cheese, delicate greens	
Eggs Benedict 🌿🐷	195
english muffin, ham or spinach, hollandaise add salmon gravlax 35	
Aussie Breakfast 🌿🐷	180
2 eggs, pork bacon, sausage, roast tomato, baked beans, roast potato, sourdough	
Smoked Salmon Omelette 🌶️🐟	220
house cured gravlax, dill crème fraiche, served with crispy potatoes and salad	
Turkish Eggs 🌶️🌿🌿	165
poached eggs, garlic yoghurt, chilli oil	
Indo Shaksuka 🌶️🌶️🌿	180
baked eggs, spicy tomato relish, kaffir lime	
Nasi or Mie Goreng 🌶️🌶️	175
chicken or vegetarian, sunny side up egg	

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.

STARTERS

Fig Carpaccio with Honey, Salted Ricotta and Prosciutto (P,D)	190
Bruschetta with Heirloom Tomatoes, Basil and Mozzarella (V,D)	150
Radicchio Salad with Dried Figs, Walnuts, Grapes, and Pecorino (N,V,D)	190
Crispy Calamari with Lemon Aioli (S,D)	160
Pork Loin Tonnato with Black Truffles and Caper Berries (P,D,S)	220
Heirloom Tomatoes with Burrata and Citrus Dressing (V,D)	210
Cannellini Bean Salad with Tuna, Red Onions and Olive Oil (S)	170
Porcini Mushroom Arancini with Truffle Aioli (V,D)	150
Caesar Salad with Garlic Croutons, Creamy Anchovy Dressing and Parmesan (S,D)	155
Signature Meatballs in Tomato Ragu (B,P,D)	190

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 Imported Pork Sausage with Mascarpone and Basil (P,D)	250
Prosciutto with Burrata and Arugula (P,D)	240
Prawn with Basil Pesto, Roasted Garlic, Capsicum and Cherry Tomatoes (N,S,D)	230
Margherita (V) / Quattro Formaggi (V) / Beef or Pork Pepperoni (B,P,D)	190



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    D: Dairy    N: Nut    C: Chilli

PASTAS, GNOCCHI AND RISOTTO

Linguine Frutti di Mare with Prawns, Shellfish and Squid (S,C)	260
Celeriac Risotto with Hazelnuts and Pecorino (N,V,D)	240
Spinach Ravioli with Sage Butter or Pomodoro (V,D)	190
Gnocchi al Nero di Seppia with Cuttlefish Ragu (S,D)	195
Tagliatelle all Bolognese (B,D)	210
Rigatoni all’ Amatriciana (P)	220
Tonnarelli alla Carbonara (P,D)	220
Potato Gnocchi with Pink Sauce or Bolognese (V,D)	200
Penne all’Arrabbiata / Spaghetti Aglio e Olio (V,D)	180

MAINS

sandwiches served with choice of fries or salad

Pressed Panini	185
with heirloom tomatoes, fresh mozzarella and basil pesto (V,D)	
Focaccia Sandwich	245
with mortadella, salami, provolone and olive tapenade (B,P,D)	
The Karma Wagyu Burger	230
australian wagyu with provolone, balsamic onions, rucola and garlic aioli on brioche (B,D)	
add smoked bacon 40	
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
Chicken Milanese with Rucola and Cherry Tomatoes (D)	220
Pork Scallopini Marsala with King Trumpet Mushrooms (P,D)	245
Palermo Style MB5 Beef Tenderloin (B,S)	650
Basilica Legume Stew with Wheat Berries and Crunchy Sourdough (V,D)	190
Eggplant Parmigiana (V,D)	175

SIDE DISHES

Tricolor Side Salad with Balsamic, Olive Oil and Parmesan (V,D)	40
Sugar Snaps with Extra Virgin Garlic Oil (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
Patata Fritta, French Fries with Garlic Aioli (V,D)	70

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DINNER MENU

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

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Pork Loin Tonnato with Black Truffles and Caper Berries (P,D,S)	220
Heirloom Tomatoes with Burrata and Citrus Dressing (V,D)	210
Cannellini Bean Salad with Tuna, Red Onions and Olive Oil (S)	170
Porcini Mushroom Arancini with Truffle Aioli (V,D)	150
Caesar Salad with Garlic Croutons, Creamy Anchovy Dressing and Parmesan (S,D)	155
Signature Meatballs in Tomato Ragu (B,P,D)	190

ARTISAN SOURDOUGH PIZZAS

Bianco with Fresh Mozzarella, Ricotta, Rucola and Parmesan (V,D)	180
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Margherita (V) / Quattro Formaggi (V) / Beef or Pork Pepperoni (B,P,D)	190



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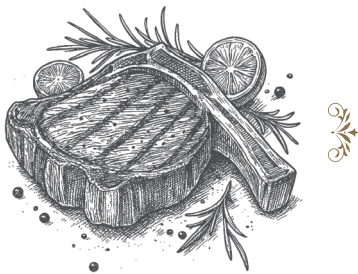
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Gnocchi al Nero di Seppia with Cuttlefish Ragu (S,D)	195
Tagliatelle all Bolognese (B,D)	210
Rigatoni all’ Amatriciana (P)	220
Tonnarelli alla Carbonara (P,D)	220
Potato Gnocchi with Pink Sauce or Bolognese (V,D)	200
Penne all’Arrabbiata / Spaghetti Aglio e Olio (V,D)	180

BISTECCA alla FIORENTINA

1,4kg Australian Wagyu T-Bone  
for Two or More Carved Tableside (B)  
2,500



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
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
Basilica Legume Stew with Wheat Berries and Crunchy Sourdough (V,D)	190
Eggplant Parmigiana (V,D)	175

SIDE DISHES

Tricolor Side Salad with Balsamic, Olive Oil and Parmesan (V,D)	40
Sugar Snaps with Extra Virgin Garlic Oil (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
Patata Fritta, French Fries with Garlic Aioli (V,D)	70

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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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