

VEGETARIAN MENU

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



RESTAURANT AND LOUNGE

VEGETARIAN SPECIALTY BREAKFAST SELECTIONS

7AM - 11AM

KARMA SPA & FITNESS DRIVEN

Table with 2 columns: Item 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: Item 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: Item 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.