

NUANSA TARASA

NUSANTARA HERITAGE JOURNEY AT RUNARA RESTAURANT

Behind the beauty of every dish served at Runara Restaurant, there is a solid and dedicated team lead by Executive Chef Hans. He is not only a leader but also a visionary who can blend the heritage of the archipelago's culture with modern innovation in the culinary world.

Chef Hans believes that the strength of a dish lies not only in its taste but also in harmonious teamwork. From selecting sustainable local ingredients to the meticulous cooking process, every team member plays an important role in reviving ancestral stories through authentic flavors.

In every meeting, Chef Hans always reminds them that they are not just cooking but embarking on a journey of flavors that connects the past and the present. With a spirit of togetherness and mutual respect, this team succeeds in creating a gastronomic experience that not only delights the palate but also touches the souls of the guests.

"NUANSA TARASA" can be interpreted as an atmosphere rich in flavors and tastes, reflecting the beauty and richness of the Indonesian culinary heritage. The word "Tarasa" itself refers to a deep sensation or taste, so this program highlights a culinary experience that not only delights the palate but also elevates the cultural values and traditions of Indonesia.

"NUANSA TARASA" at Runara Restaurant is an initiative aimed at introducing and celebrating the richness of Nusantara cuisine with a modern and artistic touch. Inspired by the philosophy of "Transforming the Beauty of Heritage," this program showcases the beauty of Indonesia's culinary heritage in a fresh and innovative way, combining traditional recipes with contemporary presentation and flavors.

Each dish served at Runara Restaurant is not just food, but a work of art that blends cultural roots with modern expression, creating a culinary experience that captivates the senses and touches the soul. This program also emphasizes the importance of preserving and maintaining Nusantara culinary traditions as part of the nation's identity and cultural wealth.

With a warm and elegant ambiance, "NUANSA TARASA" invites guests to enjoy an authentic yet innovative journey of flavors, making every visit to Runara Restaurant an unforgettable moment in celebrating the beauty of Indonesia's culinary heritage.

Voyaging through heritage tastes and tales by Chef Hans Jandika

NUSANTARA

SAJIAN KECIL

URAP BUMBU BALI <i>Long bean, bean sprout, spinach</i>	  55
PANGSIT GORENG AYAM <i>Chicken, ginger chilli sauce</i>	75
OTAK-OTAK BARRAMUNDI <i>Barramundi, shallot, peanut sauce</i>	  85
SALMON SUWIR <i>Norwegian salmon, chilli, shallot, garlic</i>	 125

TUMISAN

TUMIS TEMPE <i>Tempeh, long bean, bean sprout</i>	  65
TUMIS LABU SIAM JAGUNG <i>Chayote, corn kernel, chilli</i>	  65
TUMIS TERONG PETE <i>Eggplant, pete, chilli, shallot, garlic</i>	  65

ANEKA SAMBAL

SAMBAL GORENG HATI <i>Chicken liver, baby potato</i>	75
SAMBAL ROA AYAM <i>Shredded chicken</i>	75
SAMBAL UDANG PETE <i>Prawn, pete</i>	 75



