



## KARMA BEACH CLUB BEVERAGE LIST

### ALL TIME BEACHSIDE CLASSICS

West Indies Yellowbird  
Dark Rum with Crème De Banana, Galliano, Fresh Pineapple & Orange Juice  
Paloma  
Gold Tequila, Pink Grapefruit, Fresh Lime, topped with Soda Water  
Raspberry Fizz  
Tequila with Chambord, Fresh Pressed Lemon Juice- topped with Soda and Lemonade

### KARMA BEACH CLUB COCKTAIL SPECS BUBBLE

Raspberry & Rose Bellini  
Fresh Raspberry and Rose puree topped with crisp prosecco  
Peach & Vanilla Bellini  
Fresh Peach and vanilla syrup top with crisp prosecco

### KARMA SPECIAL COCKTAILS

Karma Aviation  
Gin, Maraschino, Violette, Lavender, Fresh Lemon Juice  
Caribbean Cloud  
Spiced Rum, Caramel, Toasted Pineapple Pineapple Juice, & Twisted Black Pepper  
Flor de Caña  
A visually beautiful rum based cocktail to satisfy even the most demanding imagination.  
Spiced blueberry and Ginger Shrub  
Spiced Rum, Fresh Housmade Blueberry Shrub, Mint Leaves, Chambord  
Karma BBQ Mary  
Horseradish Vodka, top with Karma "Secret BBQ Mary Mix"  
Karma Spritz  
Aperol, Pink Grapefruit, Top With Prosecco and Dash of Soda  
Bubblebath Martini  
Rose Petal Spiked Vodka, Lychee Liqueur, Blue Curacao, Muddled Lychee, Rose Syrup,  
Lemon Juice & Fresh Pressed Apple

### KARMA BEACHSIDE FAVORITES

Bubblegum Sour  
Bubblegum Vodka with Fresh Lemon Juice, LBubble-gum Syrup, Fresh Citrus  
Karma Martini  
Vodka, Fresh Raspberry Puree, Sake, Chambord, Dash Lemon Juice, & Fresh Lemongrass Syrup  
Sherbet Mojito  
Light Rum with Housemade Orange Sherbet, Fresh Pressed Orange & Lemon Juice, Mint & Vanilla Syrup, topped off with crisp Ginger Beer  
Karma Beach Cider Sour  
Vodka with Homemade Apple Cider, Lemon Juice, Fresh Pressed Apple Juice,  
Karma Spiced Mule  
Spiced Vodka top with Homemade Spicy Ginger Beer  
Karma Iced Tea,  
Vodka with Cointreau, Light Rum, Gin, Blue Curacao, Fresh Lemon Juice, , top with lemonade

### MARTINI'S

Spiced Watermelon Martini  
Gold Tequila, Housemade Lime Cordial, Cointreau, with Our Special Spiced Syrup, & Fresh Pressed Watermelon  
Karma Espresso Martini  
Vanilla Spiked Vodka, Kahlua, Crisp Double Espresso with Maple & Caramel Foam  
Kafir Lime Colada  
Dark Rum, Malibu, Pineapple Juice, Coconut Cream, topped with our unique Kafir Lime Foam  
Smokin Spiced Margarita  
Spiced Peppercorn Tequila with Fresh Lime, Spice Syrup and Lime & Chilli Salt Rim  
Vanilla Passion  
Vanilla Spiked Vodka with Fresh Passion Fruit Pulp, Homemade Caramel, Fresh Lime & Apple Juice, with a touch of fresh Vanilla Bean Syrup.

### CLASSIC COCKTAILS UPON REQUEST

Margaritas, Fresh Fruit Daiquiri's, , Mai Tai, Bloody Mary's...plus many many more!  
CIDER – Albens  
LOCAL BEER - Bintang  
IMPORTED BEER - Heineken, Corona, Stella Artois, Hoegaarden

### PREMIUM SPIRITS

GIN – Tanqueray, Hendrick's  
VODKA - Grey Goose, Belvedere, Beluga, Absolut  
AGED WHISKEY - Chivas Regal, JW Black Label  
BLENDED WHISKEY - Dewars White Label  
IRISH/CANADIAN WHISKEY – Canadian Club, Jameson  
BOURBON - Jack Daniels, Jim Beam, Gentlemen  
SINGLE MALT WHISKEY - Glenfiddich, Macallan 12 Years  
TEQUILA  
Patron X.O.Cafe,  
Patron Orange  
COGNAC VSOP  
Hennessy VSOP, Martell VSOP, Remy Martin VSOP

