LUNCH MENU

2 courses IDR 385++  3 courses IDR 450++

STARTERS

- Crispy Oysters Rica Rica
  Fried, spicy tomato turmeric sauce, green mango kaffir lime relish
- Calamari
  Panko crusted, bonito flakes, pickled ginger, spring onions, yuzu & ink aioli
- Bay Scallop Cuka
  Ceviche style, house crafted palm vinegar, ginger flower pomelo sambal, avocado, lemongrass, kaffir lime
- Goat Cheese Beetroot Mochi
  Mimo roasted beetroot, lime labneh, pistachio black sesame dressing
- Beef Rendang Croquettes
  Crispy kemangi, sambal hijau
- Chilled Spirulina Noodles
  Octopus, prawn, clams & sambal, cucumber, garlic ginger chili oil, grated cured duck yolk
- Crab Cakes
  Coconut crusted, sweet corn lemongrass sauce, mango sambal
- Salt Cured Snapper Sashimi
  Young coconut, kemangi, passionfruit tom yum

SALADS

- Plaga Tomatoes
  Japanese tofu, lemongrass, kemangi, tomato sauvignon blanc gel
- Burmese Tea Leaf Salad
  House fermented green tea, crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing
- Poached Prawn Salad
  Pomelo, sweet basil, tomatoes, birds eye chilies, lemongrass
- Crunchy Duck Salad
  Kaffir lime, lychee, lotus root, rice paddy herbs, palm sugar dressing
- Nori Wrapped Ahi Tuna
  Tempura style, miso yuzu aioli, local spinach, cherry tomatoes, pickled ginger, bonito flake dressing
- Karma Salad
  Little gems, kalamata walnut crumble, parmesan crisps, creamy lemon dressing

SANDWICHES

Choice of salad or french fries

- Vegan Pulled Jackfruit Sliders
  Pineapple bbq sauce, charred green chilies, asian slaw, peanuts, coriander
- KFC-Karma Fried Chicken
  Almond crusted, pickled okra red onions & green chilies, rosemary infused maple syrup
- Karma Burger
  Imported AUS beef, Emmental Swiss, bacon shallot jam, marrow croquettes, purple moustarda, brioche

MAINS

- Agnolotti
  Stuffed with purple yam & goat cheese, ginger lemon glazed bedugul vegetables, nori emulsion
- Local Pumpkin Curry
  Red bumbu, candlenut, lemongrass, cabe merah, steamed rice
- Quinoa Bowl
  Avocado, house made labneh, slow cooked duck egg
- Barley Risotto
  Whipped carrot tofu, roasted pumpkin, harissa
- Grilled Lemongrass Prawns
  Chilled Vietnamese rice noodle salad, rice paddy herbs, nuoc cham dressing
- Tempura Golden Snapper
  Boneless filet, red chilies, coriander, green papaya, peanuts, steamed rice
- Cambodian Chicken Curry
  Cooked in coconut shells, kaffir lime, red chilli, coconut milk, steamed rice
- Crispy Balinese Duck
  Kalas curry sauce, urab, sambal matah, steamed rice
- Beef Rendang
  Slow simmered beef in coconut milk, candlenut, red bumbu, steamed rice

Vegetarian  Chili  Seafood  Shellfish  Pork  Nut  Gluten Free  Dairy  Supplement

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