VEGAN



VEGETARIAN



GLUTEN FREE



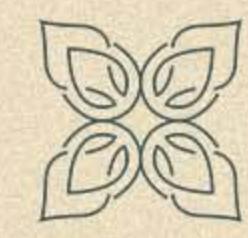
PEANUT



SEAFOOD



PORK



NUSANTARA

SATE

SATE AYAM

Chicken satay, peanut sauce, chicken gulai, steam rice

200

SATE LILIT

Lilit tuna satay, tuna yellow soup, steam rice

215

SATE MARANGGI

Beef satay, maranggi spices, beef gulai, steam rice

250

SATE KAMBING

Lamb satay, sweet & spicy dark sauce, lamb gulai, steam rice

275

HIDANGAN UTAMA

BALINESE NASI CAMPUR

Steam Rice, Urap, Egg, Prawn, Chicken Nyat Nyat

165

NASI GORENG SEAFOOD

Wok fried rice, egg, prawn, fish meat ball, calamari, bean sprout

195

MIE GORENG SEAFOOD

Wok fried noodle, egg, prawn, fish meat ball, calamari, bean sprout

195

AYAM CABAI HIJAU

Half grilled chicken, green chilli spices, tomato, cabbage, steam rice

215

AYAM TALIWANG

Half grilled chicken, taliwang spice, spinach, fried peanut, steam rice

225

CUMI BAKAR PEKALONGAN

Grilled calamari, pekalongan sambal, bean sprout, corn kernel, steam rice

250

BABI PANGGANG KARO

48 hours brine cured pork belly, andaliman spicy, creamy spinach

255

CRISPY DUCK

48 hours of duck cured and cooked crispy, urap, steam rice, 3 types of sambal

275

UDANG BALACAN

Grilled king prawn, balacan sambal, crispy kale, steam rice

285

BEEF RENDANG

Indonesian beef rendang served with steam rice, spinach, and egg

295

BEBEK BUMBU HITAM

Smoke duck, bumbu hitam madura, ginger oil, steam rice

315

DENDENG WAGYU BALADO

Wagyu oyster blade MB 4+, balado sambal, baby potato, steam rice

350



VEGAN



VEGETARIAN



GLUTEN FREE



PEANUT



SEAFOOD



PORK

ENTRÉE

WHIPPED HUMMUS Whipped hummus, sautéed chickpeas, green oil, pita bread	  75
ARANCINI Rice, carrot, leek, mozzarella, Napolitana sauce	 75
WAGYU POTATO CHEESE BALL Mashed cheese potato ball, pan-seared wagyu oyster blade mb 4+	75
BAKED CHICKEN WINGS Chicken wings, smoke BBQ sauce	95
THON - KINGER SAUCE Tuna, pumpkin sauce, ginger vinaigrette	  95
CHICKEN PUMKIN SAUCE Grilled chicken, pumpkin sauce, crispy kale	 95
CALAMARI GLAZED Calamari, pickled shallots, chuka wakame	 95
BURNT PRAWN Baked king prawn, chimichurri	  135
SALMON TERRINE Salmon, terrine sauce, baby carrots	  135

SALAD

CLASSIC CAESAR SALAD Baby romaine, egg, pancetta, Caesar dressing, grilled chicken	  165
MEDITERRANEAN SALAD Baby romaine, arugula, frisée, lollo rosso, red onion, barramundi, Lezu dressing	  165



VEGAN



VEGETARIAN



GLUTEN FREE



PEANUT



SEAFOOD



PORK

PASTA

CREAMY PESTO GNOCCHI <i>Gnocchi, pesto, heavy cream, sundried tomatoes, Grana Padano</i>	 125
ARRABBIATA TAGLIATELLE <i>Tagliatelle, Napolitana sauce, cashew nuts, onion</i>	  125
RIGATONI CREAMY CHICKEN <i>Rigatoni, white wine cream butter sauce, grilled chicken</i>	150
BOLOGNESE TAGLIATELLE <i>Tagliatelle, wagyu bolognese sauce</i>	175
GRILLED LOBSTER TAGLIATELLE <i>Tagliatelle, lobster, garlic, onion, chili, cherry tomatoes</i>	 315

COMFORT FOOD

CHICKEN SHAWARMA <i>Grilled chicken, tomato salsa, scrambled egg, French fries</i>	125
BLACKENED FISH BURGER <i>Blackened fish, sriracha mayo, arugula, coleslaw</i>	 125
MUSHROOM BURGER <i>Bun burger, mix mushroom patty, American cheddar cheese, guacamole, onion</i>	 135
BUTTERMILK CHICKEN BURGER <i>Crispy chicken, American cheddar cheese, caramelized onion, coleslaw</i>	135
SMASHED SIGNATURE BURGER <i>Wagyu beef patty, brisket, american cheddar cheese, caramelized onion, coleslaw</i>	225



