

# RUMARI

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RU



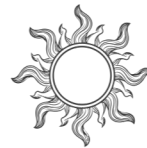
Rumah (House)

MA



Purnama (Full Moon)

RI



Matahari (Sun)

RUMARI progressive South East Asian cuisine

Helmed by Chef Gaetan whose inspiration for Rumari started creating connections with likeminded trade partners from farmers to household producers, who are willing to deliver only the freshest ingredients throughout the Indonesian archipelago. The quest to perfection started by discovering the authenticity of bold flavors presented in a refined organic way.

Rumari offers well-travelled connoisseurs and culinary aficionados a serene space that blends seamlessly heritage service and the mesmerizing views over the Jimbaran Bay at the front and untouched nature at the side.

Each unique creation on the menu is an introduction to the exotic corners of South East Asia and its culinary wonders, presented in contemporary style.

We are a firm believer of the 80/20 Rule in creating Rumari's an outstanding menu, with fresh produce and other ingredients 80% sourced from the archipelago, while the remaining 20% are imported by necessity.

Our exclusive wine collection features over 250 labels, paying homage to some of the greatest classics as well as selections from independent winemakers around the globe.

Rumari is an indelible fine dining experience patronized by culinary connoisseurs longing for sustainable and innovative cuisine. The essence of true hospitality.

## KRUG

The first and only KRUG Ambassade in Indonesia



Award of excellence 2022

80/20

Sustainability focus

## **Our Team**

### ***Gaetan Biesuz, Director of Culinary***

Born and raised in France, Director of Culinary Gaetan Biesuz learned his passion for cooking from his grandmother, a professional chef. As soon as he left school, he followed in her footsteps, training in his hometown of Lyon at bistros and brasseries – one of which was awarded two Michelin stars.

His love of travel came at a later stage, when he joined the culinary team of a luxury hotel group and discovered the world while working at restaurants in the United States, Dubai, Thailand, Malaysia and eventually, Indonesia.

South East Asia and the incredible diversity of its people, cultures and cuisines soon captivated Gaetan, and he spent his last decade learning how to present the region's exotic ingredients and flavours using the western techniques of his upbringing. Today, this fascinating duality is the inspiration behind the menu at Rumari. Gaetan maintains his creativity with regular visits to Bali's vibrant markets and local restaurants, and is passionate about making every dish a memorable gastronomic experience.

### ***Amanda, Senior Restaurant Manager***

Amanda is the epitome of Balinese hospitality. Her genuine smile and thoughtful gestures will welcome each Rumari's patron with ease. Born and raised in Bali, Amanda started her career journey at the travel industry after her graduation from Tourism Academy. She then explore her potentials by joining one of the most prominent international cruise liner as Bar Waitress where she garnered her overseas experience in 2008.

Amanda finally returned to Bali in 2009 and joined one of the luxury resort in Uluwatu area as Assistant Restaurant Manager where she really polished her knowledge and skills to take care of affluent travelers in Bali. After 10 years in Uluwatu, Amanda finally finds a new home at Raffles Bali, where she is appointed as our signature Rumari Restaurant's Manager, ensuring all of the Raffles brand standards are upheld and guests are continuously surprised and delighted

For reservations, please contact Rumari  
WA +62 811 382 095 59 or e-mail to [dining.bali@raffles.com](mailto:dining.bali@raffles.com)

# RUMARI

## 5 STEP'S JOURNEY

### Chef Surprise

#### SULAWESI

Ahi Tuna slightly smoked with coconut, seaweed from Bruno in Lombok  
Oscietra Maison Kaviari, sambal matah  
*2012 Grosset Springvale Riesling Organic. Australia*

#### KLUNGKUNG

Kalas curry glazed river prawn, Serombotan  
*2020 Chateau Minuty Cotes de Provence 'M de Minuty'. France*

#### BREBES

Sous vide organic duck egg Brebes Farm, coconut texture, smoked duck,  
Tomme d'andaliman, Kristal Maison Kaviari  
*2014 Beringer Luminus Chardonnay. Napa Valley. USA*

#### BATURITI

Black heritage pig from George in Baturiti, pig trio, belly, chop and homemade  
Balinese sausage, aromatic fragrant broth  
*2019 Penfolds Bin 28 Shiraz. South Australia*

#### BALI PIE SUSU

Papua Tahitensis vanilla texture, egg custard, puff pastry, caramel  
*2018 Fantinel The Independent Millesimato Prosecco Brut, Veneto. Italy*

### Petit Fours

5 Step's : I.300++/Person

+Wine : 2.850++/Person

Degustation Menus are for the entire table.

Please inform our colleagues should you have special dietary requirements, food allergies or food intolerances.

Prices are in Indonesian thousand Rupiah and subject to 21% government tax and service charge.

# RUMARI

## 7 STEP'S JOURNEY

Chef Surprise

### EAST NUSA TENGGARA

Ruby red snapper ceviche, radish, Aji Amarillo chili, ginger flower, Baeri Maison Kaviari  
*Duval LeRoy Brut Reserve. Champagne. France*

### BATURITI

Heritage farm pig terrine, homemade pickles, sambal ijo emulsion  
*2019 Studio by Miraval. France*

### KEDONGANAN

Octopus, kesuna cekuh, purple eggplant variation sweet, sour spicy condiments  
*2021 Penfolds Koonunga Hills Chardonnay. Australia*

### LOMBOK

See Bream, beetroot, tomato ginger chutney, chili, Kristal Maison Kaviari  
*2018 Bouchard Pere & Fils Pouilly Fuisse. France*

### LINTONG

Sous Vide Duck Magret, pumpkin, cashew nut, 80 % cocoa from Primo Bali,  
Lintong robusta coffee duck jus  
*2016 Casa Lapostolle Clos Apalta Le Petit Clos. Chile*

### CENTRAL JAVA

Tamarind, turmeric, jamu sorbet, Novio Farm cloves honey, garden flower

### EAST JAVA

Pemalang farm pineapple texture, sablee, pineapple sorbet, coriander  
*Mouton Cadet Reserve Sauternes Baron Philippe de Rothschild. France*

### Petit Fours

7 Step's : 1.750 ++/Person

+ Wine : 3.300 ++/Person

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# RUMARI

## 9 STEP'S JOURNEY

Chef Surprise

### PADANG

Crab, heirloom tomatoes variation, saus Padang

### GORONTALO

Hokkaido scallop, corn texture, Osciestre Maison Kaviari

### BANTEN

Bamboo lobster Pepes, Kalasan sauce

### EAST JAVA

Java organic quail ballotine, foie gras, crispy tempe, peanut gel, quail vinaigrette

### WEST SUMATRA

Raffles Garden eggplant Raviolo, Balado consome

### BULELENG

Local Gindara slow cook with seaweed, Novio Farm fennel texture  
Hatten red wine lees sauce

### MINANGKABAU

Sher wagyu Rendang tenderloin MB 9, coconut, cassava, sambal ijo

### JAVA

Local Seasonal fruit rujak gel flowers & herbs

### WEST JAVA

ES campur, jackfruit, pandan, coconut,  
Kintamani tangerine basil seeds

### Petit Fours

9 Step's : 2.050++/ Person

Degustation Menus are for the entire table.

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