di Mare

RESTAURANT AND LOUNGE

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 Fritatta 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

Price are listed in '000' Indonesian Rupiah
and subject to 10% service charge & 11% government tax

WE CREATE... EXPERIENCES

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

Bruschetta Pomodoro (N,V,D) — 160
heirloom tomatoes, basil and mozzarella

Burrata & Grilled Zucchini (V,D) — 220
lemon, mint, basil oil, almond pangrattato

Tuna Conserve Salad (S) — 185
tuscan cannellini beans, red onions, lemon, extra virgin olive oil

Radicchio & Pecorino Salad (N,V,D) — 170
dried figs, walnuts, grapes

Shaved Prosciutto & Figs (P,D) — 230
ricotta salata, mint, honey

Cured Pork Loin Tonnato (P) — 190
black truffle tonnato, caper berries, maldon salt

Charred Octopus Potato Salad (S) — 200
celery, parsley, garlic, lemon

Artichoke Salad (V,D) — 190
hearts of palm, asparagus, rucola, parmigiano, lemon

Squid Ink Lobster & Crab Arancini (S,D) — 230
lobster-shell aioli

Calamari Fritto (S) — 175
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

Crispy Wild Mushroom (V,D) — 195
goat cheese, rucola, truffle oil

Prawn & Pesto (N,S,D) — 240
capsicum, tomatoes, red onion, roasted garlic

Margherita (V) — 195
tomato, mozzarella, basil

House-Made Spicy Pork Nduja (P,D) — 230
mascarpone, tomato, mozzarella

Fennel Sausage (P,D) — 250
charred rapini, tomato, mozzarella

Pizza Rossa Puttanesca — 200
no cheese, tomato, italian anchovies, olives, capers

Pepperoni (B,P,D) — 220
beef or pork, tomato, mozzarella

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) — 200 / 310
prawns, shellfish, squid

Pumpkin Risotto (N,V,D) — 190 / 265
hazelnuts, tarragon, parmesan

Rigatoni all'Amatriciana (P) — 180 / 250
guanciale, tomato,
white wine, chilli flakes

Potato Gnocchi (V,D) — 175 / 250
choice of pink sauce or
beef bolognese

Signature English Pea Ravioli (V,D) — 195 / 265
goat cheese, Bedugul vegetables, basil, butter

Tuna Pappardelle (S) — 190 / 260
seared rare, cherry tomatoes, olives,
capers, extra virgin olive oil

Tagliatelle al Ragù Bolognese (B,D) — 195 / 260
authentic four-hour wagyu beef ragu

Tonnarelli alla Carbonara (P,D) — 200 / 265
guanciale, pecorino, egg yolk, black pepper

Spaghetti Aglio e Olio (V) — 175 / 220
peperoncini

SECONDI

Grilled Rock Lobster (S,D) — 950
lemon garlic butter, sugar snap peas

Roman-Style Sea Bass (S) — 250
garum, herbs, baby potatoes

Eggplant Parmigiana (V,D) — 195
baked eggplant, tomato, mozzarella, basil

Sicilian Tuna (S) — 230
olives, capers, white wine, parsley, saffron fregola

Basilicata Legume Stew (V,D) — 190
wheat berries, sourdough, extra virgin olive oil

Focaccia Sandwich (B,P,D) — 255
mortadella, salami, provolone and olive tapenade

Palermo-Style MB5 Filet Mignon (B,S) — 750
patate fritte, black garlic aioli

Whole Red Snapper (S) — 425
potatoes, white wine, cherry tomatoes

Chicken Milanese (D) — 230
rucola and cherry tomatoes

Signature Meatballs (B,P,D) — 180
tomato ragù, polenta, focaccia

The Karma Burger (B,D) — 265
provolone, balsamic onions, rucola, garlic aioli

sandwiches served with choice of fries or salad

CONTORNI

Tricolor Side Salad (V,D) — 65
balsamic, olive oil and parmesan

Caesar Side Salad (S,D) — 95
romaine, creamy anchovy garlic dressing, Parmesan

Sugar Snap Peas (V) — 65
extra virgin garlic oil

Charred Rapini (V) — 75
garlic, chili flakes, extra virgin olive oil

Roasted Baby Potatoes (V,D) — 75
rosemary

Mashed Potatoes (V,D) — 115
mascarpone, nutmeg

Creamy Polenta (V,D) — 115
parmesan, milk, butter

Patate Fritte (V,D) — 90
french fries, garlic aioli

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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 95

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

ANTIPASTI

Bruschetta Pomodoro (N,V,D) 160
heirloom tomatoes, basil and mozzarella

Burrata & Grilled Zucchini (V,D) 220
lemon, mint, basil oil, almond pangrattato

Signature Meatballs (B,P,D) 195
tomato ragù, grilled focaccia

Radicchio & Pecorino Salad (N,V,D) 170
dried figs, walnuts, grapes

Shaved Prosciutto & Figs (P,D) 230
ricotta salata, mint, honey

Cured Pork Loin Tonnato (P) 190
black truffle tonnato, caper berries, maldon salt

