

## A LA CARTE BREAKFAST MENU

### CHILLED

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

### GRIDDLED

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

### EGGS & MORE

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| Eggs Any Style 🍷🐾                                                                                         | 165 |
| 2 eggs, baby potato, mushrooms, roasted tomato, sourdough                                                 |     |
| Omelette 🍷🐾🍌                                                                                              | 175 |
| ham & mushroom or spinach & feta cheese, delicate greens                                                  |     |
| Eggs Benedict 🍷🐾                                                                                          | 205 |
| english muffin, ham or spinach, hollandaise add salmon gravlax 35                                         |     |
| Aussie Breakfast 🍷🐾                                                                                       | 190 |
| 2 eggs, pork bacon, sausage, roast tomato, baked beans, roast potato, sourdough                           |     |
| Smoked Salmon Omelette 🍌🐟                                                                                 | 230 |
| house cured gravlax, dill crème fraiche, served with crispy potatoes and salad                            |     |
| California Breakfast Burrito 🍷                                                                            | 195 |
| scrambled eggs, hash browns, bacon and cheese in a crisp flour tortilla, with pico de gallo and guacamole |     |
| Sweet Prawn Frittata 🍷                                                                                    | 205 |
| cherry tomatoes, mascarpone, rucola and basil                                                             |     |
| Nasi or Mie Goreng 🍌🍌🍌                                                                                    | 185 |
| 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 | 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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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  
Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola

95  
5 ea.

ANTIPASTI

|                                                                    |     |                                                                          |     |
|--------------------------------------------------------------------|-----|--------------------------------------------------------------------------|-----|
| Hamachi Crudo (S)                                                  | 190 | Shaved Prosciutto & Figs (P,D)                                           | 230 |
| pickled fennel, bottarga, stracciatella cream                      |     | ricotta salata, mint, honey                                              |     |
| Venetian Prawn Crostini (S)                                        | 200 | Lonza Tonnato (P)                                                        | 190 |
| agrodolce onions, pine nuts, golden raisins                        |     | house cured pork loin, black truffle tonnato, caper berries, maldon salt |     |
| Burrata & Grilled Zucchini (V,D)                                   | 220 | Charred Octopus Potato Salad (S)                                         | 200 |
| lemon, mint, basil oil, almond pangrattato                         |     | celery, parsley, garlic, lemon                                           |     |
| Radicchio & Pecorino Salad (N,V,D)                                 | 170 | Artichoke Salad (V,D)                                                    | 190 |
| dried figs, walnuts, grapes                                        |     | hearts of palm, asparagus, rucola, parmigiano, lemon                     |     |
| Bruschetta Pomodoro (N,V,D)                                        | 160 | Squid Ink Lobster & Crab Arancini (S,D)                                  | 230 |
| heirloom tomatoes, basil and mozzarella                            |     | lobster-shell aioli                                                      |     |
| Tuna Conserve Salad (S)                                            | 185 | Calamari Fritto (S)                                                      | 175 |
| tuscan cannellini beans, red onions, lemon, extra virgin olive oil |     | 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 | House-Made Spicy Pork Nduja (P,D)                         | 230 |
| onions, roasted garlic, ricotta, parsley             |     | mascarpone, tomato, mozzarella                            |     |
| Crispy Wild Mushroom (V,D)                           | 195 | Fennel Sausage (P,D)                                      | 250 |
| goat cheese, rucola, truffle oil                     |     | charred rapini, tomato, mozzarella                        |     |
| Pizza Rossa Puttanesca                               | 200 | Mortadella & Stracciatella                                | 275 |
| no cheese, tomato, italian anchovies, olives, capers |     | pistachio basil pesto, lemon zest, extra virgin olive oil |     |
| Prawn & Pesto (N,S,D)                                | 240 | Pepperoni (B,P,D)                                         | 220 |
| capsicum, tomatoes, red onion, roasted garlic        |     | beef or pork, tomato, mozzarella                          |     |
| Margherita (V)                                       | 195 | Quattro Formaggi (V)                                      | 230 |
| tomato, mozzarella, basil                            |     | 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)<br>prawns, shellfish, squid                   | 200 / 310 | Signature English Pea Ravioli (V,D)<br>goat cheese, Bedugul vegetables, basil, butter | 195 / 265 |
| Gnocchi al Nero di Seppia (S,D)<br>cuttlefish ragù                          | 175 / 230 | Paglia e Fieno Fettuccine (P,D)<br>speck, rosemary, cream                             | 200 / 275 |
| Celeriac Risotto (N,V,D)<br>hazelnuts, pecorino                             | 190 / 265 | Tagliatelle al Ragù Bolognese (B,D)<br>authentic four-hour wagyu beef ragu            | 195 / 260 |
| Rigatoni all’Amatriciana (P)<br>guanciale, tomato, white wine, chili flakes | 180 / 250 | Tonnarelli alla Carbonara (P,D)<br>guanciale, pecorino, egg yolk, black pepper        | 200 / 265 |
| Potato Gnocchi (V,D)<br>choice of pink sauce or beef bolognese              | 175 / 250 | Spaghetti Aglio e Olio (V)<br>peperoncini                                             | 175 / 220 |