### STANDARD SPIRITS

JW Red Label, Jim Beam,  
Light Rum, Myer's Dark Rum, Spiced Rum, Eljimarador

### LIQUEURS

Kahlua, Baileys, Drambuie, Amaretto, Grand Marnier, Tia Maria

### BITTERS & ANISEED & VERMOUTH

Pernod, Ricard, Pimm's No 1,  
Martini – Rosso, Bianco and Extra Dry

### VITAMIN BOOSTERS & CLEANSER

Carrot Cleanser  
Carrots, apple, orange, beetroot & celery  
Nutrients: beta-carotene, folic acid, vitamins B3, B6 and C, calcium, iron, magnesium.  
High-C Energy  
Orange, guava and strawberry  
Nutrients: beta-carotene, biotin, folic acid, vitamin B3 and C, calcium, magnesium, potassium & sulphur.  
Cold & Flu Immunity  
Carrot, green & red apple, fresh ginger & baby spinach.  
Nutrients: Carotene, Iron, vitamin A & C, calcium, protein & carbohydrates.  
Go Green  
Fresh green melon, green apple & cucumber.  
Nutrients: vitamins A, B6, C & K potassium, folate, dietary fiber & niacin.  
Low Cal/High Protein Shake  
Fat free yogurt, fresh season fruit & vanilla soy milk  
Nutrients: Vitamin A, B6, C, D, protein, dietary fiber & iron

### HIGH ENERGY SMOOTHIES

Bananas in Pyjamas  
Banana, fresh milk, yoghurt & grenadine  
Passionata  
Passion fruit, apple, orange juice & grenadine  
Mango Virgin Colada  
Coconut milk, pineapple & mango  
Berry Blast Smoothies  
Blueberry, raspberry blended in organic vanilla yogurt

### FRESHLY JUICE

Please ask your server for our selection of fresh juices

### CHILLED JUICE

Orange, Guava, Pineapple, Strawberry, Lemon, Lime,

### FRESH YOUNG COCONUT

### 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 flavour.

### KARMA REGULAR COFFEE'S

Café Latte, Flat White, Cappuccino, Long Black  
Double Espresso, Double Macchiato, Latte Macchiato, Mochaccino  
SPECIALITY COFFEE'S  
Espresso, Macchiato

### COFFEE CREATIONS

Spiked Affogato (your choice of Frangelico or Kahlua or Baileys)  
Affogato

### FLAVOURED SHOTS

Added Shots of Vanilla, Caramel or Hazelnut Syrup

### HOT BREWS

### KARMA TEA

English breakfast, Chamomile, Green Tea, Peppermint, Black Darjeeling,  
Earl Grey, Jasmine

### HOT CHOCOLATE

Added Shots of Vanilla, Caramel or Hazelnut Syrup

### COOL BREWS

### ICED TEA

Iced Mint, Iced Ginger and Iced Earl Grey Tea

### ICED COFFEE

Iced Cappuccino, Iced Coffee, Frozen Cappuccino

### MINERAL WATER

Sparkling Equil, Still Equil

Perrier

San Pellegrino 250ml

San Pellegrino 500ml

### SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water & Soda Water

### ENERGY DRINK

Red Bull

### KARMA BEACH CLUB SHARING'S CARING COCKTAIL

### Mojito Jug

Light Rum, lime wedges, mint leaf, top with Soda

### Electric Lemonade Jug

Vodka, blue curacao, gin, rum, lemon juice, dash sugar,  
top with lemonade

### Karma Signature Sangria

Red Wine or White Wine, Cointreau, Hennessy with Orange Juice, Grape Juice, top with  
Ginger Beer & Sprite

