

BREAKFAST MENU

di Mare

RESTAURANT AND LOUNGE

7 AM - 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 & emantahl 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

Please be advised that video calls, noisy computer games and loud music are prohibited at di Mare Restaurant.
Please respect your fellow guests and the peaceful ambience of the restaurant

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

VEGETARIAN MENU



RESTAURANT AND LOUNGE

VEGETARIAN SPECIALTY BREAKFAST SELECTIONS

7AM - 11AM

KARMA SPA & FITNESS DRIVEN

Table with 2 columns: Dish Name and Price. Items include Granola & Yogurt Parfait (160), Fat Burner & Energy Booster (155), Acai Smoothie Bowl (155), Tropical Fruit Plate to Share (95), Upma (170), Nasi or Mie Goreng (185), Omelet Padang* (150), Brioche French Toast* (160), and Traditional Pancake* (140). Includes a note: *contains eggs

VEGETARIAN ALL DAY MENU

11AM - 11PM

STARTERS & SALADS

Table with 2 columns: Dish Name and Price. Items include Pani Puri (120), Samosas (140), Gyoza (145), Mezze Plate (165), Hearts of Palm Salad (160), Karma Spa Superfood Salad (180), Heirloom & Burrata (195), Simple Delicate Greens (140), Mediterranean Greek (165), and Mandarin Tofu Salad (165).

MAINS

Table with 2 columns: Dish Name and Price. Items include Nasi or Mie Goreng (185), Palak Chanah Dal (185), Indonesian Vegetable Curry (195), Heirloom Tomato Risotto (225), Custom Pastas (175), and Brick Oven Pizzas (195).

DESSERTS

Strawberries & Cream • Chocolate Fondant • Coconut Lemongrass Panna Cotta • Tira - Rindu
Choux au Craquelin • The Dragon Lady • Decadent Chocolate Brownie • Bubur Injin

140

CHEESE PLATE

Maluku Jintin • Ashed Chevre • Blue by 8 degrees Creamery • Black & White by Rosalie • Mount. Arjuna
Lucie in Bali • Kalyana by Rosalie • Brie Mt. Kawi by Mount Batu Abadi.

Selection Of 3 150 | Selection Of 5 240 | The Full Journey 395

The Kitchen Is Happy To Omit Any Ingredient From Any Dish to Accomodate Dietary Restrictions When Possible. Please Inquire With Our Service Team.

LUNCH MENU

di Mare

RESTAURANT AND LOUNGE

LUNCH MENU

DIMARE SIGNATURES

SALADS & STARTERS

- Karma Spa Superfood Salad**   **180**
goji berries, chia seeds, coconut, almonds, popped quinoa, rocket, pomelo torch ginger flower dressing
- Mandarin Chicken Salad**  **185**
chinese cabbage, crisp wonton, spring onions, bean sprouts, water chestnuts, peanuts, orange dressing
- Shellfish Chowder**   **190**
Hokkaido scallop, japanese sea urchin, clams, ikura, potato cream, abalone krupuk
- Butterfish Aburi**  **175**
volcano salt cured, kelapa cuka, sugarcane, matoa, green chilies, curry leaf
- Kingfish Crudo**   **170**
hearts of palm, green mango, peanuts, coriander, coconut green chili dressing
- Yellowfin Tuna Tartare**  **165**
compressed watermelon, torch ginger flower, kemangi, tapioca coral crackers
- Kelinci Kasian**    **260**
terrine of rabbit, foie gras & cashew nuts, mango compote, carrot kaffir lime gel, brioche
- Octopus**    **185**
caramelised cauliflower, pakis, green apple, coriander, ink
- Filet Mignon Carpaccio**   **225**
ikan asin aioli, confit potatoes, salt roasted onion, king trumpet mushroom, nitsume, rocket
- Frog Legs**   **160**
"the love child of java & france," garlic butter, hot chilies, crispy pandan, kaffir & curry leaves

