

# BREAKFAST MENU



RESTAURANT AND LOUNGE

7AM - 11 AM

### DIMARE SIGNATURE BREAKFAST

Artisan breads, House made local fruit jams & compound butter  
Tropical fruits, seasonally selected • Specialty breakfast dish, choice of one  
Beverage Inclusive: a daily Jamu, Fresh Squeezed Juice and one specialty Coffee or Tea selection

295

#### Artisan Bread Basket - *ala carte*

daily selection of artisan breads, croissant, chocolate croissant & signature cinnamon croissant custard bread accompanied with compound butter & house made seasonal local fruit jams

160

#### Indonesian Cheeses - *ala carte*

our specialty breadbasket accompanied with selected handcrafted cheeses made in Indonesia

250

#### Tropical Fruit Plate to Share - *ala carte*

sliced and whole seasonal tropical fruits, pandan syrup & coconut dipping sauces

95

### SPECIALTY BREAKFAST SELECTIONS

#### KARMA SPA & FITNESS DRIVEN

##### Granola & Yogurt Parfait

house made granola, dragon fruit greek yogurt, seasonal fruits

160

##### High Protein

four egg whites scrambled with a touch of garlic and chili powder, grilled chicken breast, steamed broccoli

175

##### Fat Burner & Energy Booster

bob's red mill organic oatmeal, malang green apples, bananas, goji berries, cinnamon, accompanied with lontar palm sugar & steamed milk

155

##### Acai Smoothie Bowl

local grown acai in Sulawesi, mango & strawberry, topped with banana & coconut chia seed pudding, toasted coconut

155

#### ASIAN INSPIRED

##### Oats Kheer

organic oats simmered in sweetened milk with dried fruits, toasted almonds and cashew nuts

155

##### Roti Bakar Ibu Ibu

toasted brioche, smoked ham, emmenthal cheese, sambal olek mornay sauce, sunny side up egg

175

##### Anda Bhurji

scrambled farm eggs with onions, chilies, tomatoes and indian spices, steamed rice and paratha bread

165

##### Omelet Padang

frittata style, with green chilies, mixed vegetables, grated coconut, sambal dabu-dabu

150

##### Upma

semolina porridge, onions, chilies, curry leaves, toasted black mustard and cumin seeds

170

##### Pancake Tape Singkong

the Chefs favorite! fermented casava, sliced banana, coconut nectar, icing sugar

145

##### Baked Eggs Sumatra

shakshuka inspired, two farm fresh eggs baked on top of spicy balado tomato sauce, mixed krupuk, kaffir lime

180

##### Nasi or Mie Goreng

choice of chicken or vegetable, Indonesian pickle, egg, krupuk

185

#### WESTERN INSPIRED

##### Brioche French Toast

kintamani orange marmalade, hanged yogurt, import maple syrup

160

##### Eggs Any Style

two farm fresh eggs, roasted baby potatoes, spinach, tomato, choice of pork bacon, chicken sausage or fried tofu

160

##### Traditional Pancake

choice of banana, plain or chocolate chip, maple syrup and icing sugar

140

##### French Folded Omelet

choice of ham & emmenthal cheese or spinach & goat cheese, mixed greens salad and roasted baby potatoes

175

##### Egg Benedict

toasted artisan English muffin, poached egg, smoked ham, hollandaise, mixed greens salad, roasted baby potatoes

175

##### Full On Aussie Breakfast

two eggs any style, bacon, sausage, tomato, spinach, mushrooms, baked beans, potatoes and toast

