



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. 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.

Executive Chef 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 Executive Chef



NUSANTARA

SAJIAN KECIL

URAP BUMBU BALI

Long bean, bean sprout, spinach



PANGSIT GORENG AYAM

Chicken, ginger chilli sauce

OTAK-OTAK BARRAMUNDI

Barramundi, shallot, peanut sauce



SALMON SUWIR

Norwegian salmon, chilli, shallot, garlic



TUMISAN

TUMIS TEMPE

Tempeh, long bean, bean sprout



TUMIS LABU SIAM JAGUNG

Chayote, corn kernel, chilli



TUMIS TERONG PETE

Eggplant, pete, chilli, shallot, garlic



ANEKA SAMBAL

SAMBAL GORENG HATI

Chicken liver, baby potato

SAMBAL ROA AYAM

Shredded chicken

SAMBAL UDANG PETE

Prawn, pete





NUSANTARA

SATE

SATE AYAM

Chicken satay, peanut sauce, chicken gulai, steam rice



SATE LILIT

Lilit tuna satay, tuna yellow soup, steam rice



SATE MARANGGI

Beef satay, maranggi spices, beef gulai, steam rice

SATE KAMBING

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

HIDANGAN UTAMA

BALINESE NASI CAMPUR

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



NASI GORENG SEAFOOD

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



MIE GORENG SEAFOOD

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



AYAM CABAI HIJAU

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

AYAM TALIWANG

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

CUMI BAKAR PEKALONGAN

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



BABI PANGGANG KARO

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



CRISPY DUCK

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

UDANG BALACAN

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



BEEF RENDANG

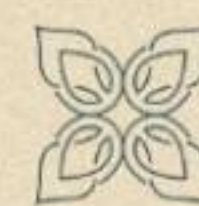
Indonesian beef rendang served with steam rice, spinach, and egg

BEBEK BUMBU HITAM

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

DENDENG WAGYU BALADO

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



ENTRÉE

WHIPPED HUMMUS

Whipped hummus, sautéed chickpeas, green oil, pita bread



ARANCINI

Rice, carrot, leek, mozzarella, Napolitana sauce



WAGYU POTATO CHEESE BALL

Mashed cheese potato ball, pan-seared wagyu oyster blade mb 4+

BAKED CHICKEN WINGS

Chicken wings, smoke BBQ sauce

THON - KINGER SAUCE

Tuna, pumpkin sauce, ginger vinaigrette



CHICKEN PUMKIN SAUCE

Grilled chicken, pumpkin sauce, crispy kale



CALAMARI GLAZED

Calamari, pickled shallots, chuka wakame



BURNT PRAWN

Baked king prawn, chimichurri



SALMON TERRINE

Salmon, terrine sauce, baby carrots



SALAD

CLASSIC CAESAR SALAD

Baby romaine, egg, pancetta, Caesar dressing, grilled chicken



MEDITERRANEAN SALAD

Baby romaine, arugula, frisée, lollo rosso, red onion, barramundi, Lezu dressing





PASTA

CREAMY PESTO GNOCCHI

Gnocchi, pesto, heavy cream, sundried tomatoes, Grana Padano



ARRABBIATA TAGLIATELLE

Tagliatelle, Napolitana sauce, cashew nuts, onion



RIGATONI CREAMY CHICKEN

Rigatoni, white wine cream butter sauce, grilled chicken

BOLOGNESE TAGLIATELLE

Tagliatelle, wagyu bolognese sauce

GRILLED LOBSTER TAGLIATELLE

Tagliatelle, lobster, garlic, onion, chili, cherry tomatoes



COMFORT FOOD

CHICKEN SHAWARMA

Grilled chicken, tomato salsa, scrambled egg, French fries

BLACKENED FISH BURGER

Blackened fish, sriracha mayo, arugula, coleslaw



MUSHROOM BURGER

Bun burger, mix mushroom patty, American cheddar cheese, guacamole, onion



BUTTERMILK CHICKEN BURGER

Crispy chicken, American cheddar cheese, caramelized onion, coleslaw

SMASHED SIGNATURE BURGER

Wagyu beef patty, brisket, american cheddar cheese, caramelized onion, coleslaw



MAIN COURSE

CHICKEN BALLOTINE

Chicken, herb mousse, sautéed vegetables, potato puree



CAULIFLOWER CURRY

Grilled cauliflower, herbed curry, pita bread



MOMOS

Vegetarian grilled dumplings, tandoori flavor, pita bread



CHICKEN KUNG PAO

Stir-fried chicken mixed with cashew nuts and oriental spices



PAN SEARED BARRAMUNDI

Barramundi, cauliflower purée, broccoli, baby carrots, umami butter sauce



GRILLED CALAMARI AND HERBS RICE

Grilled calamari, herbs rice, tzatziki sauce, broccoli, baby carrots



TOM YUM

Prawn, calamari, mushroom, tom yum soup



SMOKED DUCK BREAST

Smoked duck breast, cauliflower purée, broccoli, baby carrots, cheese crumble, gravy red wine sauce

PORK RIBS

Braised pork ribs, potato purée, mixed salad



GRILLED PRAWN WITH YUZU BLANC SAUCE

King prawn, yuzu blanc sauce, potato purée



BAKED SALMON

Norwegian salmon, cauliflower purée, baby carrot, broccoli, fish creamy sauce



GRILLED LOBSTER - SHIRO SAUCE

Grilled lobster, potato pavé, shiro sauce



WAGYU OYSTER BLADE MB 4+

Wagyu oyster blade mb 4+, potato pavé, broccoli, baby carrots, 3 types of sauces (red wine gravy, black pepper sauce, chimichurri)

