



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



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 curred 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



RUNARA
RESTAURANT

WINE

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

COGNAC

Hennessy VSOP
Martel VSOP

VODKA

Grey Goose
Belvedere
Absolut Blue
Sky Vodka

GIN

Hendrick's
Bombay sapphire
Tanqueray
Bulldog
East Indies Pomelo

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



RUNARA
RESTAURANT



RUM

Myers Rum
Bacardi Light
Bacardi Spiced

LIQUER

Amaretto Disaronno
Jagermeister
Sambuca Vaccari
Cointreau
Southern Comfort
Baileys
Kahlua

APERITIF

Aperol
Campari
Bianco Vermouth
Dry Vermouth
Rosso Vermouth

BEER

Kura Kura Island Ale
Kura Kura Lager
Heineken
Bintang Pilsener
Bintang Radler

TEQUILA

Jose Cuervo

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
Coke Zero
Coke
Sprite
Tonic





RUNARA
RESTAURANT

SIGNATURE COCKTAIL

WISDOM OF ABISENA

Bacardi spiced, pineapple juice, 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

FIERY BEAUTY

East Indies Pomelo, Aperol, pomelo solution, citrus

CLASSIC COCKTAIL

DRY MARTINI

Gin / Vodka, dry vermouth

NEGRONI

Gin, campari, sweet vermouth

AMARETTO SOUR

Amaretto Disaronno, lemon, sugar, albumen

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

LONG ISLAND ICED TEA

Vodka, rum, gin, tequila, triple sec, lemon, coke

MARGARITA

Tequila, triple sec, lime, salt, sugar

APEROL SPRITZ

Aperol, sparkling wine, orange, soda

MOJITO

Rum, lime, mint, sugar, soda

BLACK RUSSIAN

Vodka, coffee liqueur

WHISKEY SOUR

Bourbon 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, passion fruit, vanilla, lemon, lemonade

FRAGRANT SUNSET

Orange reduction, grenadine, citrus, tonic



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

Shiraz - USA

Black Cottage

Pinot Noir, Marlborough - New Zealand

Jacob's Creek

Merlot, Barossa Valley - Australia

JJ McWilliam

Shiraz, New South Wales-Australia

Two Islands Pinot Noir

Adelaide Hills grapes, vinified in Bali

Two Islands Shiraz

Limestone coast, vinified in Bali

Two Islands Cabernet Merlot

Limestone Coast & Coonawarra Grapes, vinified in Bali

Two Islands Grenache

Barossa Valley, vinified in Bali





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