VEGAN



VEGETARIAN



GLUTEN FREE



PEANUT



SEAFOOD



PORK

MAIN COURSE

CHICKEN BALLOTINE <i>Chicken, herb mousse, sautéed vegetables, potato puree</i>	 135
CAULIFLOWER CURRY <i>Grilled cauliflower, herbed curry, pita bread</i>	 135
MOMOS <i>Vegetarian grilled dumplings, tandoori flavor, pita bread</i>	 135
CHICKEN KUNG PAO <i>Stir-fried chicken mixed with cashew nuts and oriental spices</i>	 225
PAN SEARED BARRAMUNDI <i>Barramundi, cauliflower purée, broccoli, baby carrots, umami butter sauce</i>	 250
GRILLED CALAMARI AND HERBS RICE <i>Grilled calamari, herbs rice, tzatziki sauce, broccoli, baby carrots</i>	 250
TOM YUM <i>Prawn, calamari, mushroom, tom yum soup</i>	  275
SMOKED DUCK BREAST <i>Smoked duck breast, cauliflower purée, broccoli, baby carrots, cheese crumble, gravy red wine sauce</i>	275
PORK RIBS <i>Braised pork ribs, potato purée, mixed salad</i>	 325
GRILLED PRAWN WITH YUZU BLANC SAUCE <i>King prawn, yuzu blanc sauce, potato purée</i>	 350
BAKED SALMON <i>Norwegian salmon, cauliflower purée, baby carrot, broccoli, fish creamy sauce</i>	 350
GRILLED LOBSTER - SHIRO SAUCE <i>Grilled lobster, potato pavé, shiro sauce</i>	 550
WAGYU OYSTER BLADE MB 4+ <i>Wagyu oyster blade mb 4+, potato pavé, broccoli, baby carrots, 3 types of sauces (red wine gravy, black pepper sauce, chimichurri)</i>	650
TENDERLOIN BLACK ANGUS MB 4+ <i>Tenderloin black angus mb 4+, potato pave, broccoli, baby carrot, 3 types of sauce (red wine gravy, black pepper sauce, chimichurri)</i>	750

DESSERT

CHEESE CAKE <i>Burnt cheesecake</i>	105
TIRAMISU <i>Sweet tiramisu</i>	105
CHOCOLATE PARFAIT <i>Sweet parfait</i>	105



VEGAN



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PEANUT



SEAFOOD



PORK

WINE

	GLASS
Two Islands Sauvignon Blanc	150
Two Islands Chardonnay	150
Two Islands Rose	150
Two Islands Pinot Noir	150
Two Islands Shiraz	150
Two Islands Cabernet Merlot	150
Sweet Alexandria	150

COGNAC

Hennessy VSOP	275
Martel VSOP	250

VODKA

Grey Goose	160
Belvedere	160
Absolut Blue	120
Sky Vodka	110

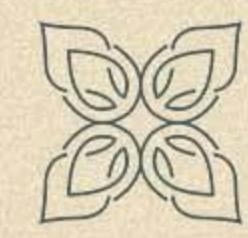
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Hendrick's	180
Bombay sapphire	140
Tanqueray	130
East Indies	115

WHISKY

Macallan 12 YO	350
Chivas regal 18 YO	305
Glenfiddich 12 YO	215
Monkey shoulder	175
Chivas regal 12 YO	150
Jameson	140
Jack Daniel's	130
Jim Beam	120
JW. Red Label	120

RUM		Mineral Water	
Myers Rum	130	Sparkling water	45
Bacardi Light	110	Still water	40
Bacardi Spiced	110		
LIQUER		REFRESH	
Amaretto Disaronno	120	Coconut	65
Jagermeister	120	Fresh juice	50
Sambuca Vaccari	120	<i>Orange, Pineapple, Watermelon</i>	
Baileys	100	<i>Papaya, Honeydew.</i>	
Kahlua	100		
Cointreau	110	COFFEE	
Southern Comfort	110	Affogato	65
		Cappuccino	45
APERITIF		Macchiato	40
Aperol	120	Café latte	45
Campari	100	Espresso	35
Bianco Vermouth	90	Americano	35
Dry Vermouth	90		
Rosso Vermouth	90	TEA	
		Black Tea	30
BEER		Pure green tea	30
Kura Kura Easy Ale	99	Green tea jasmine	30
Heineken	80	Camomile	30
Kura Kura Lager	80	Earl grey	30
Bintang pilsener	60		
Bintang radler	60	SOFT DRINKS	
		Redbull	89
		Ginger Ale	45
		Coke Zero	35
		Coke	35
		Sprite	35
		Tonic	35