SECONDI

|                                                                                  |     |                                                                             |     |
|----------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------|-----|
| Grilled Rock Lobster (S,D)<br>lemon garlic butter, sugar snap peas               | 950 | Fritto Misto Ligure (S)<br>mixed fried seafood, shellfish, basil emulsion   | 240 |
| Roman-Style Sea Bass (S)<br>garum, herbs, baby potatoes                          | 250 | Whole Red Snapper (S)<br>potatoes, white wine, cherry tomatoes              | 425 |
| Eggplant Parmigiana (V,D)<br>baked eggplant, tomato, mozzarella, basil           | 195 | Palermo-Style MB5 Filet Mignon (B,S)<br>patate fritte, black garlic aioli   | 750 |
| Chicken Milanese (D)<br>rucola and cherry tomatoes                               | 230 | Signature Meatballs (B,P,D)<br>tomato ragù, polenta, focaccia               | 180 |
| Basilicata Legume Stew (V,D)<br>wheat berries, sourdough, extra virgin olive oil | 190 | Pressed Panini (V,D)<br>heirloom tomatoes, fresh mozzarella and basil pesto | 195 |
| Focaccia Sandwich (B,P,D)<br>mortadella, salami, provolone and olive tapenade    | 255 | The Karma Burger (B,D)<br>provolone, balsamic onions, rucola, garlic aioli  | 265 |

sandwiches served with choice of fries or salad

CONTORNI

|                                                                              |    |                                                   |     |
|------------------------------------------------------------------------------|----|---------------------------------------------------|-----|
| Tricolor Side Salad (V,D)<br>balsamic, olive oil and parmesan                | 65 | Roasted Baby Potatoes (V,D)<br>rosemary           | 75  |
| Caesar Side Salad (S,D)<br>romaine, creamy anchovy garlic dressing, Parmesan | 95 | Mashed Potatoes (V,D)<br>mascarpone, nutmeg       | 115 |
| Sugar Snap Peas (V)<br>extra virgin garlic oil                               | 65 | Creamy Polenta (V,D)<br>parmesan, milk, butter    | 115 |
| Charred Rapini (V)<br>garlic, chili flakes, extra virgin olive oil           | 75 | Patate Fritte (V,D)<br>french fries, garlic aioli | 90  |

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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

95  
5 ea.

ANTIPASTI

|                                               |     |                                                                          |           |
|-----------------------------------------------|-----|--------------------------------------------------------------------------|-----------|
| Hamachi Crudo (S)                             | 190 | Shaved Prosciutto & Figs (P,D)                                           | 230       |
| pickled fennel, bottarga, stracciatella cream |     | ricotta salata, mint, honey                                              |           |
| Venetian Prawn Crostini (S)                   | 200 | Lonza Tonnato (P)                                                        | 190       |
| agrodolce onions, pine nuts, golden raisins   |     | house cured pork loin, black truffle tonnato, caper berries, maldon salt |           |
| Burrata & Grilled Zucchini (V,D)              | 220 | Charred Octopus Potato Salad (S)                                         | 200       |
| lemon, mint, basil oil, almond pangrattato    |     | celery, parsley, garlic, lemon                                           |           |
| Radicchio & Pecorino Salad (N,V,D)            | 170 | Artichoke Salad (V,D)                                                    | 190       |
| dried figs, walnuts, grapes                   |     | hearts of palm, asparagus, rucola, parmigiano, lemon                     |           |
| Bruschetta Pomodoro (N,V,D)                   | 160 | Squid Ink Lobster & Crab Arancini (S,D)                                  | 230       |
| heirloom tomatoes, basil and mozzarella       |     | lobster-shell aioli                                                      |           |
| Signature Meatballs (B,P,D)                   | 195 | Fritto Misto Ligure (S)                                                  | 190 / 240 |
| tomato ragù, grilled focaccia                 |     | mixed fried seafood, shellfish, basil emulsion                           |           |

