

A LA CARTE BREAKFAST MENU

Seasonal Tropical Fruit Plate 🌶️🌿 passionfruit compote	95
Artisan Bakery Basket 🥥🌿 croissant, toast, tropical jam, butter	125
Acai Smoothy Bowl 🥥🌿 coconut, tropical fruits, cranberry, apricot	150
Avocado on Toast 🥑 heirloom tomato, feta, balsamic, sourdough	140
Traditional Oatmeal 🌶️🌿🥥 dairy or plant based milk, pomegranate, apple, banana	135
Granola Bowl 🥑 greek yoghurt, pear, dates, walnut honey	145
Coconut Chia Seed Pudding 🥑 banana, cacao nibs, muesli, almond butter	140
Eggs Any Style 🥚🐷 2 eggs, baby potato, mushrooms, roast tomato, sourdough	140
Omelette 🥚🐷 ham & mushroom or spinach & feta cheese, delicate greens	150
Eggs Benedict 🥚🐷 english muffin, ham or spinach and hollandaise add salmon gravlax 35	195
Aussie Breakfast 🥚🐷 2 eggs, pork bacon, sausage, roast tomato, baked beans, roast potato, sourdough	165
Smoked Salmon Omelette house cured gravlax, dill crème fraiche, served with crispy potatoes and salad	195
Turkish Eggs 🌶️🥑 poached eggs, garlic yoghurt, chilli oil, pita	155
Indo Shakshuka baked eggs, spicy tomato relish, kaffir lime	180
Nasi or Mie Goreng 🌶️🥑 chicken or vegetarian, sunny side egg	160
Brioche French Toast 🥥🌿 orange marmalade, yoghurt, coconut nectar	150
Traditional Pancake 🥥🌿 plain, banana or chocolate chip, bali honey	135
Almond Flapjacks 🥑 strawberry compote, mascarpone	145

Add Ons	
2 eggs / Roasted Tomato / Baked Beans	35
Smashed Avocado / Mushrooms	40
Pork Bacon / Chicken Sausage / Feta / Ham	45
Salmon Gravlax	50

Karma Recovery
fried egg sandwich, crispy bacon, tomato ketchup
Inclusive of
tropical fruit plate, green juice and choice of specialty coffee
185
add on: bloody mary 95

Poori Aloo Bhaji 🌶️🌿 potato pea curry served with puffed poori breads	135
Chole Masala 🌶️🥥 chickpeas in a light tomato curry with black cardamom and paratha	140
Kerala Egg Roast 🌿🌶️ caramelized onion in tomato gravy with fermented coconut pancake	150
Aloo Bonda 🌿🌶️ potato and green pea fritters, with chutney	125
Ven Pongal 🌿🥥🥚🌶️ rice and moong dal porridge with ghee, and cashew nuts	130
Soft Idli 🌿🥥🥚🌶️ steamed rice cakes, served with vegetable sambar	145
Moong Dal Chila 🌿🥥🌶️ paneer filled pancake with red chillis, and coriander	150
Poha 🌿 flat rice porridge with onion, curry leaves and spices	125
Dosa Masala 🌿🥥🌶️ thin pancake with spiced potatoes, sambar and chutneys	175



🥑 nut 🌊 shellfish 🐷 pork 🐟 fish
🌿 vegetarian 🌶️ gluten free 🥥 dairy 🌶️ chilli

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

LUNCH MENU

STARTERS

Bruschetta Pomodoro	✓	125
Calamari with Lemon Aioli	🦑	145
Arancini with Mushrooms	✓	120
Burrata with Heirloom Tomatoes and Basil	✓🥛🌿	195
Pork & Beef Meatballs with Tomato Sauce	🐷	155
Beef Carpaccio with Capers and Parmesan	🥛	190
Italian Cured Meats	🐷	250
Italian Cheeses	✓🥛	240