NUSANTARA COCKTAIL MENU

RUPA WANIA

Fiery Beauty

A captivating cocktail with a spicy kick that ignites the senses and warms the soul. Featuring a robust spiciness base, this drink combines exotic spices with a balanced heat that tantalizes your palate. Perfect for those who crave bold flavors and adventurous experiences, Fiery Beauty is a vibrant expression of passion and intensity in every sip.

(East Indies Pomelo, Aperol, Pomelo Solution, Citrus)

160

WASTRA SUNNA

The Sunlit Weave

A uniquely crafted cocktail that weaves together rare and captivating flavors into one radiant experience. With an exclusive base that sparkles with originality, this cocktail evokes the warmth of sunshine and the intricate beauty of woven artistry. Ideal for adventurous connoisseurs seeking a one of a kind taste that leaves a lasting impression, The Sunlit Weave shines bright with every sip.

(Spiced Rum, Cashewnut, Citrus, Tamarind, Albumen)

160

SASMARA RAYA

The Grand Passion

A bold and invigorating cocktail crafted for those who appreciate a strong and passionate flavor. This drink combines intense, robust spirits with rich, exotic undertones, creating a powerful yet balanced experience. Perfect for energizing nights and moments when you want to feel truly alive, The Grand Passion awakens your senses with every during sip.

(East Indies Archipelago, Vermouth, Rendang Syrup, Bitter, Kaffir)

160

SVARA TAKKA

Melody of Tartness

A vibrant and refreshing cocktail that sings with a perfect blend of bright, tangy flavors. Featuring a lively mix sour base, this drink awakens the palate with crisp citrus and subtle tart notes, creating a harmonious melody of taste. Ideal for those who enjoy a spirited and zesty experience, Melody of Tartness is the perfect companion for lively gatherings and moments of zestful enjoyment.

(Whiskey, Pino De Bali, Clear Apple, Swarmandwipa, Citrus)

160

SANDYA SAKA

The Evening Embrace

A luxuriously creamy cocktail that wraps you in warmth and comfort like a gentle evening embrace. Blending smooth, velvety textures with subtle, rich flavors, this drink offers a soothing yet indulgent experience. Perfect for winding down and savoring intimate moments, The Evening Embrace invites you to relax and enjoy its elegant, creamy charm.

(Skyy Vodka, Pandan Coconut Syrup, Coconut, Jackfruit)

160

GITARA HARUM

The Sunset Harp

A delightfully sweet cocktail inspired by the warm hues of a sunset, featuring a harmonious blend of creamy and hearty note. This cocktail captivates with its smooth, sweet base that dances on the palate like a gentle melody, perfect for relaxing evenings and unforgettable moments. Sip and let the sunset serenade your senses with every refreshing taste.

(Bacardi Light, Black Rice Tincure, Palm Sugar, Coconut Meurenge)

160

SIGNATURE COCKTAIL

WISDOM OF ABISENA <i>Bacardi Spiced, Pineapple Honey, Hazelnut, Lemon, Shiraz</i>	160
GOLDEN HOUR <i>Skyy Vodka, Aperol, Pineapple, Passion Fruit</i>	160
BRAVELY LOVE <i>East indies pomelo, Blackcurrant liqueur, Strawberry Syrup, Citrus, kaffir, Albumen</i>	160
HARVEST MELON <i>Bacardi light, Melon liqueur, Banana Syrup, Citrus, Albumen</i>	160