190

# LUNCH MENU

# di Mare

RESTAURANT AND LOUNGE

## LUNCH MENU

### DIMARE SIGNATURES

#### STARTERS

<b>Lobster Bisque</b> 🦞🌶️🌿🍷	180
bongkot, candlenut, lobster spring roll, coconut foam	
<b>Butterfish Aburi</b> 🐟	165
volcano salt cured, kelapa cuka, sugarcane, matoa, green chilies, curry leaf	
<b>Snapper Crudo</b> 🦞🌿	160
hearts of palm, pomelo, cashew, mint, pink grapefruit extra virgin	
<b>Tuna Tartare</b> 🐟🌿	160
compressed watermelon, ginger flower, kemangi, tapioca coral crackers	
<b>Bebek Geprek</b> 🌶️	165
shredded crispy duck, sambal ganjah, matoa, sticky palm sugar dressing	
<b>Octopus</b> 🦑🌿🍷	170
caramelised cauliflower, pakis, green apple, coriander, ink	
<b>Frog Legs</b>	155
"the love child of java & france," garlic butter, hot chilies, crispy pandan, kaffir & curry leaves	

#### MAINS

<b>Karma Spa Superfood Salad</b>	180
goji berries, chia seeds, coconut, almonds, popped quinoa, rocket, pomelo torch ginger flower dressing	
<b>Tuna Tataki Quinoa Salad</b>	220
hijiki, edamame, almond, citrus segments, spring onions, citrus miso dressing	
<b>Fermented Tea Leaf Salad</b>	165
shredded cabbage, peanuts, ebi, crisp lentils, coriander, fermented java green tea leaves	
<b>Mandarin Chicken Salad</b> 🌿	185
chinese cabbage, crisp wonton, spring onions, bean sprouts, water chestnuts, peanuts, orange dressing	
<b>Ayam Cemani Agnolotti</b>	250
magical black chicken, mascarpone, sage, black truffle, burnt candlenut foam	
<b>Barramundi</b> 🐟🌿	265
steamed, local greens, baby bok choy, hot sesame oil soy sauce, steamed rice	
<b>Padang Chicken Curry</b> 🌶️🌿	250
boneless chicken breast, coconut milk, cardamom, cinnamon, kaffir lime, red chilies, nasi	
<b>Bebek Tangkap</b> 🌶️🌿	265
aceh style crispy duck, terong balado, pandan, kaffir, lime leaves, sambal ganjah	
<b>Wagyu Beef Nasi Goreng Hijau</b> 🌶️	295
AUS flank steak, sambal hijau, caisim, egg, rambak sapi cracker	
<b>Organic Grass Fed Filet Mignon</b>	650
Australian 250 grams, potato parmesan gratin, asparagus, red wine demiglace, bearnaise	

### CULINARY JOURNEY THROUGH KARMA DESTINATIONS

#### STARTERS

<b>Pani Puri</b> - Karma Seven Lakes, Udaipur, India	120
fried puri puffs, with spiced chickpea potato filling, coriander-mint and tamarind chutneys	
<b>Samosas</b> - Karma Sitabani, Corbett National Park, India	140
vegetarian Indian spiced fritters with coriander-mint & papaya ginger chutneys	
<b>Summer Rolls</b> - Karma Song Hoai, Hoi An, Vietnam	175
chilled prawn, glass noodles, veggies, and aromatic herbs wrapped in rice paper, peanut dipping sauce	
<b>Heirloom Tomatoes &amp; Burrata</b> -	195
Karma Borgo di Colleoli, Tuscany, Italy	
tabanan tomatoes, locally made burrata cheese, orange segments, fine herb citrus vinaigrette	
<b>Mezze Plate</b> - Karma Minoan, Crete, Greece	160
organic vegetable crudite, hummus, baba ghanoush, raita, wood fired pita bread	
add chicken	40
add grilled prawns	60

