



RUMARI

Dinner
A la Minute

06:00 PM – 10:30 PM

Perched on the highest point of the resort, Rumari means the house of the sun and the full moon, a place of true celestial beauty right on the cusp of Jimbaran Bay. Rumari's fine dining enthusiasts will be immersed in a setting that is nothing short of spectacular at any time of day or night on a gastronomy experience that will be among the best in the island.

Encompassing the equally unique passion and savoir-faire, we are proud to announce that Rumari at Raffles Bali is appointed as the newest Krug Ambassade, the first ever in Indonesia and one amongst the selected few exclusive venues in the world. Led by Director of Culinary Gaetan Biesuz, the restaurant presents Indonesian finest dishes in contemporary style.

Upon sunset, there is no better place than Rumari to take in the beauty of Bali. The hilltop restaurant offers an unimpeded view of the sun's colorful descent into the hills of Jimbaran, a vista that our well travelled connoisseurs can admire at leisure on the terrace while enjoying an exclusive selections of premium Krug Champagne or Wine library.

Inspired by the authenticity of each heritage dish of Indonesian cuisine combined with the bountiful produces, our talented culinary team revisit and create a tribute of these favourites with more finesse, elegance while preserving the distinct aroma and genuine flavour. Bespoke selections of signature Indonesian Rumari 2.I menu are crafted in contemporary style, while preserving the authentic flavours of each unique creations. Our Rumari team put their passion in our culinary journey by using only the freshest ingredients from the resort's own organic garden and from local fishermen and farmers, composing authentic Indonesian dishes with a contemporary twist.

Rumari's tribute to the best of Indonesia's rich culinary heritage extends beyond its dishes. Finished predominantly with handsome teak and framed by lush foliage, the restaurant's design is intentionally restrained and unadulterated. Bespoke furniture is complemented by antique pieces, traditional Indonesian vases, master paintings and works by local artists. From the specialties being served to the simplicity of the design and the genuine warmth and welcome provided by Rumari's colleagues, everything here combines to provide a true immersion in the unique flavours, colours and ambience of Bali.

"Homage to farmer, producer with who we will not be able to showcase the beautiful variety of locally grown fresh ingredients. Trough are interpretation of Indonesian flavour, authenticity is the key"

Gaetan Biesuz
Director of Culinary

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

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.

Agung Rai, Chef De Cuisine

Born and raised in Bali Indonesia, Chef de Cuisine Agung Rai started his inspirational culinary journey in Ubud, majoring Food and Beverage product, graduating as Chef back in the early 2009's. His wish to return to Bali came true when he found his new home at Raffles Bali, His hotelier career started in Ubud working for a five star luxury establishment and several other local independent Hotel and Restaurant Brands. Chef Agung had the once in a lifetime opportunity to represent the five star luxury establishment as a task force in Osaka, Japan, where he got fascinated by the overseas experience. His passion for fine dining and understanding of western and local flavours became his trademark. He was recognized as one of the rising stars, he was selected for a position in one of the most prestigious international hotel chain establishing a new ultra luxury resort in Bali in early 2014. When the opportunity arise for a promotion abroad Chef Agung moved to Osaka, Japan following his passion for delivering unique dining experiences. His wish to return to Bali came true when he found his new home at Raffles Bali, to complement his passion for local flavours and products with the connection to the spiritual Balinese cultural roots, served in a mesmerizing and elegant venue. Agung finds his inspiration in sharing his vast knowledge and culinary art with all of our well-travelled connoisseurs, providing a sense of wellbeing and enriching memories that will last a lifetime.

Amanda, Rumari 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.



DISCOVERY

Chef Surprise

KARANGASEM

Ruby red snapper ceviche, pickled heirloom beetroot, ginger flower, Baeri Kaviari caviar
Grosset Springvale Riesling Organic, Clare Valley, 2017 - Australia

KLUNGKUNG

Smoked char grilled river prawn, mixed organic *serombotan* vegetable, *kalas* sauce
Bouchard Pere et Fils Pouilly Fuisse, 2019 - France

SINGARAJA

Free range pecking duck breast, *waluh metambus*, toasted spiced, Balinese *long pepper* duck ju
Shearwater Pinot Noir, 2015 - New Zealand

