

di Mare

RESTAURANT AND LOUNGE

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 75
of fresh juices

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
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WE CREATE... EXPERIENCES

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.

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
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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

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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 Bolognaise (B,D)	210
Rigatoni all' Amatriciana (P)	220
Tonnarelli alla Carbonara (P,D)	220
Potato Gnocchi with Pink Sauce or Bolognaise (V,D)	200
Penne all'Arrabbiata / Spaghetti Aglio e Olio (V,D)	180

MAINS

sandwiches served with choice of fries or salad

Pressed Panini with heirloom tomatoes, fresh mozzarella and basil pesto (V,D)	185
Focaccia Sandwich with mortadella, salami, provolone and olive tapenade (B,P,D)	245
The Karma Wagyu Burger australian wagyu with provolone, balsamic onions, rucola and garlic aioli on brioche (B,D) add smoked bacon 40	230
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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RESTAURANT AND LOUNGE

DINNER 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

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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

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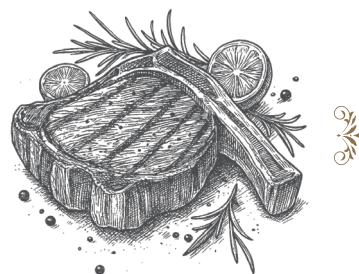
PASTAS, GNOCCHI AND RISOTTO

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 Bolognaise (B,D)	210
Rigatoni all' Amatriciana (P)	220
Tonnarelli alla Carbonara (P,D)	220
Potato Gnocchi with Pink Sauce or Bolognaise (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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 Nut  Pork  Chilli  Seafood  Shellfish  Gluten Free  Vegetarian  Dairy