#### MAINS

<b>Crab Linguini</b> - Pelikanos, Mykonos, Greece	220
jumbo lump crab meat, tossed in garlic butter, cherry tomatoes, red chilies and white wine	
<b>Fish &amp; Chips</b> - Karma Salford Hall, The Vale of Evesham, UK	245
bintang battered barramundi, potato wedges, coleslaw, tartare sauce & lemon	
<b>Indonesian Vegetable Curry</b> - Karma Salak, West Java, Indonesia	195
fried tofu, long beans, potatoes, green chilies, turmeric spiked coconut milk, steamed rice	
<b>Palak Chanah Dal</b> - Karma Palacio Elefante - Goa, India	185
indian spiced green moong & chickpeas with wilted spinach, steamed rice, paratha bread & coriander	
<b>Balinese Seafood Curry</b> - Karma Kandara, Ungasan, Bali	245
octopus & mahi mahi, long beans, potatoes, green chilies, turmeric spiked coconut milks	
<b>Murgh Makhani</b> (butter chicken)	255
Karma Golden Camp, Jaisalmer, India	
slow simmered chicken breast in Indian spiced tomato yogurt sauce, steamed rice and paratha	
<b>Bamia Goat Leg Stew</b> - Karma Karnak, Luxor, Egypt	275
egyptian slow cooked stew of boneless goat leg and okra, with tomato, green chilies, and steamed rice	
<b>Thai Chicken Green Curry</b> - Karma Apsara, Koh Samui, Thailand	255
chicken breast with bamboo shoots, mushrooms, eggplant in green curry coconut milk, steamed rice	
<b>Lamb Rogan Josh</b> - Karma Haveli, Jaipur, India	350
slow braised cardamom spiced lamb leg curry, steamed rice, paratha and salted cucumbers	

#### Ahi Tuna Burger

grilled rare, cucumber cabbage slaw, sesame, green chilies, red onions, chili mayo

175

#### Wagyu Burger

emmental cheese, rocket, tomato, red onion relish, garlic aioli

185

\*served with choice fries or salad

# DINNER MENU

# di Mare

RESTAURANT AND LOUNGE

## DINNER MENU

### STARTERS

<b>Lobster Bisque</b> 🦞🌶️🌿🌱	180
kecombrang, candlenut, lobster spring roll, coconut foam	
<b>Sumbawa Oysters</b> 🦪	160
bonito butter poached, butternut squash gyoza, enoki mushrooms, smoked shoyu	
<b>Tuna Tartare</b> 🐟🌱	160
compressed watermelon, torch ginger flower, kemangi, tapioca coral crackers	
<b>Butterfish Aburi</b> 🐟	165
volcano salt cured, kelapa cuka, sugarcane, matoa, green chilies, curry leaf	
<b>Snapper Crudo</b> 🦞🌱	160
hearts of palm, pomelo, cashew, mint, pink grapefruit extra virgin	
<b>Bebek Geprek</b> 🌶️	165
crispy duck leg confit, matoa, sambal ganjah, sticky palm sugar dressing	
<b>Heirloom Tomatoes &amp; Silken Tofu</b> 🌿🦪🌱	155
lemon grass macerated tomatoes, sauvignon blanc tomato gel	
<b>Octopus</b> 🦞🌶️🌱	170
caramelised cauliflower, pakis, green apple, coriander, ink	
<b>Frog Legs</b> 🌶️	155
"the love child of java & france," garlic, butter, hot chilies, crispy leaves	

# di Mare

RESTAURANT AND LOUNGE

## MAINS

<b>Red Snapper</b>	250
pan seared filet, morning glory, lontong, roasted fish bone "rawon"	
<b>Barramundi</b> 🐟 🌿	265
steamed, soy sauce, spring onions, hot chili sesame oil, baby bok choy, nasi	
<b>Balinese Seafood Curry</b> 🐙 🦐 🌿 🌶️	245
octopus & mahi mahi, long beans, potatoes, turmeric spiked coconut milk	
<b>Rock Lobster</b>	450
butter poached tail, carrot lemongrass risotto, kaffir lime, spirulina foam	
<b>Ayam Cemani Agnolotti</b>	180   250
magical black chicken, mascarpone, sage, black truffle, burnt candlenut foam	
<b>Pork Tenderloin</b>	320
tuak brined, textures of corn, petai, siobak glaze	
<b>Duck Breast</b>	340
brem poached pear, local fiddlehead ferns, celery root, crème fraiche, rosela jus	
<b>AUS Lamb Loin</b>	425
ubi chevre gnocchi, glazed baby carrots & radish, jintin, kluwek demi-glace	
<b>Wagyu MB5 Ribeye Steak</b> 🐮 🌿	850
350 grams, marrow bone, potato puree, root vegetables, fermented black garlic jus	