### By Jug

By Glass



## WE CREATE... EXPERIENCES

### STARTER

**Tableside guacamole**, tortilla chips, made by your waiter

**Sagnaki**, lemon, caper, olive oil

**Grilled Octopus**, roasted garlic, oregano & lemon

Mykonian Meatballs, almond yoghurt

Gazpacho, olive oil, sherry vinegar, olive bruschetta

**Tuna Crudo**, lime, chilli, olive oil

Swordfish Ceviche, capsicum, onion, corriander

### SALADS

**Buffalo Mozzarella**, tomato, basil & olive oil

Char grilled watermelon, feta, basil, croutons

**Greek salad "Mykonos"**

Poached Sichuan beef & cucumber

**Lemon & thyme chicken caesar salad**

### MAINS

**Picatta milanese**, rocket, parmesan & balsamic

**Prawn linguine**, white wine, garlic, parsley & tomato ragu

**Garlic & rosemary lamb chops**, warm potato, spinach & feta salad, chili pesto

**Char grilled angus ribeye**, roasted vine tomatoes, spiced onion rings, cafe de paris butter

**Lobster** (400g), chargrilled with garlic, lemon, mixed salad, basil & lemon aioli

### ASIAN

**Crispy squid**, palm sugar & coriander pesto

**Balinese vegetable curry**, coconut rice, condiments

**Pan fried snapper**, Asian salad, sweet & sour dressing

**Beef, chicken, pork, & seafood Balinese satay**

**Singapore chilli whole blue swimmer crab**

### SHARING PLATES

**Australian Oysters** (3|6|12), condiments

Mezze Plate Homemade pita, olive tapenade, hummus, babaganoush & spicy harissa

**Parmesan truffle fries**

**1 kg of poached assorted clams**, vegetable, white wine

**Prawn "Trio"**, Tempura/Grilled /Chilled, ponzu, remoularde, wasabi mayonnaise

**Wagyu beef sliders**, truffle mayonnaise, crisp gem lettuce

**Bowl of prawns**

**Whole baby snapper** (grilled or steamed) with aromatic spice and condiments

**Mykonos Tower** grilled octopus, hummus, meatballs, tzatziki,

grilled sagnaki & pitta bread

**Artisan antipasto** salami, pork pate, coppa ham, lomo

duck rilette, prosciutto, pickles, cheeses & toasted sourdough

**Paella Valencia** (for 2) chicken, seafood, vegetable & chorizo

### WOOD FIRED OVEN PIZZA

**Margarita** • Crushed organic tomatoes, mozzarella, basil & extra virgin olive oil

**Karma organic** • Extra virgin olive oil, grilled local organic vegetables, sun-dried tomatoes, mozzarella, pecorino romano & organic basil

**Gorgonzola & chorizo** • Local wild mushrooms, extra virgin olive oil, creamy mountain gorgonzola, mozzarella, sea salt & Portuguese chorizo

**Spicy baja chicken & basil pesto** • Spicy Baja chicken, avocado salsa, coriander and sour cream, organic tomatoes, mozzarella, black olives, salami, red onions, anchovies & Balinese

**Pork & parmesan** • Prosciutto ham, mozzarella, oregano and shaved parmesan, extra virgin olive oil, pearl onions & marinated slow roasted pork shoulder

**Mykonos Meatball** • Feta, capsicum, olive, onion, basil & arugula

mozzarella

**Seafood special** • Rock shrimp, lemon zest, extra virgin olive oil, roasted garlic, basil, avocado & arugula

### SUSHI & SASHIMI Open 12 PM - 8 PM

**KARMA OISHI PLATE** • 2 Rolls, 6 Nigiri, 6 Sashimi

Akasaka Roll - smoked salmon, BBQ eel, avocado, masago & cream cheese

Sapporo roll - tuna, avocado & cream cheese

Nigiri - 2x maguro (tuna) / 2 x tai (snapper) / 2x tako (octopus)

Sashimi - 2x ebi (prawn) / 2x sake (salmon) / 2x unagi (eel)

**ROLLS** (6 PCS)

**Special California Roll** • masago, crab meat, shrimp, avocado, cucumber & mayo

**Sapporo Roll** • tuna, avocado & cream cheese

Akasaka Roll • smoked salmon, BBQ eel, avocado, masago & cream cheese

**Ropongi Roll** • tuna, salmon, crab meat, masago & cucumber

**Futomaki** • cucumber, avocado, daikon, asparagus & enoki mushroom

**SPECIAL ROLLS** (8 PCS)

**Sunshine Roll** • tuna and avocado with sliced tuna & green tobiko on top

**Sunrise Roll** • salmon and avocado with sliced salmon &

black tobiko on top

**SPECIAL ROLLS** (8 PCS)

**Dragon Roll** • tempura prawn with avocado on top



**NIGIRI AND SASHIMI (2 PCS)**

Maguro (Tuna)	Sake (Salmon)
Hamachi (Yellowtail)	Tai (Snapper)
Unagi (Eel)	Saba (Mackerel)
Ebi (Prawn)	Tako (Octopus)

**DESSERTS**

**Balinese fruit platter**, coconut dipping sauce

**Orange & walnut baklava**, pistachio crème l'anglaise

**Kaffir lime & coconut panna cotta**, mango & mint salad

**Marinated Bedugul strawberries**, tarragon & black pepper,  
vanilla ice cream

**Dark, white & milk chocolate mousse**

**Sizzling Chocolate Brownies**, caramel sauce,  
almonds, coconut ice cream

Price are listed in '000' IDR and subject 10% service charge and 11% government tax