SALADS

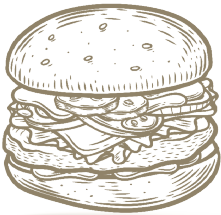
add grilled chicken 35 or prawns 65

Caesar with Classic Creamy Dressing	🐟	140
Melon with Prosciutto and Bocconcini	🐷🥛🌿	160
Ruccola & Radicchio with Parmesan and Balsamic	✓🥛🌿	150
Panzanella with Tomatoes and Mozzarella	✓🥛	155

SANDWICHES

choice of parmesan fries or ruccola salad

Heirloom Tomato and Fresh Mozzarella Panini	✓🥛	175
Fried Mortadella and Provolone Ciabatta	🥛🐷🥛	195
Pancetta and Fontina on Sourdough	🥛🐷🥛	210
Focaccia "Submarine Sandwich"	🥛🐷🥛	220



The Karma Burger

Winner of the 2024 Karma Culinary Challenge

double smashed beef patty, double cheese,
gherkins and special sauce on brioche bun,
choice of fries or salad

185

ARTISAN PIZZA

Margherita	✓	155
Four Cheese	✓	155
Wild Mushroom	✓	155
Pepperoni		160
choice of beef or pork 🐷		
Fennel Sausage, Mozzarella and Chilli Oil	🐷	175
Nduja, Mascarpone and Basil	🐷	175
Prosciutto, Burrata and Arugula	🐷	175
Prawn, Cherry Tomatoes and Basil Pesto	🦑	165
Artisan Pizzas of The Day		P/A

PASTA & MAINS

add chicken 35 or prawns 65

Spaghetti, Linguini, Capellini or Penne		165
choice of aglio e olio 🌶️, pomodoro ✓		
basil pesto 🥛 or arrabbiata 🌶️		
Spaghetti, Linguini, Penne, or House Fettucine		185
choice of bolognese, carbonara 🐷, puttanesca 🐟		
or mushroom cream 🥛		
Spinach Ricotta Ravioli	✓🥛	170
Potato Gnocchi with Pink Sauce	✓🥛	175
add prosciutto and peas 35		
Bucatini Cacio e Pepe	✓🥛	185
Linguini or House Fettucine Vongole	🦑	185
Orecchiette with Italian Sausage	🐷🥛	190
Linguini Frutti di Mare	🐟🦑🌶️	195
Zucchini Risotto with Burrata	✓🥛🌿	220
Pomfret Filet in Crazy Water	🐟🌶️🌿	195
Sicilian Tuna with Olives and Capers	🐟🌶️🌿	230
Cioppino Fish Stew	🐟🦑	250
Chicken Milanese	🥛	195
Chicken Piccata and Toasted Orzo	🥛	220

🥛 Nut 🐷 Pork 🌶️ Chilli 🐟 Seafood 🦑 Shellfish
🌿 Gluten Free ✓ Vegetarian 🥛 Dairy

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WE CREATE... EXPERIENCES



RESTAURANT AND LOUNGE

DINNER MENU

STARTERS

Bruschetta Pomodoro	✓ 🥛	125
Calamari with Lemon Aioli	🦑 🥛	145
Arancini with Mushrooms	✓ 🥛	120
Burrata with Heirloom Tomatoes and Basil	✓ 🥛 🌿	195
Beef Carpaccio with Capers and Parmesan	🥛	190
Pork & Beef Meatballs with Tomato Sauce	🐷	155
Italian Cured Meats	🐷	250
Italian Cheeses	✓ 🥛	240

SALADS

add grilled chicken 35 or prawns 65

Caesar with Classic Creamy Dressing	🐟	140
Melon with Prosciutto and Bocconcini	🐷 🥛	160
Ruccola & Radicchio with Parmesan and Balsamic	✓ 🥛	150
Panzanella with Tomatoes and Mozzarella	✓ 🥛	155

ARTISAN PIZZA

Margherita	✓	155
Four Cheese	✓	155
Wild Mushroom	✓	155
Pepperoni		160
choice of beef or pork	🐷	
Fennel Sausage, Mozzarella and Chilli Oil	🐷	175
Nduja, Mascarpone and Basil	🐷	175
Prosciutto, Burrata and Arugula	🐷	175
Prawn, Cherry Tomatoes and Basil Pesto	🦑	165
Artisan Pizzas of The Day		P/A