## VEGETARIAN

<b>Gyoza</b> ✓	145
roasted butternut squash, crispy mushrooms, sesame shoyu	
<b>Hearts of Palm Salad</b> ✓ 🌿	160
shaved cucumbers, cherry tomatoes, lemon, extra virgin olive oil	
<b>Super Foods Salad</b> 🌿 🌶️	165
popped quinoa, goji berries, raw coconut, almonds, chia seeds, pomelo torch ginger flower dressing	
<b>Heirloom Tomato Risotto</b> ✓ 🌿 🥬	195
zucchini, summer squash, tomato water, buratta, basil	
<b>Balinese Vegetable Curry</b> ✓ 🌿 🌶️	220
fried tofu, long beans, potatoes, green chilies, turmeric spiked coconut milk	

# di Mare

RESTAURANT AND LOUNGE

## CHEF'S TASTING MENU

### AMUSE BOUCHE

#### Butterfish Aburi

volcano salt cured, kelapa cuka, sugarcane, matoa, green chilies, curry leaf

*Karma Private Collection Sparkling, Australia, 2012*

\*\*\*

### STARTER

#### Ayam Cemani Agnoloti

magical black chicken, mascarpone, sage, black truffle, burnt candlenut foam

*Obikwa Sauvignon Blanc, Western cape, South africa, 2019*

\*\*\*

### SECOND COURSE

#### Baramundi

steamed, soy sauce, spring onions, hot chili sesame oil, baby bok choy, nasi

*Obikwa Sauvignon Blanc, Western cape, South africa, 2019*

\*\*\*

### MAIN

#### Duck Breast

brem poached pear, local fiddlehead ferns, celery root, crème fraiche, rosela jus

*Bodegas protos roble, Tempranillo, Ribera Del Duero, Spain, 2018*

\*\*\*

### PRE-DESSERT

#### Artisan Cheese

specialty hand crafted cheeses from java & bali, sumatran rain forest honey, brem soaked dried cherries

*Viña Maipo Mi Pueblo Merlot, Valley Central, 2017*

\*\*\*

### DESSERT

#### Chocolate Fondant

single origin balinese chocolate warm ganache cake, salted caramel gelato, cocoa nib syrup

#### Strawberries & Cream

compressed Bedugul strawberries, whipped coconut mascarpone, kemangi gelato, kaffir lime merengue

*Viña Maipo Mi Pueblo Merlot, Valley Central, 2017*

**IDR 850 PER PERSON / WINE PAIRING IDR 650 ADDITIONAL**

 Chili  Vegetarian  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.

# BEVERAGE MENU

# di Mare

RESTAURANT AND LOUNGE

## KARMA FAVOURITE

<b>KARMA ESPRESSO MARTINI</b> vanilla infused vodka, nusantara cold brew coffee liqueur top with caramel foam	185	<b>STAR PASSION</b> gin, starfruit, passion fruit puree, orgeat syrup, homemade ginger lime cordial	185
<b>LOMBOK MULE</b> Vodka, mixed berry, angostura bitter, homemade ginger beer	185	<b>KINTAMANI MOJITO</b> white rum, mint, tangerine juice, jeruk kintamani, ginger ale	185
<b>BEDUGUL COLADA</b> Spiced rum, white rum, homemade pandan lemongrass syrup, pineapple juice	185	<b>SICILIAN SOUR</b> amaretto, whisky, fresh lemon juice, sugar syrup, fresh egg white and aromatic bitters	185

## SPRITZER

<b>CUCUMBER ELDERFLOWER</b> east indies gin, cucumber, elderflower, martini bianco, lemon, soda water	190	<b>WATERMELON &amp; BASIL</b> east indies gin, basil leaves, fresh lemon, fresh watermelon	190
<b>KARMA SPRITZ</b> aperol, blood orange, soda, sparkling wine	190	<b>DUSTY VOYAGE</b> white rum, campari, blood orange, lemon juice, cider	190