Charred Octopus Potato Salad (S) 200
celery, parsley, garlic, lemon

Artichoke Salad (V,D) 190
hearts of palm, asparagus, rucola, parmigiano, lemon

Squid Ink Lobster & Crab Arancini (S,D) 230
lobster-shell aioli

Calamari Fritto (S) 175
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

Crispy Wild Mushroom (V,D) 195
goat cheese, rucola, truffle oil

Prawn & Pesto (N,S,D) 240
capsicum, tomatoes, red onion, roasted garlic

Margherita (V) 195
tomato, mozzarella, basil

House-Made Spicy Pork Nduja (P,D) 230
mascarpone, tomato, mozzarella

Fennel Sausage (P,D) 250
charred rapini, tomato, mozzarella

Pizza Rossa Puttanesca 200
no cheese, tomato, italian anchovies, olives, capers

Pepperoni (B,P,D) 220
beef or pork, tomato, mozzarella

Quattro Formaggi (V) 230
four Italian cheeses



Imported Italian Cheeses to Share (V)
265



Italian Cured Meats to Share (B,P)
290

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PRIMI

Piccola / Grande

Linguine Frutti di Mare (S,C) — 200 / 310
prawns, shellfish, squid

Pumpkin Risotto (N,V,D) — 190 / 265
hazelnuts, tarragon, parmesan

Rigatoni all'Amatriciana (P) — 180 / 250
guanciale, tomato,
white wine, chilli flakes

Potato Gnocchi (V,D) — 175 / 250
choice of pink sauce or
beef bolognese

Signature English Pea Ravioli (V,D) — 195 / 265
goat cheese, Bedugul vegetables, basil, butter

Tuna Pappardelle (S) — 190 / 260
seared rare, cherry tomatoes, olives,
capers, extra virgin olive oil

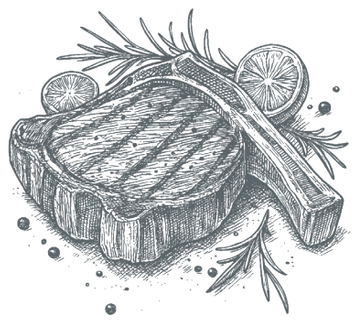
Tagliatelle al Ragù Bolognese (B,D) — 195 / 260
authentic four-hour wagyu beef ragu

Tonnarelli alla Carbonara (P,D) — 200 / 265
guanciale, pecorino, egg yolk, black pepper

Spaghetti Aglio e Olio (V) — 175 / 220
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
lemon garlic butter, sugar snap peas

Roman-Style Sea Bass (S) — 250
garum, herbs, baby potatoes

Whole Red Snapper (S) — 425
potatoes, white wine, cherry tomatoes

Sicilian Tuna (S) — 230
olives, capers, white wine, parsley, saffron fregola

Eggplant Parmigiana (V,D) — 195
baked eggplant, tomato, mozzarella, basil

Campagna Chicken (D) — 300
crispy thighs, polenta, olives, grapes, sage

Pork Scaloppine Marsala (P, D) — 310
trumpet mushrooms, mascarpone potato purée

Lamb Shank Spezzatino (D) — 495
saffron potatoes, mint

Palermo-Style MB5 Filet Mignon (B,S) — 750
patate fritte, black garlic aioli

Basilicata Legume Stew (V,D) — 190
wheat berries, sourdough, extra virgin olive oil

CONTORNI

Tricolor Side Salad (V,D) — 65
balsamic, olive oil and parmesan

Caesar Side Salad (S,D) — 95
romaine, creamy anchovy garlic dressing, parmesan

Sugar Snap Peas (V) — 65
extra virgin garlic oil

Charred Rapini (V) — 75
garlic, chili flakes, extra virgin olive oil

Roasted Baby Potatoes (V,D) — 75
rosemary

Mashed Potatoes (V,D) — 115
mascarpone, nutmeg

Creamy Polenta (V,D) — 115
parmesan, milk, butter

Patate Fritte (V,D) — 90
french fries, garlic aioli

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RESTAURANT AND LOUNGE

A DECADENT FINISH

Italian classics, made with passion

175 ea

Chef Joseph's Signature Espresso Martini Affogato (D)

Limoncello Ricotta Cheesecake with Pistacchio Biscotti Crust (N,D)

Venetian Mille Feuille with Mascarpone and Grappa Cherries (D)

Butterscotch Chocolate Budino with Salted Crème Fraiche (D)

Rustic Tiramisu with Boozy Mascarpone (D)

Baked Meringue with Seasonal Berries & Whipped Cream (D)

Vanilla Panna Cotta with Orange Granita (D)

Chocolate Vesuvio Lava Cake, Candied Hazelnuts, Vanilla Gelato (N,D)



DIGESTIVO

di Mare Crafted Limoncello · Frangelico
Sambuca · Fernet Branca · Amaro Montenegro
Amaro Averna · Amaro Lucano

165

N : Nut D : Dairy

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*Members discount not applicable on discounted promotions

di Mare

RESTAURANT AND LOUNGE

BEVERAGE LIST

di MARE COCKTAILS

RASPBERRY ROSE BELLINI 175
raspberry purée, rose, prosecco

AMALFI 175
limoncello, elderflower, yuzu, fresh basil, moscato

APEROL SPRITZ 175
aperol, prosecco, soda, orange

LIMO PALOMA 175
tequila, limo aperitivo, jasmine pomelo shrub, grapefruit soda

LUNA GARDEN 175
lemon gin, cucumber, white grape, basil leaves, prosecco

NEGRONI 175
london dry gin, campari, sweet vermouth

COLOSSEUM SOUR 175
pisco, camomile bianco vermouth, apple, yuzu, egg white

SECRET JASMINE 175
lemon gin, campari, peach liqueur, fresh lemon, pink grapefruit, sage tonic, citrus bitters

THE SICILIAN 175
disaronno amaretto, apricot brandy, orange, rosemary, fresh lemon, aromatic bitters

MY ITALIAN EX 195
blanco tequila, amaro montenegro, lime, pink peppercon, salt rim

SMOKY PANKY 175
london dry gin, sweet vermouth, fernet-branca, isly whisky

AMERICANO NO. 15 195
campari, bourbon whiskey, amaro montenegro, lemon, maple, soda

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	50
DOUBLE ESPRESSO • DOUBLE MACCHIATO	70
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

BALIAN SPARKLING 330ML	70
BALIAN STILL 330ML	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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