

A LA CARTE BREAKFAST MENU

CHILLED

Seasonal Tropical Fruit Plate 🌿🌿 passionfruit compote	95
Artisan Bakery Basket 🌿🌿 toast, tropical jam, butter	125
Acai Smoothy Bowl 🌿🌿 coconut, tropical fruits	150
Avocado on Toast 🥑🌿 heirloom tomato, feta, sourdough	155
Traditional Oatmeal 🌿🌿🌿 dairy or plant based milk, pomegranate, apple, banana	140
Granola Bowl 🥑🌿🌿 greek yoghurt, pear, dates, walnut, honey	150
Coconut Chia Seed Pudding 🥑🌿🌿🌿 banana, cacao nibs, muesli, almond butter	155

GRIDDLED

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

EGGS & MORE

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

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

Price are listed in '000' Indonesian Rupiah
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 90
Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola 5 ea.

ANTIPASTI

Hamachi Crudo (S) 180 pickled fennel, bottarga, stracciatella cream	Shaved Prosciutto & Figs (P,D) 220 ricotta salata, mint, honey
Venetian Prawn Crostini (S) 190 agrodolce onions, pine nuts, golden raisins	Lonza Tonnato (P) 180 house cured pork loin, black truffle tonnato, caper berries, maldon salt
Burrata & Grilled Zucchini (V,D) 210 lemon, mint, basil oil, almond pangrattato	Charred Octopus Potato Salad (S) 190 celery, parsley, garlic, lemon
Radicchio & Pecorino Salad (N,V,D) 160 dried figs, walnuts, grapes	Artichoke Salad (V,D) 180 hearts of palm, asparagus, rucola, parmigiano, lemon
Bruschetta Pomodoro (N,V,D) 150 heirloom tomatoes, basil and mozzarella	Squid Ink Lobster & Crab Arancini (S,D) 220 lobster-shell aioli
Tuna Conserve Salad (S) 175 tuscan cannellini beans, red onions, lemon, extra virgin olive oil	Calamari Fritto (S) 155 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) 295 onions, roasted garlic, ricotta, parsley	House-Made Spicy Pork Nduja (P,D) 220 mascarpone, tomato, mozzarella
Crispy Wild Mushroom (V,D) 185 goat cheese, rucola, truffle oil	Fennel Sausage (P,D) 240 charred rapini, tomato, mozzarella
Pizza Rossa Puttanesca 190 no cheese, tomato, italian anchovies, olives, capers	Mortadella & Stracciatella 260 pistachio basil pesto, lemon zest, extra virgin olive oil
Prawn & Pesto (N,S,D) 230 capsicum, tomatoes, red onion, roasted garlic	Pepperoni (B,P,D) 200 beef or pork, tomato, mozzarella
Margherita (V) 185 tomato, mozzarella, basil	Quattro Formaggi (V) 220 four Italian cheeses



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

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.

PRIMI

Piccola / Grande

Linguine Frutti di Mare (S,C) prawns, shellfish, squid	190 / 295	Signature English Pea Ravioli (V,D) goat cheese, Bedugul vegetables, basil, butter	185 / 250
Gnocchi al Nero di Seppia (S,D) cuttlefish ragù	165 / 220	Paglia e Fieno Fettuccine (P,D) speck, rosemary, cream	190 / 260
Celeriac Risotto (N,V,D) hazelnuts, pecorino	180 / 250	Tagliatelle al Ragù Bolognese (B,D) authentic four-hour wagyu beef ragu	185 / 245
Rigatoni all'Amatriciana (P) guanciale, tomato, white wine, chili flakes	170 / 240	Tonnarelli alla Carbonara (P,D) guanciale, pecorino, egg yolk, black pepper	190 / 250
Potato Gnocchi (V,D) choice of pink sauce or beef bolognese	165 / 240	Spaghetti Aglio e Olio (V) peperoncini	165 / 210

SECONDI

Grilled Rock Lobster (S,D) lemon garlic butter, sugar snap peas	185	Fritto Misto Ligure (S) mixed fried seafood, shellfish, basil emulsion	230
Roman-Style Sea Bass (S) garum, herbs, baby potatoes	240	Whole Red Snapper (S) potatoes, white wine, cherry tomatoes	365
Eggplant Parmigiana (V,D) baked eggplant, tomato, mozzarella, basil	210	Palermo-Style MB5 Filet Mignon (B,S) patate fritte, black garlic aioli	650
Chicken Milanese (D) rucola and cherry tomatoes	220	Signature Meatballs (B,P,D) tomato ragù, polenta, focaccia	170
Basilicata Legume Stew (V,D) wheat berries, sourdough, extra virgin olive oil	180	Pressed Panini (V,D) heirloom tomatoes, fresh mozzarella and basil pesto	185
Focaccia Sandwich (B,P,D) mortadella, salami, provolone and olive tapenade	245	The Karma Burger (B,D) provolone, balsamic onions, rucola, garlic aioli	230

sandwiches served with choice of fries or salad

CONTORNI

Tricolor Side Salad (V,D) balsamic, olive oil and parmesan	60	Roasted Baby Potatoes (V,D) rosemary	70
Caesar Side Salad (S,D) romaine, creamy anchovy garlic dressing, Parmesan	90	Mashed Potatoes (V,D) mascarpone, nutmeg	110
Sugar Snap Peas (V) extra virgin garlic oil	60	Creamy Polenta (V,D) parmesan, milk, butter	110
Charred Rapini (V) garlic, chili flakes, extra virgin olive oil	70	Patate Fritte (V,D) french fries, garlic aioli	70

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

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.