SIGNATURE SOURDOUGH PIZZAS

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

|                                                      |     |                                                           |     |
|------------------------------------------------------|-----|-----------------------------------------------------------|-----|
| Artichoke & Prosciutto (P,D)                         | 310 | House-Made Spicy Pork Nduja (P,D)                         | 230 |
| onions, roasted garlic, ricotta, parsley             |     | mascarpone, tomato, mozzarella                            |     |
| Crispy Wild Mushroom (V,D)                           | 195 | Fennel Sausage (P,D)                                      | 250 |
| goat cheese, rucola, truffle oil                     |     | charred rapini, tomato, mozzarella                        |     |
| Pizza Rossa Puttanesca                               | 200 | Mortadella & Stracciatella                                | 275 |
| no cheese, tomato, italian anchovies, olives, capers |     | pistachio basil pesto, lemon zest, extra virgin olive oil |     |
| Prawn & Pesto (N,S,D)                                | 240 | Pepperoni (B,P,D)                                         | 220 |
| capsicum, tomatoes, red onion, roasted garlic        |     | beef or pork, tomato, mozzarella                          |     |
| Margherita (V)                                       | 195 | Quattro Formaggi (V)                                      | 230 |
| tomato, mozzarella, basil                            |     | four Italian cheeses                                      |     |



Imported Italian  
Cheeses to Share (V)

265



Italian Cured Meats  
to Share (B,P)

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PRIMI

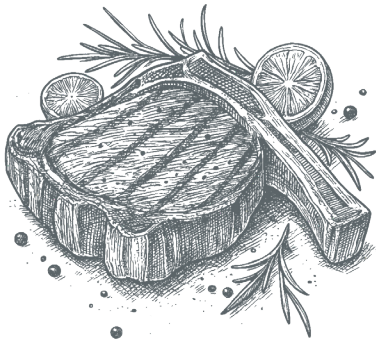
Piccola / Grande

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



BISTECCA *alla* FIORENTINA

1,4kg Australian Wagyu T-Bone  
for Two or More Carved Tableside (B)  
2,800



SECONDI

|                                                      |     |                                                  |     |
|------------------------------------------------------|-----|--------------------------------------------------|-----|
| Grilled Rock Lobster (S,D)                           | 950 | Campagna Chicken (D)                             | 300 |
| lemon garlic butter, sugar snap peas                 |     | crispy thighs, polenta, olives, grapes, sage     |     |
| Roman-Style Sea Bass (S)                             | 250 | Pork Scaloppine Marsala (P, D)                   | 310 |
| garum, herbs, baby potatoes                          |     | trumpet mushrooms, mascarpone potato purée       |     |
| Whole Red Snapper (S)                                | 425 | Lamb Shank Spezzatino (D)                        | 495 |
| potatoes, white wine, cherry tomatoes                |     | saffron potatoes, mint                           |     |
| Sicilian Tuna (S)                                    | 230 | Palermo-Style MB5 Filet Mignon (B,S)             | 750 |
| olives, capers, white wine, parsley, saffron fregola |     | patate fritte, black garlic aioli                |     |
| Eggplant Parmigiana (V,D)                            | 195 | Basilicata Legume Stew (V,D)                     | 190 |
| baked eggplant, tomato, mozzarella, basil            |     | wheat berries, sourdough, extra virgin olive oil |     |