MAINS















- Coral Trout**    **325**
steamed, white clams, local fiddleheads, sago, turmeric spiked coconut milk
- Black Cod**    **350**
caramelised, king trumpet mushroom, smoked bacon, baby corn, ginger foam
- Ayam Cemani Agnolotti**   **250**
magical black chicken, mascarpone, sage, black truffle, burnt candlenut foam
- Heirloom Tomato Risotto**   **225**
zucchini, summer squash, tomato water, buratta, basil
- Wagyu Burger**  **185**
emmental cheese, rocket, tomato, red onion relish, garlic aioli
- Padang Chicken Curry**   **250**
boneless chicken breast, coconut milk, cardamom, cinnamon, kaffir lime, red chilies, nasi
- Bebek Tangkap**   **265**
aceh style crispy duck, terong balado, pandan, kaffir, lime leaves, sambal ganjah
- Wagyu Beef Nasi Goreng Hijau**  **295**
AUS flank steak, sambal hijau, caisim, egg, rambak sapi cracker
- Papuan Tiger Prawn**   **450**
green tomato colo-colo, hearts of palm coconut lawar, prawn crackers
- Organic Grass Fed Filet Mignon**  **650**
Australian 250 grams, potato parmesan gratin, asparagus, red wine demiglace, bearnaise

CULINARY JOURNEY THROUGH KARMA DESTINATIONS

STARTERS

- Pani Puri**  **120**
Karma Royal Palms, Goa India
fried puri puffs, with spiced chickpea potato filling, coriander-mint and tamarind chutneys
- Samosas**  **140**
Karma Sitabani, India
vegetarian Indian spiced fritters with coriander-mint & papaya ginger chutneys
- Prawn Pomelo Salad**    **175**
Karma Song Hoai, Vietnam
chilled prawn, dried chicken, peanuts,sesame, coriander, beans sprouts, green chili coconut dressing
- Heirloom Tomatoes & Burrata**   **195**
Karma Borgo di Colleoli, Italy
Tabanan tomatoes, locally made burrata cheese, orange segments, fine herb citrus vinaigrette
- Mezze Plate**  **160**
Karma Minoan, Crete
organic vegetable crudite, hummus, baba ghanoush, raita, wood fired pita bread
add chicken **40**
add grilled prawns  **60**

MAINS

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

COMPLETE VEGETARIAN MENU
AVAILABLE UPON REQUEST

 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.

DINNER MENU

di Mare

RESTAURANT AND LOUNGE

Welcome to di Mare restaurant where we invite you to embark on a variety of culinary journeys featuring the bounty of Indonesia. Our Senior Executive Chef-SEAP Joseph Antonishek's signature cuisine is locally focused sourcing rare ingredients from all over the archipelago enhanced with some specialty seafoods from Japan and meats from Australia. Chef Joseph combines these ingredients using the light approach of Mediterranean cooking techniques to highlight the freshness of each layer of taste.

Our dinner menu features four options of tasting menus to fully experience our award-winning cuisine. If a less formal di Mare dining experience is what you are in the mood for, each item is also offered ala carte as well as many vegetarian options.

The lunch menu features Chef Joseph's signature di Mare cuisine as well as a culinary journey of Karma Resorts, where you can experience the local cuisines of India, Vietnam, Thailand, Italy and even Egypt, inspired by our newly launched river Nile cruise - Karma Karnak.

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Selamat Makan,

JOSEPH ANTONISHEK

Senior Executive Chef-SEAP, Karma Group

SIGNATURE SEVEN COURSE TASTING MENU

IDR 1.200 PER PERSON

AMUSE BOUCHE

Butterfish Aburi

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

FIRST COURSE

Sumbawa Oysters

bonito butter poached, butternut squash gyoza, enoki mushrooms, smoked shoyu

SECOND COURSE

Kelinci Kasian

terrine of rabbit, foie gras & cashew nuts, mango compote, carrot kaffir lime gel, brioche

FISH COURSE

Hokkaido Diver Scallop

uni noodles, ginger flower butter, pomelo, cold smoked ikura, spirulina foam

MAIN COURSE

Miyazaki A5 & Smoked Octopus

Japanese wagyu beef, sunchoke, salt roasted onion, pickled hon shimeji, "miso tasty" demiglace

ARTISAN CHEESE COURSE

handcrafted Indonesian cheese from across the archipelago, Sumatran rainforest honey, dried fruits, specialty bread

DESSERT

(shared or choice of one pax)

Nama Chocolate

frangelico spiked, passionfruit gel, coconut sorbet, hazelnut tuile

Strawberry's & Cream

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

SIX COURSE TASTING MENU

IDR 950 PER PERSON

AMUSE BOUCHE

Yellowfin Tuna Tartare

compressed watermelon, torch ginger flower, kemangi, tapioca coral crackers

FIRST COURSE

Beef Carpaccio

Australian organic filet mignon, confit potatoes, capers, pink peppercorns, rocket, truffle aioli

