



NUANSA TARASA

NUSANTARA HERITAGE JOURNEY AT RUNARA RESTAURANT

“NUANSA TARASA” embodies an atmosphere rich in depth, flavor, and cultural meaning where taste becomes a sensory bridge to Indonesia’s culinary heritage. “Tarasa” reflects more than flavor; it is a layered sensation that carries memory, tradition, and identity. At Runara Restaurant, this program is designed to elevate Nusantara cuisine beyond the plate, presenting it as a refined cultural narrative. Rooted in the philosophy of “Transforming the Beauty of Heritage,” each creation reinterprets traditional recipes through a contemporary lens precise, expressive, and intentionally crafted.

Every dish is treated as a composed work balancing origin and innovation, technique and emotion. More than a dining experience, “NUANSA TARASA” is a journey that preserves and redefines Indonesia’s culinary legacy. Set within a warm, elegant atmosphere, it invites guests to engage with heritage in a way that feels both authentic and forward.

Guided by the vision of the Executive Chef, each moment unfolds as a voyage through taste and story where every flavor resonates, and every visit becomes a lasting impression.



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 <i>Chicken satay, peanut sauce, chicken gulai, steam rice</i>	 200
SATE LILIT <i>Lilit tuna satay, tuna yellow soup, steam rice</i>	 215
SATE MARANGGI <i>Beef satay, maranggi spices, beef gulai, steam rice</i>	250
SATE KAMBING <i>Lamb satay, sweet & spicy dark sauce, lamb gulai, steam rice</i>	275

HIDANGAN UTAMA

BALINESE NASI CAMPUR <i>Steam Rice, Urap, Egg, Prawn, Chicken Nyat Nyat</i>	 165
NASI GORENG SEAFOOD <i>Wok fried rice, egg, prawn, fish meat ball, calamari, bean sprout</i>	 195
MIE GORENG SEAFOOD <i>Wok fried noodle, egg, prawn, fish meat ball, calamari, bean sprout</i>	 195
AYAM CABAI HIJAU <i>Half grilled chicken, green chilli spices, tomato, cabbage, steam rice</i>	215
AYAM TALIWANG <i>Half grilled chicken, taliwang spice, spinach, fried peanut, steam rice</i>	225
CUMI BAKAR PEKALONGAN <i>Grilled calamari, pekalongan sambal, bean sprout, corn kernel, steam rice</i>	 250
BABI PANGGANG KARO <i>48 hours brine curred pork belly, andaliman spicy, creamy spinach</i>	 255
CRISPY DUCK <i>48 hours of duck cured and cooked crispy, urap, steam rice, 3 types of sambal</i>	275
UDANG BALACAN <i>Grilled king prawn, balacan sambal, crispy kale, steam rice</i>	 285
BEEF RENDANG <i>Indonesian beef rendang served with steam rice, spinach, and egg</i>	295
BEBEK BUMBU HITAM <i>Smoke duck, bumbu hitam madura, ginger oil, steam rice</i>	315
DENDENG WAGYU BALADO <i>Wagyu oyster blade MB 4+, balado sambal, baby potato, steam rice</i>	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, 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



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
Two Islands Grenache	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
Bulldog	130
East Indies Pomelo	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

Myers Rum	130
Bacardi Light	110
Bacardi Spiced	110

LIQUER

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

APERITIF

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

BEER

Kura Kura Island Ale	99
Kura Kura Lager	80
Heineken	80
Bintang Pilsener	60
Bintang Radler	60

TEQUILA

Jose Cuervo	130
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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
Café latte	45
Macchiato	40
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
Coke Zero	35
Coke	35
Sprite	35
Tonic	35

SIGNATURE COCKTAIL

WISDOM OF ABISENA	160
<i>Bacardi spiced, pineapple juice, hazelnut, lemon, shiraz</i>	
GOLDEN HOUR	160
<i>Skyy Vodka, Aperol, pineapple, passion fruit</i>	
BRAVELY LOVE	160
<i>East Indies Pomelo, blackcurrant liqueur, strawberry syrup, citrus, kaffir, albumen</i>	
HARVEST MELON	160
<i>Bacardi light, melon liqueur, banana syrup, citrus, albumen</i>	
FIERY BEAUTY	160
<i>East Indies Pomelo, Aperol, pomelo solution, citrus</i>	

CLASSIC COCKTAIL

DRY MARTINI	150
<i>Gin / Vodka, dry vermouth</i>	
NEGRONI	150
<i>Gin, campari, sweet vermouth</i>	
AMARETTO SOUR	150
<i>Amaretto Disaronno, lemon, sugar, albumen</i>	
ESPRESSO MARTINI	150
<i>Vodka, coffee liqueur, espresso</i>	
LONG ISLAND ICED TEA	150
<i>Vodka, rum, gin, tequila, triple sec, lemon, coke</i>	
MARGARITA	150
<i>Tequila, triple sec, lime, salt, sugar</i>	
APEROL SPRITZ	150
<i>Aperol, sparkling wine, orange, soda</i>	
MOJITO	150
<i>Rum, lime, mint, sugar, soda</i>	
BLACK RUSSIAN	150
<i>Vodka, coffee liqueur</i>	
WHISKEY SOUR	150
<i>Bourbon Whiskey, lemon juice, sugar, albumen</i>	
B52	110
<i>Coffee liqueur, orange liqueur, Baileys</i>	

MOCKTAIL

SADHA ICED TEA	65
<i>Black tea, honey, pineapple, lemon, spiced</i>	
COCOJITO	65
<i>Mint, honey, pineapple, lemon, coconut cream</i>	
KECOMBRANG PASSION	65
<i>Kecombrang, passion fruit, vanilla, lemon, lemonade</i>	
FRAGRANT SUNSET	65
<i>Orange reduction, grenadine, citrus, tonic</i>	

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

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