



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

Long bean, bean sprout, spinach

 55

PANGSIT GORENG AYAM

Chicken, ginger chilli sauce

75

OTAK-OTAK BARRAMUNDI

Barramundi, shallot, peanut sauce

 85

SALMON SUWIR

Norwegian salmon, chilli, shallot, garlic

 125

TUMISAN

TUMIS TEMPE

Tempeh, long bean, bean sprout

 65

TUMIS LABU SIAM JAGUNG

Chayote, corn kernel, chilli

 65

TUMIS TERONG PETE

Eggplant, pete, chilli, shallot, garlic

 65

ANEKA SAMBAL

SAMBAL GORENG HATI

Chicken liver, baby potato

75

SAMBAL ROA AYAM

Shredded chicken

75

SAMBAL UDANG PETE

Prawn, pete

 75

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 curred 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

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

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

MAIN COURSE

CHICKEN BALLOTINE <i>Chicken, herb mousse, sauteéd 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

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

GIN

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



RUNARA
RESTAURANT

RUM

Myers Rum	130
Bacardi Light	110
Bacardi Spiced	110

LIQUER

Amaretto Disaronno	120
Jagermeister	120
Sambuca Vaccari	120
Baileys	100
Kahlua	100
Cointreau	110
Southern Comfort	110

APERITIF

Aperol	120
Campari	100
Bianco Vermouth	90
Dry Vermouth	90
Rosso Vermouth	90

BEER

Kura Kura Easy Ale	99
Heineken	80
Kura Kura Lager	80
Bintang pilsener	60
Bintang radler	60

Mineral Water

Sparkling water	45
Still water	40

REFRESH

Coconut	65
Fresh juice	50
<i>Orange, Pineapple, Watermelon</i>	
<i>Papaya, Honeydew.</i>	

COFFEE

Affogato	65
Cappuccino	45
Macchiato	40
Café latte	45
Espresso	35
Americano	35

TEA

Black Tea	30
Pure green tea	30
Green tea jasmine	30
Camomile	30
Earl grey	30

SOFT DRINKS

Redbull	89
Ginger Ale	45
Coke Zero	35
Coke	35
Sprite	35
Tonic	35

Prices are thousands rupiah and subjected 21% government tax & service charge

NUSANTARA COCKTAIL MENU

RUPA WANIA

160

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)

WASTRA SUNNA

160

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)

SASMARA RAYA

160

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 sip.

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

SVARA TAKKA

160

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, Swarmadwipa, Citrus)

SANDYA SAKA

160

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)

GITARA HARUM

160

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 Tincture, Palm Sugar, Coconut Meurenge)



SIGNATURE COCKTAIL

WISDOM OF ABISENA 160

Bacardi Spiced, Pineapple Honey, Hazelnut, Lemon, Shiraz

GOLDEN HOUR 160

Skyy Vodka, Aperol, Pineapple, Passion Fruit

BRAVELY LOVE 160

East indies pomelo, Blackcurrant liqueur, Strawberry Syrup, Citrus, kaffir, Albumen

HARVEST MELON 160

Bacardi light, Melon liqueur, Banana Syrup, Citrus, Albumen

CLASSIC COCKTAIL

DRY MARTINI 150

Gin / Vodka, Dry vermouth

NEGRONI 150

Gin, Campari, Sweet vermouth

AMARETTO SOUR 150

Amaretto Disaronno, Lemon, Sugar

ESPRESSO MARTINI 150

Vodka, Coffee liqueur, Espresso, Sugar

LONG ISLAND ICED TEA 150

Vodka, Rum, Gin, Tequila, Triple sec, Lime, Coke

MARGARITA 150

Tequila, Triple sec, Lime, salt

APEROL SPRITZ 150

Aperol, White wine, Orange, Soda

MOJITO 150

Rum, Lime, Mint, Sugar, Soda

BLACK RUSSIAN 150

Vodka, Coffee Liqueur

WHISKEY SOUR 150

Whiskey, Lemon Juice, Sugar, Albumen

B52 110

Coffee Liqueur, Orange Liqueur, Baileys

MOCKTAIL

SADHA ICED TEA 65

Black Tea, Honey, Pineapple, Lemon, Spiced

COCOJITO 65

Mint, Honey, Pineapple, Lemon, Coconut Cream

KECOMBRANG PASSION 65

Kecombrang, Passionfruit, Vanilla, Lemon, Lemonade

FRAGRANT SUNSET 65

Orange reduction, Grenadine, Citrus, Tonic

WHITE WINE

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

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

Chardonnay 68%, Pinot Noir 28%, Meunier 4%. Australia

1.650

Sparkling Tunjung

Less ripe Muscat st.Vallier, Colombard, Probolinggo Biru, Indonesia

850

SWEET WINE

Dragonfly Moscato

Muscat Blanc, Riverland - Australia

700

Sweet Alexandria

Late harvest Muscat st Vallier & Chenin Blanc, Bali

650

ROSÉ

B&G Cotes de Provence

Côtes de Provence Contrôlée- French
Grenache 50%, Cinsault 35% & Syrah 15%

1.050

Mount Rozier

Rosé Grenache, Western cape- South Africa

750

Two Islands Rosé

Limestone Coast Grapes, vinified in Bali

650