SECOND COURSE

Agnolotti

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

FISH COURSE

Coral Trout

steamed, white clams, local fiddleheads, sago, turmeric spiked coconut milk

MAIN COURSE

Duck Breast

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

DESSERT

(shared or choice of one pax)

Nama Chocolate

frangelico spiked, passionfruit gel, coconut sorbet, hazelnut tuile

Strawberry's & Cream

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

 Chili  Vegetarian  Seafood  Shellfish  Pork  Nut  Gluten Free  Dairy  Supplement

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SIX COURSE SEAFOOD TASTING MENU

IDR 950 PER PERSON

AMUSE BOUCHE

Butterfish Aburi

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

FIRST COURSE

Octopus

caramelised cauliflower, pakis, green apple, coriander, ink tuile

SECOND COURSE

Hokkaido Diver Scallop

uni noodles, ginger flower butter, pomelo, cold smoked ikura, spirulina foam

PRE MAIN COURSE

Papuan Tiger Prawn

green tomato colo-colo, hearts of palm, coconut lawar, rock lobster krupuk

MAIN COURSE

Kingfish

puffed red rice, morning glory, roasted fish bone "rawon"

DESSERT

(shared or choice of one pax)

Chocolate Fondant

warm chocolate ganache cake, salted caramel gelato, cocoa nib syrup

The Dragon Lady

dragon fruit white chocolate cheesecake, cookie crumble, dragon fruit sorbet, compressed dragon fruit

SIX COURSE VEGETARIAN TASTING MENU

IDR 850 PER PERSON

AMUSE BOUCHE

Tomato Tartare

compressed watermelon, torch ginger flower, red chili paste, turmeric coral cracker

FIRST COURSE

Gyoza

caramelised butternut squash, spring onions, toasted sesame shoyu

SECOND COURSE

Superfood Salad

goji berries, chia seeds, coconut, almonds, popped quinoa, rocket, pomelo torch ginger flower dressing

PRE MAIN COURSE

Shaved Hearts of Palm

green mango, peanuts, coriander, coconut green chili dressing

MAIN COURSE

Risotto

Tabanan heirloom tomatoes, burrata, kemangi, tomato water

DESSERT

(shared or choice of one pax)

Tira - Rindu

Indonesian inspired " tira-miss-u ", chocolate sponge, nusantara kopi liquor, east indies kecombrang gin mascarpone, kopi luwak cocoa nib gel

Bubur Injin

Balinese sticky black rice pudding, santan kelapa, ripe mango

di Mare

RESTAURANT AND LOUNGE

STARTERS

Sumbawa Oysters 🍷🐟🥬	165
bonito butter poached, butternut squash gyoza, enoki mushrooms, smoked shoyu	
Butterfish Aburi 🐟🌶️🌿	175
volcano salt cured, kelapa cuka, sugarcane, matoa, green chilies, curry leaf	
Kingfish Crudo 🐟🌿🥜	170
hearts of palm, green mango, peanuts, coriander, coconut green chili dressing	
Yellowfin Tuna Tartare 🐟🌶️🌿	165
compressed watermelon, torch ginger flower, kemangi, tapioca coral crackers	
Octopus 🍷	185
caramelised cauliflower, pakis, green apple, coriander, ink	
Shellfish Chowder 🍷🐟🌿	190
Hokkaido scallop, japanese sea urchin, clams, ikura, potato cream, abalone krupuk	
Ayam Cemani Agnolotti 🍷🌿	250
magical black chicken, mascarpone, sage, black truffle, burnt candlenut foam	
Kelinci Kasian 🍷🌿	260
terrine of rabbit, foie gras & cashew nuts, mango compote, carrot kaffir lime gel, brioche	
Filet Mignon Carpaccio 🐟🍷	225
ikan asin aioli, confit potatoes, salt roasted onion, king trumpet mushroom, nitsume, rocket	
Frog Legs 🌶️🍷	160
"the love child of java & france," garlic, butter, hot chilies, crispy leaves	

