

Karma
KANDARA

UNGASAN, BALI

THE 12 DAYS
OF *Karma*

FESTIVE SEASON 2018 - 2019



CHRISTMAS EVE
DINNER

6PM - 10PM
24 DECEMBER 2018

Price listed in IDR 000 and subject to 10% service charge and 11% government tax

di Mare

RESTAURANT AND LOUNGE

Karma Kandara Resort, Jalan Villa Kandara, Banjar Wijaya Kusuma
Ungasan, Bali 80362, Indonesia

t : +62 (0)361 848 2200 | e : events@karmaresorts.com

f karmagrouppglobal | @karmagroup | karma.group

WE CREATE... EXPERIENCES

CHRISTMAS EVE DINNER

6PM - 10PM | 3 COURSES IDR 695++ PER PERSON

AMUSE BOUCHE

FIRST COURSE

(choice of)

Sumbawa Oysters

freshly shucked, red wine mignonette, galangal cocktail sauce

Wagyu Beef Tartare

foie gras powder, quail egg, winter truffles, gaufrette potatoes

Puree of Cauliflower Soup

green apples, toasted almonds, crème fraiche

ENTRÉE COURSE

(choice of)

Local Pumpkin Ravioli

rocket, parmesan, walnut port wine soaked dried cherry sauce

Diver Scallops

pan seared, celery root puree, asparagus, ginger flower pomelo butter sauce

Cider Brined Turkey

sourdough foie gras stuffing, cranberry Armagnac compote, crème fraiche whipped potatoes, sage jus

Crispy Pork Belly

yellow bumbu tête de cochon, crispy pig ear salad, coconut cassava leaf puree, caramelized pumpkin

DESSERT

(choice of)

Chocolate Lava Cake

candy cane ice cream

Poached Pear Tartlet

cardamom pastry cream, pistachio anglaise

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CHRISTMAS DAY
BRUNCH BUFFET

11AM - 3PM

25 DECEMBER 2018

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CHRISTMAS DAY BRUNCH

11AM - 3PM | IDR 495++ PER PERSON

STATIONARY CANAPES

- Parmesan Pate a Choux Puffs**, stuffed with truffled goat cheese
- Sweet Corn Lemongrass Tartlets**, topped with smoked salmon & salmon caviar
- Red Snapper Ceviche Shooters with avocado**, coconut and chili Lombok
- Devilled Eggs**, stuffed with hot smoked butterfish
- Empanadas stuffed with babi guling and cassava leaves**, kalas curry sauce

CHILLED SELECTIONS

- Imported & Domestic Charcuterie** house made mustard, pickled vegetables, artisan breads & crackers
 - Smoked Local Fish** capers, red onions, dill, remoulade
 - Karma Beach Signature Sushi Rolls** fresh wasabi and soya dipping sauce
 - Sweet Prawn Cocktail** with spirulina aioli and fennel cocktail sauces
- Little Gems Lettuce Spheres**, parmesan crisps, walnut Kalamata crumble, creamy lemon dressing
- Roasted Beet Root & Quinoa Salad**, cucumbers, feta cheese, dill red wine vinaigrette
- Grilled Cauliflower**, radicchio, fried capers, parmesan, toasted panko, white anchovy dressing
- Harissa Roasted Organic Baby Carrots**, turmeric almonds, mint, watercress, house lebnah
- Chopped Bedugul Vegetable Salad**, dinosaur kale, toasted pumpkin seed vinaigrette
- Balinese Red Rice Salad**, toasted cashew, bean sprouts, tangerines, toasted sesame dressing

MAIN COURSE HOT SELECTIONS

- Tamarind Pineapple Glazed Ham**- Carving Station
- Slow Roasted Turkey Breast & Roulade Leg**, traditional au jus- Carving Station
(Sourdough stuffing, Cranberry dragon fruit compote, Crème fraiche whipped potatoes)
- Red Snapper Baked in Banana Leaves**, yellow bumbu, pumpkin ginger chutney
- Fire Roasted Wild Mushrooms**, hazelnuts & sherry vinegar
- Steamed Broccoli**, fermented black garlic butter
- Mixed Bedugul Vegetables**, rice paddy herbs, ginger flower & raw coconut oil
- Winter Truffle Potato Gratin**, parmesan & spring onions

VERITAS DESSERT

- A variety of individual fruit tarts**, crème brules, cakes, cheesecakes, assorted petit fours & mignardises
- Imported & Domestic Cheese Platter**, lavender honey, assorted fruits & berries, specialty breads
- Tropical Fruit Platter**, pandan leaf simple syrup, mint & coconut flake

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CHRISTMAS DAY
FAMILY STYLE DINNER

5PM - 10PM



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WE CREATE... EXPERIENCES

CHRISTMAS DAY FAMILY STYLE DINNER

5PM - 10PM | IDR 550++ PER PERSON

Artisan Bread Basket

smoked tonnato dip, extra virgin olive oil

Bay Scallop Ceviche

ginger flower sambal, avocado, chili Lombok & coconut

Pork Rillettes

port poached figs, pickled red onions, purple moustardo, grilled sourdough

Roasted Beet Root Carpaccio

toasted hazelnuts, Roquefort, tarragon, aged sherry vinaigrette

Chilled Bedugul Asparagus

crispy soft poached egg, crisp prosciutto, whole grain mustard vinaigrette

Wood Fired Whole Spring Chicken

urutan sausage granny smith apple stuffing, winter truffle jus

(or)

Traditional Roasted Turkey

sourdough walnut stuffing dried fruits, sage gravy

(or)

Salt Crusted Whole Snapper

Crème fraiche whipped parsnips

Sumatran honey glazed baby carrots with caramelized pearl onions

DESSERT PLATTER

Pumpkin Tartlet, bourbon sabayon

Mascarpone Cheese Cake, Bedugul strawberries & kemangi

Chocolate Espresso Candlenut Coconut Cake

Assorted Christmas Cookies

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TIMES SQUARE COUNTDOWN
NEW YEARS EVE

FIVE COURSES \$250USD


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NEW YEARS EVE

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AMUSE BOUCHE TRIO

Malpeque Oyster

ubi vichyssoise, pickled leeks, caviar

Uni Custard

butter poached lobster medallion, Lombok corn, kemangi leaf

Smoked Butterfish Rilette

cucumber, radish, salt cured duck yolk, spirulina coral cracker

FIRST COURSE

Torchon of Foie Gras

passionfruit, cocoa & coriander

SECOND COURSE

Ayam Cemani Agnolotti

fontina, winter truffles, chicken cracklings, pickled mustard seeds
burnt candle nut foam

FISH COURSE

Diver Scallops

celery root malang apple succotash, ginger flower pomelo gastrique, ink tuile

ENTRÉE

AUS Filet Mignon

marrow brioche crust, compressed endive, rosemary poached figs, shitake demi

DESSERT

Hazelnut "Beng Beng" Bar

rice puffs, pandan caramel, hazelnuts, chocolate ganache, torched marshmallow,
hazelnut ice cream, cocoa nib syrup