

A LA CARTE BREAKFAST MENU

CHILLED

Seasonal Tropical Fruit Plate 🍌🍌🍌 passionfruit compote	100
Artisan Bakery Basket 🍞🍌 toast, tropical jam, butter	130
Acai Smoothy Bowl 🍌🍌 coconut, tropical fruits	160
Smashed Avocado on Toast poached egg, Calabrian chilli and sesame dukkah	175
Warm Steel-Cut Oats 🍌🍌 dairy or almond milk with toasted almonds, banana and raisins	150
Granola Bowl 🍌🍌 greek yoghurt, pear, dates, walnut, honey	160
Toasted Bagel with House Gravlax 🐟 dill-cured salmon, cream cheese, cucumber, tomato and red onion	175

GRIDDLED

Brioche French Toast 🍌🍌 orange marmalade, yoghurt, coconut nectar	170
Traditional Pancake 🍌🍌 plain, banana or chocolate chip, bali honey	160
Gluten Free Almond Hotcakes 🍌🍌 strawberry compote, mascarpone	170

EGGS & MORE

Eggs Any Style 🍌🍌 2 eggs, baby potato, mushrooms, roasted tomato, sourdough	165
Omelette 🍌🍌🍌 ham & mushroom or spinach & feta cheese, delicate greens	175
Eggs Benedict 🍌🍌 english muffin, ham or spinach, hollandaise add salmon gravlax 35	205
Aussie Breakfast 🍌🍌 2 eggs, pork bacon, sausage, roast tomato, baked beans, roast potato, sourdough	190
Smoked Salmon Omelette 🍌🐟 house cured gravlax, dill crème fraiche, served with crispy potatoes and salad	230
California Breakfast Burrito 🍌 scrambled eggs, hash browns, bacon and cheese in a crisp flour tortilla, with pico de gallo and guacamole	195
Sweet Prawn Frittata 🍌 cherry tomatoes, mascarpone, rucola and basil	205
Nasi or Mie Goreng 🍌🍌 chicken or vegetarian, sunny side up egg	185

Add Ons

2 eggs / Roasted Tomato / Baked Beans	35
Smashed Avocado / Mushrooms	40
Pork Bacon / Chicken Sausage / Feta / Ham	50
Salmon Gravlax	55

Karma Recovery

Fried Egg Sandwich
toasted english muffin, ham, bacon,
cheese, ketchup

Inclusive of

tropical fruit plate, green juice and
choice of specialty coffee

195

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	55
Double Espresso • Double Macchiato	65
Café Latte • Piccolo Latte • Flat White	70
Cappuccino • Mochaccino • Long Black	70

*Decaffeinated options available.

FRESHLY SQUEEZED JUICE

Please ask your server for our selection
of fresh juices 75

Mimosa 165
freshly squeezed orange juice & sparkling wine light,
crisp, and classic.

Bloody Mary 165
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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and subject to 10% service charge & 11% government tax

di Mare

RESTAURANT AND LOUNGE

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 95
Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola 5 ea.

ANTIPASTI

Hamachi Crudo (S) 190 pickled fennel, bottarga, stracciatella cream	Shaved Prosciutto & Figs (P,D) 230 ricotta salata, mint, honey
Venetian Prawn Crostini (S) 200 agrodolce onions, pine nuts, golden raisins	Lonza Tonnato (P) 190 house cured pork loin, black truffle tonnato, caper berries, maldon salt
Burrata & Grilled Zucchini (V,D) 220 lemon, mint, basil oil, almond pangrattato	Charred Octopus Potato Salad (S) 200 celery, parsley, garlic, lemon
Radicchio & Pecorino Salad (N,V,D) 170 dried figs, walnuts, grapes	Artichoke Salad (V,D) 190 hearts of palm, asparagus, rucola, parmigiano, lemon
Bruschetta Pomodoro (N,V,D) 160 heirloom tomatoes, basil and mozzarella	Squid Ink Lobster & Crab Arancini (S,D) 230 lobster-shell aioli
Tuna Conserve Salad (S) 185 tuscan cannellini beans, red onions, lemon, extra virgin olive oil	Calamari Fritto (S) 165 saffron-lemon aioli, fried capers & parsley

SIGNATURE SOURDOUGH PIZZAS

72-hour fermentation using our 15-year-old mother yeast for character and depth

Artichoke & Prosciutto (P,D) 310 onions, roasted garlic, ricotta, parsley	House-Made Spicy Pork Nduja (P,D) 230 mascarpone, tomato, mozzarella
Crispy Wild Mushroom (V,D) 195 goat cheese, rucola, truffle oil	Fennel Sausage (P,D) 250 charred rapini, tomato, mozzarella
Pizza Rossa Puttanesca 200 no cheese, tomato, italian anchovies, olives, capers	Mortadella & Stracciatella 275 pistachio basil pesto, lemon zest, extra virgin olive oil
Prawn & Pesto (N,S,D) 240 capsicum, tomatoes, red onion, roasted garlic	Pepperoni (B,P,D) 210 beef or pork, tomato, mozzarella
Margherita (V) 195 tomato, mozzarella, basil	Quattro Formaggi (V) 230 four Italian cheeses