di Mare

RESTAURANT AND LOUNGE

MAINS

Hokkaido Diver Scallops 🍤 🌊	450
uni noodles, ginger flower butter, pomelo, cold smoked ikura, spirulina foam	
Coral Trout 🐟 🌊 🌿	325
steamed, white clams, local fiddleheads, sago, turmeric spiked coconut milk	
Black Cod 🐟 🌊 🌿 🌶️	350
caramelised, king trumpet mushroom, smoked bacon, baby corn, ginger foam	
Kingfish 🐟 🌊 🌿	295
puffed red rice, morning glory, roasted fish bone "rawon"	
Papuan Tiger Prawn 🍤 🌶️	425
green tomato colo-colo, hearts of palm coconut lawar, prawn crackers	
Miyazaki A5 & Smoked Octopus 🍤 🌊	625
Japanese wagyu beef, sunchoke, salt roasted onion, pickled hon shimeji, "miso tasty" demiglace	
Pork Tenderloin 🐷 🌶️	350
tuak brined, textures of lombok corn, petai, siobak glaze	
Duck Breast 🦆 🌊	385
brem poached pear, beet root, pakis, celeriac puree, rosella jus	
AUS Lamb Loin 🌿 🌊	435
ubi chevre gnocchi, glazed root vegetables, kluwek demiglace	
Wagyu MB5 Ribeye Steak 🌿	750
250 grams AUS, marrow bone, crème fraiche whipped potatoes, roasted carrots, fermented black garlic jus	

di Mare

RESTAURANT AND LOUNGE

RESORT VEGETARIAN OFFERINGS

Gyoza roasted butternut squash, crispy mushrooms, sesame shoyu	145
Samosas vegetarian Indian spiced fritters with coriander-mint & papaya ginger chutneys	140
Mezze Plate 🌊 organic vegetable crudite, hummus, baba ghanoush, raita, wood fired pita bread	165
Hearts of Palm Salad 🌶️ 🥜 green mango, red onion, peanuts, green chili coconut dressing	160
Karma Spa Superfood Salad 🌱 goji berries, chia seeds, coconut, almonds, popped quinoa, rocket, pomelo torch ginger flower dressing	180
Heirloom & Burrata 🌊 Tabanan tomatoes, locally made burrata cheese, orange segments, fine herb citrus vinaigrette	195
Simple Delicate Greens 🌱 mixed lettuce, cherry tomatoes, cucumbers, red onions, aged balsamic	140
Mediterranean Greek 🌊 Bedugul mixed lettuce, cherry tomatoes, cucumbers, red onions, aged balsamic	165
Mandarin Tofu Salad 🌱 fried tofu, chinese cabbage, crisp wonton, peanuts, spring onions, bean sprouts, water chestnuts, orange sesame dressing	165
Palak Chanah Dal Indian spiced green moong & chickpeas with wilted spinach, steamed rice, paratha bread & coriander	185
Indonesian Vegetable Curry 🌶️ fried tofu, long beans, potatoes, green chilies, turmeric spiked coconut milk, steamed rice	195
Heirloom Tomato Risotto 🌊 zucchini, summer squash, tomato water, buratta, basil	225
Custom Pastas choice of Pasta - Linguini, Angel Hair or Penne sauce selections - Alfredo, Tomato Marinara or Aglio E Olio add on - Grilled Tuscan Veggies	195 40

THE KITCHEN IS HAPPY TO OMIT ANY INGREDIENT FROM ANY DISH TO ACCOMODATE DIETARY RESTRICTIONS WHEN POSSIBLE. PLEASE INQUIRE WITH OUR SERVICE TEAM.

🌶️ Chili 🌱 Vegetarian 🐟 Seafood 🦪 Shellfish 🐷 Pork 🥜 Nut 🌱 Gluten Free 🌊 Dairy ★ Supplement

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BEVERAGE MENU

di Mare

RESTAURANT AND LOUNGE

DIY G&T

EAST INDIES GIN	120
BEEFEATER	135
GREENALLS	135
BOMBAY	165
TANQUERAY	170
HENDRICK'S	200
ROKU	210
LONDON no 1	210
MONKEY 47	250

SELECT YOUR MIXER

Tonic water • Soda water • Sonic – equal parts of soda and tonic water

SELECT YOUR GARNISH

Orange & cinnamon • Strawberry & mint • Watermelon & basil • Rosemary
Cucumber & black pepper • Lemon • Lemongrass • Torch ginger flower & star anise

