

# 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

#### Gvoza

caramelised butternut squash, spring onions, toasted sesame shovu

#### 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 Iniin**

Balinese sticky black rice pudding, santan kelapa, ripe mango















## VEGETARIAN SPECIALTY BREAKFAST SELECTIONS

7AM - 11AM

## KARMA SPA & FITNESS DRIVEN

Granola & Yogurt Parfait, house made granola, dragon fruit greek yogurt, seasonal fruits	160
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
Tropical Fruit Plate to Share, sliced and whole seasonal tropical fruits, pandan syrup & coconut dipping sauces	95
Upma, semolina porridge, onions, chilies, curry leaves, toasted black mustard and cumin seeds	170
Nasi or Mie Goreng vegetable, Indonesian pickle, krupuk	185
Omelet Padang*, frittata style, with green chilies, mixed vegetables, grated coconut, sambal dabu-dabu	150
Brioche French Toast*, kintamani orange marmalade, hanged yogurt, import maple syrup	160
Traditional Pancake*, choice of banana, plain or chocolate chip, maple syrup and icing sugar *contains eggs	140

# VEGETARIAN ALL DAY MENU 11AM - 11PM

## **STARTERS & SALADS**

Pani Puri, fried pari puffs, with spiced chickpea potato filling, coriander-mint and tamarind chutneys	120
Samosas, vegetarian Indian spiced fritters with coriander-mint & papaya ginger chutneys	140
Gyoza, roasted butternut squash, crispy mushrooms,sesame shoyu	145
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,	180
popped quinoa, rocket, pomelo torch ginger flower dressing	
Heirloom & Burrata, tabanan tomatoes, locally made burrata cheese, orange segments, fine herb citrus vinaigrette	195
Simple Delicate Greens, bedugul mixed lettuce, cherry tomatoes, cucumbers, red onions, aged balsamic	140
Mediterranean Greek, bedugul mixed lettuce, cherry tomatoes, cucumbers, red onions, aged balsamic	165
<b>Mandarin Tofu Salad,</b> Fried tofu, chinese cabbage, crisp wonton, peanuts, spring onions, bean sprouts, water chestnuts, orange sesame dressing	165

# MAINS

Nasi or Mie Goreng vegetable, Indonesian pickle, krupuk	185
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	175
add on - Grilled Tuscan Veggies	40
Brick Oven Pizzas Margherita, Four Cheese with extra virgin olive oil, Basil Pesto with roasted veggies	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.