

di Mare

RESTAURANT AND LOUNGE

DINNER MENU

2 courses IDR450++ 3 courses IDR 550++

STARTERS

Sumbawa Oysters 🍤 🌿

Grilled, sea urchin butter, smoked shoyu, local basil

Perkedel Jagung 🌿 🌶️ 🌱

Crispy local herbs, chili jam, raw virgin coconut oil

Dumplings 🍤 🌿 🌶️

Bamboo lobster chicken filling, birds eye chilies, chicken cracklings

Agnolotti 🍷

Purple yam & goat cheese, ginger lemon glazed Bedugul vegetables, nori emulsion

Snapper Crudo 🐟 🌶️

Bonito salt cured, young coconut, kemangi, passionfruit tom yum

Rabbit Rillettes 🌿 🥜

Sauternes compressed snake fruit, carrot kaffir lime gel, pistachio crumbs

Carpaccio 🌿 🍷

Soy cured filet mignon, smoked leeks, hon jamejis, parmesan mousse, truffle soy dressing

Grilled Octopus 🐙 🌶️

Hearts of palm & patai braised in citrus extra virgin, ink aioli, tapioca coral crackers

Caramelized Duck 🌿 🌶️ 🐟

Kaffir lime, lychee, lotus root, rice paddy herbs, lemongrass palm sugar dressing

SALADS

Fermented Tea Leaf Salad 🐟 🥜 🍤

Crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing

Beet Root Mochi 🍷 🥜 🌱

Mirin roasted baby beets, lime lebnah, black sesame pistachio dukkah

Poached Prawn & Pomelo Salad 🐟 🍤

Sweet basil, tomatoes, birds eye chilies, lemongrass

Local Spinach Salad 🌿 🐟

Eggplant tonkatsu, cucumbers, pickled ginger, miso-yuzu aioli

we kindly request no substitutions.

many of our specialty dishes that contain gluten are derived from soy. please inform your server of any dietary restrictions.

🌶️ Chili 🌱 Vegetarian 🐟 Seafood 🍤 Shellfish 🐷 Pork 🥜 Nut 🌿 Gluten 🍷 Dairy ★ Supplement

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.



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MAINS

Waluh Kare 🌿 🌶️

Local pumpkin curry, candlenut, lemongrass, red chilies, coconut

Japanese Tofu 🌿

Pan seared, cauliflower rice congee, tempura Bedugal veggies, citrus soya

Saag Aloo 🌿

Local potatoes and spinach simmered with Indian spices

Cambodian Chicken Curry 🌶️ 🐟

Cooked in coconut shells, kaffir lime, red chili, coconut milk, steamed rice

Banana Leaf Grouper 🐟 🌶️ 🌿

Steamed, local clams, mango sambal, fragrant lemongrass river prawn broth

Local Red Mullet 🌿 🌶️

Tempura whole fish, red chilies, coriander, green papaya, peanuts, steamed rice

Burmese Pork Belly 🐷 🐟 🌿

Cooked in bamboo, lahpethoke, steamed rice

Duck Breast

Rubbed in local spices, ubi gratin, baby bok choy, dragon fruit gastrique

Beef Short Rib Rendang 🌶️ 🌿 ★ 100

Coconut crusted, nangka starfruit acar, sticky coconut rice steamed in bamboo

Lamb Rack 🍷 🌿 ★ 150

Pistachio cardamom crust, ghee carrot puree, patai, fermented black garlic jus

AUS Rib Eye (280 grams) ★ 230

Umami butter, rocket, baby beets, truffle magic mushroom potatoes

Bone in for Two (550 grams) 🌿 🐟 ★ 450

DESSERTS

Strawberries and cream 🌿

Strawberry sorbet, whipped mascarpone, marinated strawberries and aged balsamic

Coconut panna cotta 🌿

Passion fruit granite, and coconut sorbet

Dragon bowl 🌿

Frozen dragon fruit, dragon fruit cream, compressed dragon fruit and dragon fruit short bread

Chocolate everything 🍷

Chocolate nemesis, chocolate ganache, caramelized white chocolate, chocolate meringue

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