DI MARE PERFECT G&T

190

DI MARE G&T

Greenall's London Dry Gin, Sweet Vermouth topped up with Tonic and garnished with Orange, Lemon peel and Rosemary

PURPLE G&T

butterfly pea infused flower east indies archipelago gin topped up with lemongrass tonic and garnished with elderflower and lemon

PINK G&T

house infused Berry East indies Archipelago gin topped up with tonic and garnished with fresh strawberry and lemon thyme

JASMINE G&T

east indies archipelago gin, campari, orange liqueur, tangerine, calamansi tonic

MATOA LEMONGRASS G&T

east indies archipelago gin, matoa, lychee liqueur, rose lemongrass tonic

DI MARE BUBBLES

190

RASPBERRY & ROSE BELLINI

raspberry & rose puree top with prosecco

PEACH MANGO BELLINI

peach, mango puree, top with karma selection sparkling wine

KARMA FAVOURITE

195

OLD DE COCOA

house bourbon infused cocoa nibs, chocolate bitter, angostura bitter, creme de cacao white, smoked apple wood

VANILLA PASSION

vanilla infused vodka martini with passion fruit and organic vanilla beans

SICILIAN SOUR

karma house amaretto, johnnie walker black label, fresh lemon juice, sugar syrup, fresh egg white and aromatic bitters

BALI ICED TEA

bacardi Rum, Skyy vodka, orange liqueur, tangerine, mango infused arak, lemonade

DIMARE MARTINI

raspberry puree with skyy vodka, peach soju, creme de framboise, lemon juice, lemongrass syrup

BELLIS ASTERA

Coconut oil fat washed el jimador blanco tequila, chilli passion fruit, ancho reyes, Lime Juice, orange liqueur

BEDUGUL COLADA

spiced rum, pineapple infused rum, pandan lemongrass, pineapple juice

KARMA ESPRESSO MARTINI

vanilla infused skyy vodka, nusantara cold brew coffee liqueur, espresso with maple syrup

KARMA ROYALE

Olive oil fat washed vodka, chamomile infused dry vermouth, bianco vermouth, lemon, saline solution

CLEANING YOU SOFTLY

east indies gin, basil and cucumber, lemon, elderflower

KARMA CLASSIC

195

MOJITO • DAIQUIRI • COSMOPOLITAN • CAIPIROSKA • PINA COLADA • TOM COLLINS
WHISKEY SOUR • BLOODY MARY • MOSCOW MULE • SEX ON THE BEACH • NEGRONI
MARTINI • OLD FASHIONED • WHITE RUSSIAN • MARGARITA

NON-ALCOHOLIC

85

GOLDEN REFRESHER

Freshly pressed orange & passion fruit finished
with a splash of sparkling mineral water

BALI INFLUENCE

Ginger, lychee, lemon, apple, lemongrass, kaffir lime leaves

CUCUMBER AND GINGER

cucumber, lime, mango, honey blossom top with homemade ginger beer

MANGO BASIL BERRY

basil leaves, strawberry, lemon, mango osmanthus

DRAGON LEMONADE

red dragon fruit, peach, lemon, soda water

HIGH ENERGY SMOOTHIES

85

MANGO VIRGIN GREEN

coconut milk, pineapple & mango, banana, kale, almond syrup

BCPB SMOOTHIE

banana, chocolate powder, peanut butter, almond milk, vanilla

DRAGON BERRY

dragon fruit, soursop, strawberry, pineapple, passion fruit

GINGER LIFTER

mango, pineapple, smoothies with ginger rush & fresh mint flavour

SMB SMOOTHIE

spinach, mango, banana, passion fruit, soy milk

SOURBUCHA

Summer Berries • Peach • Lychee • Digestive Wellness • Red Java Tea

ROOT BEER

Ginger • Citrus • Kencur

VITAMIN BOOSTERS & CLEANSERS

CARROT CLEANSER

Carrots, apple, orange, beetroot & celery.

Nutrients: beta-carotene, folic acid, vitamins B3, B6 and C, calcium, iron, magnesium, phosphorus & potassium.

Energy ★★★★★☆ Immunity ★★★★★★

Detox ★★★★★★ Digestion ★★★★★☆

GREEN IMMUNITY

Green apple & cucumber, mint, Kale

Nutrients: vitamins A, B6, C & K, potassium, calcium folate, dietary fibre & niacin.