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 90
Olives / Sun-Dried Tomatoes / Capers / Italian Anchovies / Caramelized Onion / Bacon / Gorgonzola 5 ea.

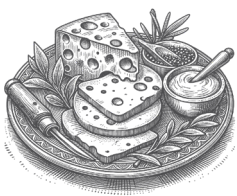
ANTIPASTI

Hamachi Crudo (S) 180 pickled fennel, bottarga, stracciatella cream	Shaved Prosciutto & Figs (P,D) 220 ricotta salata, mint, honey
Venetian Prawn Crostini (S) 190 agrodolce onions, pine nuts, golden raisins	Lonza Tonnato (P) 180 house cured pork loin, black truffle tonnato, caper berries, maldon salt
Burrata & Grilled Zucchini (V,D) 210 lemon, mint, basil oil, almond pangrattato	Charred Octopus Potato Salad (S) 190 celery, parsley, garlic, lemon
Radicchio & Pecorino Salad (N,V,D) 160 dried figs, walnuts, grapes	Artichoke Salad (V,D) 180 hearts of palm, asparagus, rucola, parmigiano, lemon
Bruschetta Pomodoro (N,V,D) 150 heirloom tomatoes, basil and mozzarella	Squid Ink Lobster & Crab Arancini (S,D) 220 lobster-shell aioli
Signature Meatballs (B,P,D) 170 tomato ragù, grilled focaccia	Fritto Misto Ligure (S) 180 / 230 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) 295 onions, roasted garlic, ricotta, parsley	House-Made Spicy Pork Nduja (P,D) 220 mascarpone, tomato, mozzarella
Crispy Wild Mushroom (V,D) 185 goat cheese, rucola, truffle oil	Fennel Sausage (P,D) 240 charred rapini, tomato, mozzarella
Pizza Rossa Puttanesca 190 no cheese, tomato, italian anchovies, olives, capers	Mortadella & Stracciatella 260 pistachio basil pesto, lemon zest, extra virgin olive oil
Prawn & Pesto (N,S,D) 230 capsicum, tomatoes, red onion, roasted garlic	Pepperoni (B,P,D) 200 beef or pork, tomato, mozzarella
Margherita (V) 185 tomato, mozzarella, basil	Quattro Formaggi (V) 220 four Italian cheeses



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

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.

PRIMI

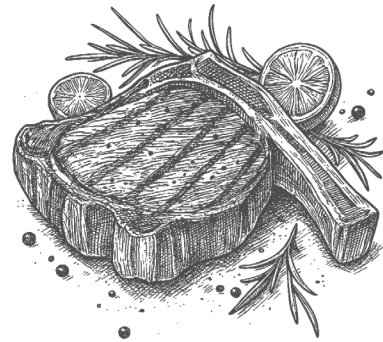
Piccola / Grande

Linguine Frutti di Mare (S,C) prawns, shellfish, squid	190 / 295	Signature English Pea Ravioli (V,D) goat cheese, Bedugul vegetables, basil, butter	185 / 250
Gnocchi al Nero di Seppia (S,D) cuttlefish ragù	165 / 220	Paglia e Fieno Fettuccine (P,D) speck, rosemary, cream	190 / 260
Celeriac Risotto (N,V,D) hazelnuts, pecorino	180 / 250	Tagliatelle al Ragù Bolognese (B,D) authentic four-hour wagyu beef ragu	185 / 245
Rigatoni all'Amatriciana (P) guanciale, tomato, white wine, chili flakes	170 / 240	Tonnarelli alla Carbonara (P,D) guanciale, pecorino, egg yolk, black pepper	190 / 250
Potato Gnocchi (V,D) choice of pink sauce or beef bolognese	165 / 240	Spaghetti Aglio e Olio (V) peperoncini	165 / 210

BISTECCA *alla* FIORENTINA

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

2,500



SECONDI

Grilled Rock Lobster (S,D) lemon garlic butter, sugar snap peas	650	Campagna Chicken (D) crispy thighs, polenta, olives, grapes, sage	285
Roman-Style Sea Bass (S) garum, herbs, baby potatoes	240	Pork Scaloppine Marsala (P, D) trumpet mushrooms, mascarpone potato purée	295
Whole Red Snapper (S) potatoes, white wine, cherry tomatoes	365	Lamb Shank Spezzatino (D) saffron potatoes, mint	395
Sicilian Tuna (S) olives, capers, white wine, parsley, saffron fregola	220	Palermo-Style MB5 Filet Mignon (B,S) patate fritte, black garlic aioli	650
Eggplant Parmigiana (V,D) baked eggplant, tomato, mozzarella, basil	210	Basilicata Legume Stew (V,D) wheat berries, sourdough, extra virgin olive oil	180

CONTORNI

Tricolor Side Salad (V,D) balsamic, olive oil and parmesan	60	Roasted Baby Potatoes (V,D) rosemary	70
Caesar Side Salad (S,D) romaine, creamy anchovy garlic dressing, parmesan	90	Mashed Potatoes (V,D) mascarpone, nutmeg	110
Sugar Snap Peas (V) extra virgin garlic oil	60	Creamy Polenta (V,D) parmesan, milk, butter	110
Charred Rapini (V) garlic, chili flakes, extra virgin olive oil	70	Patate Fritte (V,D) french fries, garlic aioli	70

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: Chili

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.












di Mare

RESTAURANT AND LOUNGE

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

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

 Nut  Pork  Chilli  Seafood  Shellfish  Gluten Free  Vegetarian  Dairy