CLASSIC COCKTAIL

DRY MARTINI <i>Gin / Vodka, Dry vermouth</i>	150
NEGRONI <i>Gin, Campari, Sweet vermouth</i>	150
AMARETTO SOUR <i>Amaretto Disaronno, Lemon, Sugar</i>	150
ESPRESSO MARTINI <i>Vodka, Coffee liqueur, Espresso, Sugar</i>	150
LONG ISLAND ICED TEA <i>Vodka, Rum, Gin, Tequila, Triple sec, Lime, Coke</i>	150
MARGARITA <i>Tequila, Triple sec, Lime, salt</i>	150
APEROL SPRITZ <i>Aperol, White wine, Orange, Soda</i>	150
MOJITO <i>Rum, Lime, Mint, Sugar, Soda</i>	150
BLACK RUSSIAN <i>Vodka, Coffee Liqueur</i>	150
WHISKEY SOUR <i>Whiskey, Lemon Juice, Sugar, Albumen</i>	150
B52 <i>Coffee Liqueur, Orange Liqueur, Baileys</i>	110

MOCKTAIL

SADHA ICED TEA <i>Black Tea, Honey, Pineapple, Lemon, Spiced</i>	65
COCOJITO <i>Mint, Honey, Pineapple, Lemon, Coconut Cream</i>	65
KECOMBRANG PASSION <i>Kecombrang, Passionfruit, Vanilla, Lemon, Lemonade</i>	65
FRAGRANT SUNSET <i>Orange reduction, Grenadine, Citrus, Tonic</i>	65

WHITE WINE

Penfolds Bin 51	2.310
Eden Valley Riesling-Australia	
Penfolds Bin 311	1.990
Chardonnay Tumbarumba-Australia	
Penfolds Max's Chardonnay	1.840
Adelaide Hills Chardonnay-Australia	
BV	980
Chardonnay, Napa Valley - USA	
B&G Reserve	950
Chardonnay, France	
La La Land	850
Pinot Gris, Australia	
Bodega Norton Barrel Select	700
Chardonnay, Argentina	
Two Islands Sauvignon Blanc	650
Blanc Limestone Coast Grapes, vinified in Bali	
Two Islands Chardonnay	650
Adelaide Hills & Limestone Coast Grapes, vinified in Bali	
Two Islands Pinot Grigio	650
Limestone Coast Grapes, vinified in Bali	

RED WINE

Penfolds Bin 389	5.445
Cabernet Shiraz - Australia	
Penfolds Bin 128	1.900
Shiraz, Coonawara - Australia	
Penfolds Bin 138	1.890
Shiraz, Grenache, Mataro. Barossa Valley - Australia	
Casa Mendoza	1.110
Malbec, Uco Valley - Argentina	
BV	1.090
Merlot, California - USA	
19 Crimes	950
Cabernet Sauvignon - USA	
Black Cottage	950
Pinot Noir, Marlborough - New Zealand	
Jacob's Creek	800
Shiraz Cabernet, Barossa Valley - Australia	
JJ McWilliam	750
Shiraz, New South Wales-Australia	
Two Islands Pinot Noir	650
Adelaide Hills grapes, vinified in Bali	
Two Islands Shiraz	650
Barossa Valley, vinified in Bali	
Two Islands Cabernet Merlot	650
Limestone Coast & Coonawarra Grapes, vinified in Bali	

BUBBLES

Chandon Brut	1.650
Chardonnay 68%, Pinot Noir 28%, Meunier 4%. Australia	
Sparkling Tunjung	850
Less ripe Muscat st.Vallier, Colombard, Probolinggo Biru, Indonesia	

SWEET WINE

Dragonfly Moscato	700
Muscat Blanc, Riverland - Australia	
Sweet Alexandria	650
Late harvest Muscat st Vallier & Chenin Blanc, Bali	

ROSÉ

B&G Cotes de Provence	1.050
Côtes de Provence Contrôlée- French	
Grenache 50%, Cinsault 35% & Syrah 15%	
Mount Rozier	750
Rosé Grenache, Western cape- South Africa	
Two Islands Rosé	650
Limestone Coast Grapes, vinified in Bali	