## KARMA CLASSIC

<b>MOJITO - APEROL SPRITZ - DAIQUIRI</b>	195
<b>COSMOPOLITAN - CAIPIROSCA - PINA COLADA</b>	
<b>WHISKEY SOUR - OLDFASHIONED..</b>	

## BELLINI

<b>RASPBERRY ROSE BELLINI</b> raspberry, rose syrup, karma sparkling wine	190
<b>PEACH VANILLA BELLINI</b> peach, vanilla syrup, karma sparkling wine	190

## JUG - SHARING 1300ml

<b>MANGO WHITE SANGRIA</b> white wine, vodka, orgeat syrup, mango, lemongrass, strawberry, mint, orange, lemon, lime, sprite	565
<b>KARMA RED SANGRIA</b> red wine, spiced rum, triple sec, orange, lemon, mint, strawberry, apple, cinnamon, sprite	565
<b>PASSION MANGO MOJITO</b> white wine, mango, passion fruit puree mint, sprite	565

## NON ALCOHOL

<b>PASSION LEMON MINT</b> passion fruit, lemon, mint, sugar	85
<b>MANGO BASILIA</b> mango, basil leaves, peach syrup, lemon	85
<b>WATERMELON GLORY</b> watermelon, lychee, strawberry, lemon, honey	85
<b>ROSA BERY</b> raspberry, strawberry, rose syrup, lemon, cranberry	85

# di Mare

RESTAURANT AND LOUNGE

## STAY HEALTHY

<b>GREEN IMMUNITY</b> green apple, cucumber, kale, mint	95	<b>CUCUMBER AND GINGER</b> cucumber, mango, lime, honey, homemade ginger beer	95
<b>KALE TONIC</b> kale, green apple, celery stick, cucumber, lemon	95	<b>FRESH JUICE</b> orange, pineapple, water melon	85
<b>ALKALINE BOOST</b> baby spinach, kale, ginger, green apple	95	<b>YOUNG COCONUT</b>	75

## ICED TEAS

	Glass	1300ml
<b>ULUWATU ICE LYCHEE TEA</b> lychee, vanilla, cold tea, lemon	85	245
<b>BEDUGUL PASSION FRUIT ICED TEA</b> passion fruit, pomegranate and infuse black tea	85	245
<b>LEMON MINT TEA</b> peppermint tea, lemon, mint leaves	85	245

## SMOOTHIE

<b>STRAWBERRY BANANA SMOOTHIE</b> strawberry, banana, yogurt, milk	95
<b>PASSIONATE PINE SMOOTHIE</b> banana, pineapple, passion fruit puree, mango	95
<b>MANGO COCONUT SMOOTHIE</b> mango, pineapple, coconut cream	95
<b>GINGER LIFTER</b> pineapple, mango, ginger, mint, plain yogurt	95

## GOOD COFFEE GOOD KARMA

<b>COFFEE</b>	
<b>HOT</b>	
ESPRESSO • MACCHIATO	50
CAPPUCCINO • CAFE LATTE LONG BLACK • FLAT WHITE	65
<b>COLD</b>	
KARMA FRAPPE • ICED CAPPUCCINO ICED LATTE • ICED CHOCOLATE	65

## TEA

<b>HOT</b>	
ENGLISH BREAKFAST TEA	65
EARL GREY TEA • GREEN TEA JASMINE TEA • PEPPERMINT TEA CHAMOMILE TEA	

## SOFT DRINK

COKE, SPRITE, COKE ZERO, GINGER ALE, TONIC, SODA	65
---	----

## MINERALS

	Bottle	Bucket
BALIAN STILL		130
BALIAN SPARKLING		130
SAN PELLEGRINO 500ml	100	200

\*1 bucket is equivalent to 2 bottle of water

## BEER

	Bottle	Bucket
BINTANG / BINTANG RADLER	75	200
HEINEKEN	100	280
ALBEN CIDER	100	280

\*1 bucket is equivalent to 3 bottle of beer