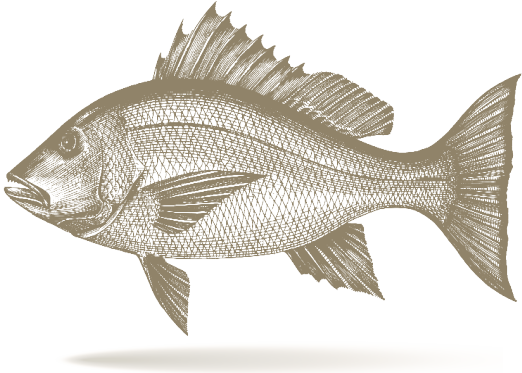
PASTA

add chicken 35 or prawns 65

Spaghetti, Linguini, Capellini or Penne		165
choice of aglio e olio	✓ 🌿	
pomodoro	✓	
basil pesto	✓ 🥛 or	
arrabbiata	✓ 🌿	
Spaghetti, Linguini, Penne, or House Fettucine		185
choice of bolognese, carbonara	🐷	
puttanesca	🐟	
or mushroom cream	🥛	
Spinach Ricotta Ravioli	✓ 🥛	170
Potato Gnocchi with Pink Sauce	✓ 🥛	175
add prosciutto and peas	35	
Bucatini Cacio e Pepe	✓ 🥛	185
Linguini or House Fettucine Vongole	🦑	185
Orecchiette with Italian Sausage	🐷 🥛	190
Linguini Frutti di Mare	🐟 🦑 🌿	195

MAINS

Eggplant Parmesan	✓ 🥛 🌿	165
Zucchini Risotto with Burrata	✓ 🥛 🌿	220
Pomfret Filet in Crazy Water	🐟 🌿 🌿	195
Whole Red Snapper with Potatoes	🐟 🌿	265
Sicilian Tuna with Olives and Capers	🐟 🌿 🌿	230
Cioppino Fish Stew	🐟 🦑	250
Chicken Milanese	🥛	195
Chicken Piccata with Toasted Orzo	🥛	220
Ossobuco Milanese	🥛	320
Beef Short Rib with Polenta	🥛	350
Australian Ribeye Steak - Palermo Style	🐟	595



- 🥜 Nut 🐷 Pork 🌿 Chilli 🐟 Seafood 🦑 Shellfish
- 🌿 Gluten Free ✓ Vegetarian 🥛 Dairy

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WE CREATE... EXPERIENCES

di Mare

RESTAURANT AND LOUNGE

SIGNATURE INDIAN CUISINE

BY CHEF JEEVRAJ SINGH

STARTER

Aloo Tiki  	65
chilli spiced mashed potato fritters	
Samosa  	75
punjabi samosa with carom seeds	
Kesari Paneer Skewer    	95
cashew nut saffron marinade	
Schezwan Chilli Potato  	95
Indian-Chinese favourite	
Chicken Malai Tikka   	125
lemon yoghurt cashew cream	

MAINS

VEGETARIAN

Dal Lasooni Tadka 	125
toor dal, garlic ghee	
Dal Makhani  	145
creamy black lentils, kidney beans	
Baingan Bharta  	135
roasted spiced eggplant	
Malai Palak Corn    	155
sweetcorn and spinach gravy	

NON - VEG

Goan Fish Curry 	175
barramundi, coconut milk	
Chicken Tikka Masala  	185
tomato, yoghurt gravy	
Pork Vindaloo  	190
spicy goan pork curry	
Kerala Prawn Moilee   	195
turmeric coconut curry, curry leaves	
Laal Mas   	275
spicy mutton curry	

DESSERT

Saviyan Kheer   	95
semolina noodle, dried fruits, green cardamom and sliced almonds	
Gulab Jamun	95
fried indian donut soaked in rose spiced syrup	
Mango Kulfi 	95
frozen dessert with pistachio nuts and toasted coconut	

SIDE DISH SELECTION

Choice of	35ea
Basmati • Jeera Rice  • Poori • Paratha Bread	

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