TENDERLOIN BLACK ANGUS MB 4+

Tenderloin black angus mb 4+, potato pave, broccoli, baby carrot, 3 types of sauce (red wine gravy, black pepper sauce, chimichurri)

DESSERT

CHEESE CAKE

Burnt cheesecake

TIRAMISU

Sweet tiramisu

CHOCOLATE PARFAIT

Sweet parfait



WINE

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

COGNAC

Hennessy VSOP
Martel VSOP

VODKA

Grey Goose
Belvedere
Absolut Blue
Sky Vodka

GIN

Hendrick's
Bombay sapphire
Tanqueray
East Indies

WHISKY

Macallan 12 YO
Chivas regal 18 YO
Glenfiddich 12 YO
Monkey shoulder
Chivas regal 12 YO
Jameson
Jack Daniel's
Jim Beam
JW. Red Label





RUM

Myers Rum
Bacardi Light
Bacardi Spiced

LIQUER

Amaretto Disaronno
Jagermeister
Sambuca Vaccari
Baileys
Kahlua
Cointreau
Southern Comfort

APERITIF

Aperol
Campari
Bianco Vermouth
Dry Vermouth
Rosso Vermouth

BEER

Kura Kura Easy Ale
Heineken
Kura Kura Lager
Bintang pilsener
Bintang radler

Mineral Water

Sparkling water
Still water

REFRESH

Coconut
Fresh juice
*Orange, Pineapple, Watermelon
Papaya, Honeydew.*

COFFEE

Affogato
Cappuccino
Macchiato
Café latte
Espresso
Americano

TEA

Black Tea
Pure green tea
Green tea jasmine
Camomile
Earl grey

SOFT DRINKS

Redbull
Ginger Ale
Coke Zero
Coke
Sprite
Tonic





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)

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)

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 sip.

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

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, Swarmadwipa, Citrus)

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)

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 Tincture, Palm Sugar, Coconut Meurenge)



SIGNATURE COCKTAIL

WISDOM OF ABISENA

Bacardi Spiced, Pineapple Honey, Hazelnut, Lemon, Shiraz

GOLDEN HOUR

Skyy Vodka, Aperol, Pineapple, Passion Fruit

BRAVELY LOVE

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

HARVEST MELON

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

CLASSIC COCKTAIL

DRY MARTINI

Gin / Vodka, Dry vermouth

NEGRONI

Gin, Campari, Sweet vermouth

AMARETTO SOUR

Amaretto Disaronno, Lemon, Sugar

ESPRESSO MARTINI

Vodka, Coffee liqueur, Espresso, Sugar

LONG ISLAND ICED TEA

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

MARGARITA

Tequila, Triple sec, Lime, salt

APEROL SPRITZ

Aperol, White wine, Orange, Soda

MOJITO

Rum, Lime, Mint, Sugar, Soda

BLACK RUSSIAN

Vodka, Coffee Liqueur

WHISKEY SOUR

Whiskey, Lemon Juice, Sugar, Albumen

B52

Coffee Liqueur, Orange Liqueur, Baileys

MOCKTAIL

SADHA ICED TEA

Black Tea, Honey, Pineapple, Lemon, Spiced

COCOJITO

Mint, Honey, Pineapple, Lemon, Coconut Cream

KECOMBRANG PASSION

Kecombrang, Passionfruit, Vanilla, Lemon, Lemonade

FRAGRANT SUNSET

Orange reduction, Grenadine, Citrus, Tonic



RUNARA
RESTAURANT



WHITE WINE

Penfolds Bin 51

Eden Valley Riesling-Australia

Penfolds Bin 311

Chardonnay Tumbarumba-Australia

Penfolds Max's Chardonnay

Adelaide Hills Chardonnay-Australia

BV

Chardonnay, Napa Valley - USA

B&G Reserve

Chardonnay, France

La La Land

Pinot Gris, Australia

Bodega Norton Barrel Select

Chardonnay, Argentina

Two Islands Sauvignon Blanc


Blanc Limestone Coast Grapes, vinified in Bali

Two Islands Chardonnay

Adelaide Hills & Limestone Coast Grapes, vinified in Bali

Two Islands Pinot Grigio

Limestone Coast Grapes, vinified in Bali





RED WINE

Penfolds Bin 389

Cabernet Shiraz - Australia

Penfolds Bin 128

Shiraz, Coonawara - Australia

Penfolds Bin 138

Shiraz, Grenache, Mataro. Barossa Valley - Australia

Casa Mendoza

Malbec, Uco Valley - Argentina

BV

Merlot, California - USA

19 Crimes

Cabernet Sauvignon - USA

Black Cottage

Pinot Noir, Marlborough - New Zealand

Jacob's Creek

Shiraz Cabernet, Barossa Valley - Australia

JJ McWilliam

Shiraz, New South Wales-Australia

Two Islands Pinot Noir


Adelaide Hills grapes, vinified in Bali

Two Islands Shiraz

Barossa Valley, vinified in Bali

Two Islands Cabernet Merlot

Limestone Coast & Coonawarra Grapes, vinified in Bali





RUNARA
RESTAURANT



BUBBLES

Chandon Brut

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

Sparkling Tunjung

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

SWEET WINE

Dragonfly Moscato

Muscat Blanc, Riverland - Australia

Sweet Alexandria

Late harvest Muscat st Vallier & Chenin Blanc, Bali

ROSÉ

B&G Cotes de Provence

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

Mount Rozier

Rosé Grenache, Western cape- South Africa

Two Islands Rosé

Limestone Coast Grapes, vinified in Bali

