

di Mare

RESTAURANT AND LOUNGE

LUNCH MENU

2 courses IDR 350++ 3 courses IDR 410++

BITES

- Crispy Oysters Rica Rica 🦪🍷
Fried, spicy tomato turmeric sauce, green mango kaffir lime relish
- Salt & Pepper Calamari 🐙🍷
Ink aioli
- Beet Root Mochi 🍷🌱
Mirin roasted baby beets, lime lebnah, black sesame pistachio dukkah
- Beef Rendang Croquettes 🍷🍷
Crispy kemangi, sambal hijau
- Chilled Spirulina Noodles 🍷🐙🦪🍷🌱
Octopus, prawn, clams & snapper, cucumber, garlic ginger chili oil, grated cured duck yolk
- Crab Cakes 🦪🍷🍷🌱
Coconut crusted, sweet corn lemongrass sauce, mango sambal
- Snapper Crudo 🐙🍷
Salt cured, young coconut, kemangi, passionfruit tom yum

SALADS

- Fermented Tea Leaf Salad 🦪🐙🌱
Crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing
- Bedugul Strawberries 🍷🌱🌱🌱
Rocket, mint, goat cheese croquettes, pistachio crumbs, strawberry shrub gel
- Poached Prawn & Pomelo Salad 🦪🍷
Sweet basil, tomatoes, birds eye chilies, lemongrass
- Caramelized Duck 🍷🐙
Kaffir lime, lychee, lotus root, rice paddy herbs, tamarind dressing
- Local Spinach Salad 🌱🍷🐙
Eggplant tonkatsu, cherry tomatoes, cucumbers, pickled ginger, miso-yuzu aioli
- Karma Salad 🌱🌱
Little gems, kalamata walnut crumble, parmesan crisps, creamy lemon dressing

SAVORY BOWLS

- Waluh Kare 🌱🍷🍷
Local pumpkin curry, candlenut, lemongrass, red chilies, coconut
- Quinoa Bowl 🌱🌱
Avocado, house made lebnah, slow cooked duck egg
- Barley Risotto 🌱🍷🍷
Whipped carrot tofu, roasted pumpkin, harissa
- Ancient Grains Goreng 🌱🍷
Quinoa, black & red rice, indian pickled veggies, pumpkin, kale, almonds, smoked sesame sauce

SANDWICHES

- Choice of delicate greens or fries
- Kakul Panini 🦪🌱🍷
Wild mushrooms, imported french escargot, kale, roquefort on toasted sourdough
- Vegan Pulled Jackfruit Sliders 🌱🍷🍷
Pineapple bbq sauce, charred green chilies, asian slaw, peanuts, coriander
- Crispy Almond Chicken 🍷🍷🍷
Buttermilk sous vide, pickled okra, red onions & green chilies, rosemary infused maple syrup
- Karma Burger 🍷🍷🌱
Imported AUS beef, Emanthal Swiss, bacon shallot jam, marrow croquettes, purple moustardo, brioche

MAINS

- Agnolotti 🍷🌱
Stuffed with purple yam & goat cheese, ginger lemon glazed bedugul vegetables, nori emulsion
- Grilled Lemongrass Prawns 🦪🐙🍷
Chilled Vietnamese rice noodle salad, rice paddy herbs, nuoc cham dressing
- Tempura Golden Snapper 🐙🍷🍷
Boneless filet, red chilies, coriander, green papaya, peanuts, steamed rice
- Cambodian Chicken Curry 🍷
Cooked in coconut shells, kaffir lime, red chili, coconut milk, steamed rice
- Crispy Balinese Duck 🍷
Kalas curry sauce, urab, sambal matah, steamed rice
- Beef Rendang 🍷
Slow simmered beef in coconut milk, candlenut, red bumbu, steamed rice

DESSERTS

- Four Dragons 🌱
Frozen dragon fruit, dragon fruit cream, compressed dragon fruit, dragon fruit short bread
- Coconut Panna Cotta 🌱
Passionfruit granita, coconut tuille
- Lokal Chocolate Keju Tart 🍷
Sorga chocolate ganache, mascarpone mousse, sea salt, pistachio crust, e.v.o.o.
- Strawberries and Cream 🌱
Strawberry sorbet, whipped mascarpone, macerated strawberries, aged balsamic
- Chocolate Everything 🍷
Chocolate nemesi, chocolate ganache, caramelized white chocolate, chocolate merengue (Supplement 40)