

WELCOME TO



Inspired by our beautiful surroundings, the style of our cuisine is light yet savory and original, showcasing healthy and seasonal ingredients.

We work with local farmers and fishermen to source the highest quality ingredients. Sustainability and conscious dining is a must for us, As well as well balanced and clean eating.

What better way to spend the evening than sharing a few small bites with friends and family?

Or perhaps a romantic tasting menu for two?

Choose a few small items or let our chef create a special selection, you won't regret!



RESTAURANT AND LOUNGE

18.00PM to 23.00PM

FROM THE GARDEN

SMALL

BIG

Corn brulee | bbq baby corn from kintamani | feta

55

100

Babich New Zealand - Sauvignon Blanc

Grilled baby gem lettuce | blue mountain batu cheese

60

120

Astrolabe, New Zealand - Sauvignon Blanc

Marinated cucumber | fern tips | spirulina | local seaweed

55

100

Fantini Pinot Grigio

Heirloom tomatoes from plaga | burrata | aged balsamic

80

160

Karma Private Collection- prosecco

"Cauliflower cheese" | preserved lemon | brown butter

85

170

Naked Range, Australia - Merlot

FROM THE OCEAN

Red rice miso octopus | black garlic | salak

95

180

Karma Private Collection- prosecco

Rock lobster tail | bouillabaisse | fennel

190

380

Bogle Pinot Noir - USA

Snapper ceviche | kombucha | nori crackers

120

210

Astrolabe, New Zealand - Sauvignon Blanc

Pan seared barramundi | potato fondant | manila clams

95

160

Wolf Blass Bilyara Australia - Chardonnay

Raw tuna | umami gel | lemon balm | asparagus

120

220

Wolf Blass Bilyara, Barossa Valley - Shiraz

Mud crab | compressed watermelon | black olives

100

190

Wolf Blass Bilyara Australia - Chardonnay

Prices are listed in "000" IDR and subject to 10% service charge and 11% government tax.
For the convenience of our guests, please note that di Mare is a non-smoking restaurant.



RESTAURANT AND LOUNGE

FROM THE LAND

Dry aged free-range duck from sumatra beets kale <i>Naked Range, Australia - Merlot</i>	90	180
Black angus rib eye baby potatoes bone marrow <i>Wolf Blass Bilyara, Barossa Valley - Shiraz</i>	230	450
Lamb saddle tarragon eggplant <i>Hob Nob, France - Cabernet Sauvignon</i>	160	320
Kampung chicken red curry tabanan rice cake <i>Fantini Pinot Grigio</i>	90	180

SWEETS

Tres leches • milk caramel milk honey ice cream milk merengue and other stuff... <i>Karma Private Collection- prosecco</i>	120
Grilled pineapple coconut kemangi <i>Karma Splash, Australia - Rose</i>	100
Chocolate nemesis peanuts vanilla <i>Naked Range, Australia - Merlot</i>	120
"Carrot cake" mascarpone orange <i>Karma Splash, Australia - Rose</i>	110
Selection of artisan cheeses Served with home made preserves and sour dough <i>Karma Private Collection- prosecco</i>	190

Add IDR 65 for our wine pairing per dish

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