Imported Italian Cheeses to Share (V)

265



Italian Cured Meats to Share (B,P)

290

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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PRIMI

Piccola / Grande

Linguine Frutti di Mare (S,C) prawns, shellfish, squid	200 / 310	Signature English Pea Ravioli (V,D) goat cheese, Bedugul vegetables, basil, butter	195 / 265
Gnocchi al Nero di Seppia (S,D) cuttlefish ragù	175 / 230	Paglia e Fieno Fettuccine (P,D) speck, rosemary, cream	200 / 275
Celeriac Risotto (N,V,D) hazelnuts, pecorino	190 / 265	Tagliatelle al Ragù Bolognese (B,D) authentic four-hour wagyu beef ragu	195 / 260
Rigatoni all'Amatriciana (P) guanciale, tomato, white wine, chili flakes	180 / 250	Tonnarelli alla Carbonara (P,D) guanciale, pecorino, egg yolk, black pepper	200 / 265
Potato Gnocchi (V,D) choice of pink sauce or beef bolognese	175 / 250	Spaghetti Aglio e Olio (V) peperoncini	175 / 220

SECONDI

Grilled Rock Lobster (S,D) lemon garlic butter, sugar snap peas	685	Fritto Misto Ligure (S) mixed fried seafood, shellfish, basil emulsion	240
Roman-Style Sea Bass (S) garum, herbs, baby potatoes	250	Whole Red Snapper (S) potatoes, white wine, cherry tomatoes	385
Eggplant Parmigiana (V,D) baked eggplant, tomato, mozzarella, basil	220	Palermo-Style MB5 Filet Mignon (B,S) patate fritte, black garlic aioli	685
Chicken Milanese (D) rucola and cherry tomatoes	230	Signature Meatballs (B,P,D) tomato ragù, polenta, focaccia	180
Basilicata Legume Stew (V,D) wheat berries, sourdough, extra virgin olive oil	190	Pressed Panini (V,D) heirloom tomatoes, fresh mozzarella and basil pesto	195
Focaccia Sandwich (B,P,D) mortadella, salami, provolone and olive tapenade	255	The Karma Burger (B,D) provolone, balsamic onions, rucola, garlic aioli	240

sandwiches served with choice of fries or salad

CONTORNI

Tricolor Side Salad (V,D) balsamic, olive oil and parmesan	65	Roasted Baby Potatoes (V,D) rosemary	75
Caesar Side Salad (S,D) romaine, creamy anchovy garlic dressing, Parmesan	95	Mashed Potatoes (V,D) mascarpone, nutmeg	115
Sugar Snap Peas (V) extra virgin garlic oil	65	Creamy Polenta (V,D) parmesan, milk, butter	115
Charred Rapini (V) garlic, chili flakes, extra virgin olive oil	75	Patate Fritte (V,D) french fries, garlic aioli	75

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Signature Meatballs (B,P,D) 180 tomato ragù, grilled focaccia	Fritto Misto Ligure (S) 190 / 240 mixed fried seafood, shellfish, basil emulsion

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PRIMI

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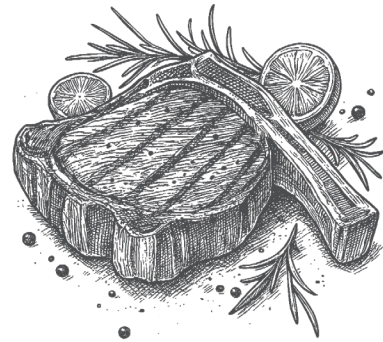
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Potato Gnocchi (V,D) choice of pink sauce or beef bolognese	175 / 250	Spaghetti Aglio e Olio (V) peperoncini	175 / 220



BISTECCA *alla* FIORENTINA

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

2,625



SECONDI

Grilled Rock Lobster (S,D) lemon garlic butter, sugar snap peas	685	Campagna Chicken (D) crispy thighs, polenta, olives, grapes, sage	300
Roman-Style Sea Bass (S) garum, herbs, baby potatoes	250	Pork Scaloppine Marsala (P, D) trumpet mushrooms, mascarpone potato purée	310
Whole Red Snapper (S) potatoes, white wine, cherry tomatoes	385	Lamb Shank Spezzatino (D) saffron potatoes, mint	415
Sicilian Tuna (S) olives, capers, white wine, parsley, saffron fregola	230	Palermo-Style MB5 Filet Mignon (B,S) patate fritte, black garlic aioli	685
Eggplant Parmigiana (V,D) baked eggplant, tomato, mozzarella, basil	220	Basilicata Legume Stew (V,D) wheat berries, sourdough, extra virgin olive oil	190

