

WELCOME TO

di Mare

RESTAURANT AND LOUNGE

Inspired by our beautiful surroundings, the style of our cuisine is light yet savory and original, showcasing healthy and seasonal ingredients.

We work with local farmers and fishermen to source the highest quality ingredients. Sustainability and conscious dining is a must for us, As well as well balanced and clean eating.

What better way to spend the evening than sharing a few small bites with friends and family?

Or perhaps a romantic tasting menu for two?

Choose a few small items or let our chef create a special selection, you won't regret!



RESTAURANT AND LOUNGE

18.00PM to 23.00PM

FROM THE GARDEN

SMALL

BIG

Corn brulee bbq baby corn from kintamani feta <i>Babich New Zealand - Sauvignon Blanc</i>	55	100
Grilled baby gem lettuce blue mountain batu cheese <i>Astrolabe, New Zealand - Sauvignon Blanc</i>	60	120
Marinated cucumber fern tips spirulina local seaweed <i>Fantini Pinot Grigio</i>	55	100
Heirloom tomatoes from plaga burrata aged balsamic <i>Karma Private Collection- prosecco</i>	80	160
"Cauliflower cheese" preserved lemon brown butter <i>Naked Range, Australia - Merlot</i>	85	170

FROM THE OCEAN

Red rice miso octopus black garlic salak <i>Karma Private Collection- prosecco</i>	95	180
Rock lobster tail bouillabaisse fennel <i>Astrolabe, New Zealand - Pinot Noir</i>	190	380
Snapper ceviche kombucha nori crackers <i>Astrolabe, New Zealand - Sauvignon Blanc</i>	120	210
Pan seared barramundi potato fondant manila clams <i>Wolf Blass Bilyara Australia - Chardonnay</i>	95	160
Raw tuna umami gel lemon balm asparagus <i>Wolf Blass Bilyara, Barossa Valley - Shiraz</i>	120	220
Mud crab compressed watermelon black olives <i>Wolf Blass Bilyara Australia - Chardonnay</i>	100	190

Prices are listed in "000" IDR and subject to 10% service charge and 11% government tax.
For the convenience of our guests, please note that di Mare is a non-smoking restaurant.



RESTAURANT AND LOUNGE

FROM THE LAND

Dry aged free-range duck from sumatra beets kale <i>Naked Range, Australia - Merlot</i>	90	180
Black angus rib eye baby potatoes bone marrow <i>Wolf Blass Bilyara, Barossa Valley - Shiraz</i>	230	450
Lamb saddle tarragon eggplant <i>Hob Nob, France - Cabernet Sauvignon</i>	160	320
Kampung chicken red curry tabanan rice cake <i>Fantini Pinot Grigio</i>	90	180

SWEETS

Tres leches ▪ milk caramel milk honey ice cream milk merengue and other stuff... <i>Karma Private Collection- prosecco</i>		120
Grilled pineapple coconut kemangi <i>Karma Splash, Australia - Rose</i>		100
Chocolate nemesis peanuts vanilla <i>Naked Range, Australia - Merlot</i>		120
"Carrot cake" mascarpone orange <i>Karma Splash, Australia - Rose</i>		110
Selection of artisan cheeses Served with home made preserves and sour dough <i>Karma Private Collection- prosecco</i>		190

Add IDR 65 for our wine pairing per dish

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