CONTORNI

|                                                   |    |                             |     |
|---------------------------------------------------|----|-----------------------------|-----|
| Tricolor Side Salad (V,D)                         | 65 | Roasted Baby Potatoes (V,D) | 75  |
| balsamic, olive oil and parmesan                  |    | rosemary                    |     |
| Caesar Side Salad (S,D)                           | 95 | Mashed Potatoes (V,D)       | 115 |
| romaine, creamy anchovy garlic dressing, parmesan |    | mascarpone, nutmeg          |     |
| Sugar Snap Peas (V)                               | 65 | Creamy Polenta (V,D)        | 115 |
| extra virgin garlic oil                           |    | parmesan, milk, butter      |     |
| Charred Rapini (V)                                | 75 | Patate Fritte (V,D)         | 90  |
| garlic, chili flakes, extra virgin olive oil      |    | french fries, garlic aioli  |     |

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# BEVERAGE LIST

## di MARE COCKTAILS

|                                                                                                                      |     |
|----------------------------------------------------------------------------------------------------------------------|-----|
| <b>RASPBERRY ROSE BELLINI</b><br>raspberry purée, rose, prosecco                                                     | 175 |
| <b>AMALFI</b><br>limoncello, elderflower, yuzu, fresh basil, moscato                                                 | 175 |
| <b>APEROL SPRITZ</b><br>aperol, prosecco, soda, orange                                                               | 175 |
| <b>LIMO PALOMA</b><br>tequila, limo aperitivo, jasmine pomelo shrub, grapefruit soda                                 | 175 |
| <b>LUNA GARDEN</b><br>lemon gin, cucumber, white grape, basil leaves, prosecco                                       | 175 |
| <b>NEGRONI</b><br>london dry gin, campari, sweet vermouth                                                            | 175 |
| <b>COLOSSEUM SOUR</b><br>pisco, camomile bianco vermouth, apple, yuzu, egg white                                     | 175 |
| <b>SECRET JASMINE</b><br>lemon gin, campari, peach liqueur, fresh lemon, pink grapefruit, sage tonic, citrus bitters | 175 |
| <b>THE SICILIAN</b><br>disaronno amaretto, apricot brandy, orange, rosemary, fresh lemon, aromatic bitters           | 175 |
| <b>MY ITALIAN EX</b><br>blanco tequila, amaro montenegro, lime, pink peppercon, salt rim                             | 195 |
| <b>SMOKY PANKY</b><br>london dry gin, sweet vermouth, fernet-branca, isly whisky                                     | 175 |
| <b>AMERICANO NO. 15</b><br>campari, bourbon whiskey, amaro montenegro, lemon, maple, soda                            | 195 |

## BEER & CIDER

|                             |     |
|-----------------------------|-----|
| <b>PERONI NASTRO AZZURO</b> | 130 |
| <b>CORONA EXTRA</b>         | 130 |
| <b>HEINEKEN</b>             | 110 |
| <b>BINTANG CRYSTAL</b>      | 100 |
| <b>BINTANG PILSNER</b>      | 80  |
| <b>BINTANG RADLER</b>       | 80  |
| <b>ALBENS CIDER</b>         | 110 |

## NON ALCOHOL

95

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

## COFFEE AND TEA

|                                                          |    |
|----------------------------------------------------------|----|
| <b>ESPRESSO • MACCHIATO</b>                              | 50 |
| <b>DOUBLE ESPRESSO • DOUBLE MACCHIATO</b>                | 70 |
| <b>CAFÉ LATTE • PICCOLO LATTE</b>                        | 70 |
| <b>FLAT WHITE • CAPPUCCINO • MOCHACCINO • LONG BLACK</b> | 70 |

\*Decaffeinated options available.

## HOT BREWS

70

|                                                               |
|---------------------------------------------------------------|
| <b>ENGLISH BREAKFAST • GREEN TEA • PEPPERMINT • EARL GREY</b> |
|---------------------------------------------------------------|

## MINERAL WATER

|                                              |     |
|----------------------------------------------|-----|
| <b>BALIAN SPARKLING 330ML</b>                | 70  |
| <b>BALIAN STILL 330ML</b>                    | 70  |
| <b>SAN PELLEGRINO SPARKLING WATER 500 ML</b> | 120 |
| <b>ACQUA PANNA MINERAL WATER 500 ML</b>      | 120 |

## SOFT DRINKS

|                                                            |    |
|------------------------------------------------------------|----|
| <b>COKE • COKE ZERO • SODA • SPRITE TONIC • GINGER ALE</b> | 70 |
|------------------------------------------------------------|----|

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WE CREATE... EXPERIENCES