CONTORNI

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di Mare

RESTAURANT AND LOUNGE

SIGNATURE INDIAN CUISINE

BY CHEF JEEVRAJ SINGH

STARTER

Aloo Tiki 🌿🥛	70
chilli spiced mashed potato fritters	
Kesari Paneer Skewer 🥜🥛🌿🌶️	100
cashew nut saffron marinade	
Schezwan Chilli Potato 🌶️🌿	100
indian-chinese favourite	
Chicken Malai Tikka 🥜🥛🌶️	130
lemon yoghurt cashew cream	

MAINS

VEGETARIAN

Southern Style Dal Tadka 🌿	130
mustard seeds, curry leaf, coconut oil	
Bhindi Do Pyaza 🌿🥜🌶️	150
okra simmered in spicy tomato tumeric gravy	
Paneer Butter Masala 🥜🥛🌿🌶️	150
indian cheese, creamy tomato gravy	
Vegetable Jalfrezi 🌿🥜🌶️	140
mixed vegetable stir fry	
Punjabi Chole 🌿🌶️	150
slow simmered chickpeas, North Indian Spices	

NON - VEG

Goan Fish Curry 🐟🌶️	185
barramundi, coconut milk	
Butter Chicken 🥜🥛🌶️	195
grilled chicken thigh, creamy tomato gravy	
Kerala Prawn Moilee 🥜🥛🐟	205
turmeric coconut curry, curry leaves	
Lamb Rogan Josh 🌶️🥜🥛🌶️	270
kashmiri style, yoghurt	

SIDE DISH SELECTION

Choice of	40ea
Basmati • Jeera Rice 🥛 • Poori • Kerala Paratha	

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🥜 Nut 🐷 Pork 🌶️ Chilli 🐟 Seafood 🦪 Shellfish 🌿 Gluten Free 🌿 Vegetarian 🥛 Dairy



RESTAURANT AND LOUNGE

BEVERAGE LIST

di MARE COCKTAILS

RASPBERRY ROSE BELLINI raspberry purée, rose, prosecco	175
AMALFI limoncello, elderflower, yuzu, fresh basil, moscato	175
APEROL SPRITZ aperol, prosecco, soda, orange	175
LIMO PALOMA tequila, limo aperitivo, jasmine pomelo shrub, grapefruit soda	175
LUNA GARDEN lemon gin, cucumber, white grape, basil leaves, prosecco	175
NEGRONI london dry gin, campari, sweet vermouth	175
COLOSSEUM SOUR pisco, camomile bianco vermouth, apple, yuzu, egg white	175
SECRET JASMINE lemon gin, campari, peach liqueur, fresh lemon, pink grapefruit, sage tonic, citrus bitters	175
THE SICILIAN disaronno amaretto, apricot brandy, orange, rosemary, fresh lemon, aromatic bitters	175
MY ITALIAN EX blanco tequila, amaro montenegro, lime, pink peppercon, salt rim	185
SMOKY PANKY london dry gin, sweet vermouth, fernet-branca, isly whisky	175
AMERICANO NO. 15 campari, bourbon whiskey, amaro montenegro, lemon, maple, soda	185

BEER & CIDER

PERONI NASTRO AZZURO	130
CORONA EXTRA	130
HEINEKEN	110
BINTANG CRYSTAL	100
BINTANG PILSNER	80
BINTANG RADLER	80
ALBENS CIDER	110

NON ALCOHOL

95

LUCE BLU pear, sage leaves, citrus, white grape syrup, blue curaçao, orgeat, foamer
CAROUSEL red bitter syrup, grapefruit, lemon, peach, soda
ROSATA camomile & citrus infusion, apple, basil leaves, citrus, strawberry foam

COFFEE AND TEA

ESPRESSO • MACCHIATO	55
DOUBLE ESPRESSO • DOUBLE MACCHIATO	65
CAFÉ LATTE • PICCOLO LATTE	70
FLAT WHITE • CAPPUCCINO • MOCHACCINO • LONG BLACK	70

*Decaffeinated options available.

HOT BREWS

70

ENGLISH BREAKFAST • GREEN TEA • PEPPERMINT • EARL GREY

MINERAL WATER

AQUA REFLECTION STILL	70
AQUA REFLECTION SPARKLING	70
SAN PELLEGRINO SPARKLING WATER 500 ML	120
ACQUA PANNA MINERAL WATER 500 ML	120

SOFT DRINKS

COKE • COKE ZERO • SODA • SPRITE TONIC • GINGER ALE	70
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WE CREATE... EXPERIENCES