Energy ★★★★★☆ Immunity ★★★★★☆

Detox ★★★★★☆ Digestion ★★★★★☆

COLD & FLU IMMUNITY

Carrot, green & red apple, fresh ginger & kale

Nutrients: Carotene, Iron, vitamin K, A & C, calcium, protein & carbohydrates.

Energy ★★★★★☆ Immunity ★★★★★☆

Detox ★★★★★☆ Digestion ★★★★★☆

KALE TONIC

Kale, green apple, cucumber, celery

Nutrients: Vitamin A, K, C, B6, Anti-Oxidants, Detoxifies, potassium, manganese,

Energy ★★★★★☆ Immunity ★★★★★☆

Detox ★★★★★☆ Digestion ★★★★★☆

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

Espresso • Macchiato	50
Double Espresso • Double Macchiato • Café Latte • Piccolo Latte Flat White • Cappuccino • Mochaccino • Long Black	65

**Decaffeinated options available.*

SPECIALITY COFFEES 75

KARMA FRAPPE

Blended Double espresso & orgeat syrup

PANDANA COFFEE

Espresso, brown sugar, pandan syrup, cream

GINGER ADE COFFEE

Espresso, Lime, ginger, angostura bitter, top with ginger ale

COFFEE TONIC

Espresso, lemon, rosemary, tonic water

COFFEE COLA

Espresso, lemon, vanilla, coca cola

HOT BREWS 65

KARMA TEA

English Breakfast • Chamomile • Jasmine
Green Tea • Peppermint • Earl Grey

BALI COFFEE

COOL BREWS

ICED TEA

85

PEACH JASMINE GINGER TEA

jasmine green tea, peach syrup, ginger, lemon

ULUWATU LYCHEE ICED TEA

english breakfast tea, lychee, lemon, vanilla

BEDUGUL PASSION FRUIT ICED TEA

passion fruit, strawberry, citrus, english breakfast tea

ICED COFFEE

75

ICED CAPPUCCINO • ICED LATTE • ICED MOCHA • FROZEN CAPPUCCINO

FRESHLY SQUEEZED JUICE

75

Please ask your server for our selection of fresh juices

MINERAL WATERS

Sparkling Balian • Still Balian

65

San Pellegrino 750 ml

100

SOFT DRINK

Cola • Coke zero • Sprite • Tonic • Soda

65

BEER

Bintang • Bintang Radler

75

Bintang Crystal

90

Heineken • Albens Cider

100

Corona

120

SPIRITS

RUM •

Nusa Cana Tropical Island White	120	1.600
Nusa Cana Tropical Island Spiced	120	1.600
Myers's Dark Rum	145	2.200
Bacardi White Rum	155	2.200
Bacardi Spiced Rum	155	2.200
Sailor Jerry	180	2.700
Ron Zacapa 23	300	4.500

TEQUILA •

El Jimador Blanco	155	2.400
El Jimador Reposado	180	2.700
Herradura Plata	190	2.800
Herradura Reposado	240	3.600
Espolon Tequila Silver	250	3.600
Patron Reposado	300	4.500

GIN •

East Indies Gin	120	1.600
Beefeater	135	2.000
Gordon	135	2.000
Bombay	165	2.500
Tanqueray	170	2.600
Hendrick's	200	2.900
London No-1	210	3.100
Roku	210	3.100

VODKA •

Skyv Vodka	120	1.600
Absolut	145	2.200
Belvedere	155	2.400
Grey Goose	220	3.300

BLENDED SCOTCH •

J.w. Red Label	135	2.200
J.w. Black Label	165	2.500
Naked Grouse	165	2.500
Ballantine's	165	2.500
Chivas Regal 12	210	3.100
Monkey Shoulder	210	3.100

BOURBON •

Jim Beam	145	2.200
Wild Turkey	220	3.300

CANADIAN •

Canadian Club	135	2.000
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IRISH •

Old Bushmills	145	2.200
Jameson	160	2.500

TENNESSEE •

Jack Daniel's	165	2.500
Gentleman Jack	200	2.900

SINGLE MALT •

Macallan 12	320	4.800
Glenfiddich	320	4.800

LIQUEURS & APÉRITIF •

Kahlua, Baileys,	180	2.700
Frangelico, Malibu,		
Pimm's No1		
Pernod, Ricard, Aperol,		
Campari		