GIANJAR

Babi Guling, Slow cooked heritage pig, homemade Balinese sausage, *urab pakis*,
aromatic fragrant broth
Mouton Cadet Reserve Margaux, 2018 - France

TABANAN

Pandan whipped ganache filled with palm sugar salted caramel, coconut sorbet
Duval LeRoy Brut Reserve - France

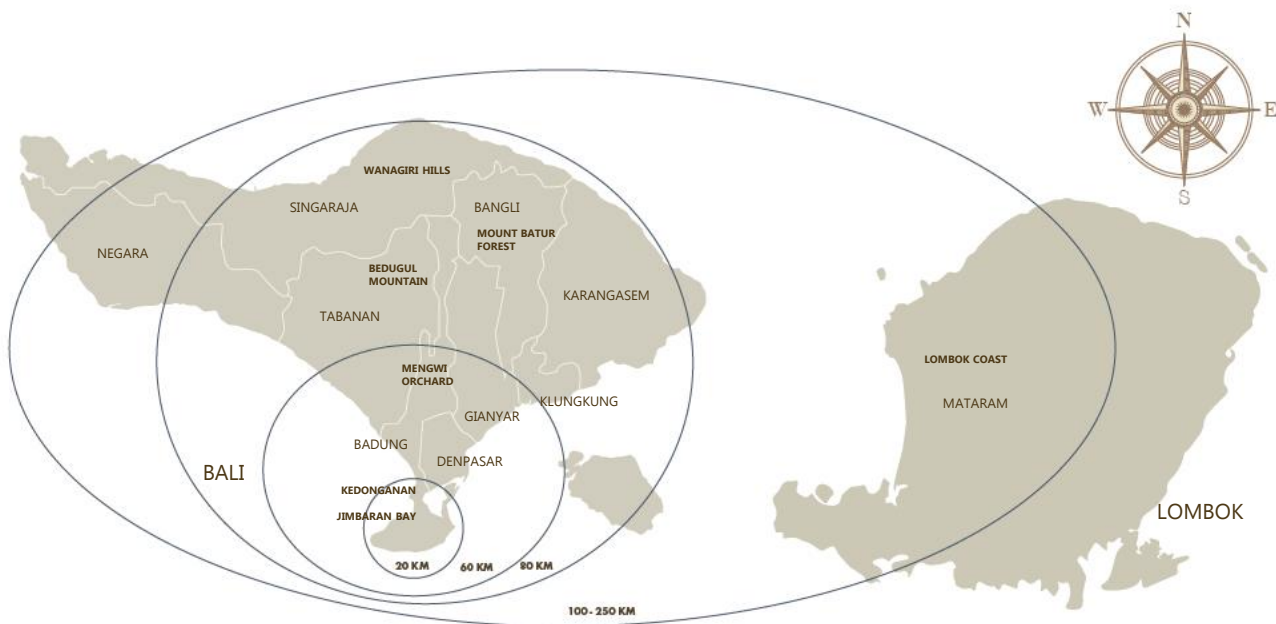
Petit Fours

Discovery : 1.250++/ Person

+ Wine : 2.600++/ Person

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.
For bold words, please refer to our Glossary page for more information.



UNEARTHING

Chef Surprise

LOMBOK COAST

Coconut husk ahi tuna , **Plaga** kohlrabi texture, dukah spiced, ginger flower, Baeri Kaviari caviar
Corte Giara Pinot Grigio IGT, Delle Vinezie, 2018 – Italy

JIMBARAN BAY

Bamboo lobster, roasted avocado, **Kintamani** citrus, sambal matah sauce, Oscietra Kaviari caviar
Studio By Miraval Rose, Provence, 2019 – France

KEDONGANAN

Char grilled octopus **kesuna cekuh**, organic purple eggplant variation, garlic crumbs
Kim Crawford Sauvignon Blanc, 2017 – New Zealand

WANAGIRI HILLS

Sop buntut aroma rougier foie gras, Island organic heirloom carrot, leek
Tornaresca Neprica Negroarnaro, Puglia IGT, 2019 – Italy

BEDUGUL MOUNTAIN

Sher Wagyu Rib eye Mb 9+, Novio farm seasonal root, kecap manis jus
Louis Jadot Bourgogne Pinot Noir, Burgundy, 2015 – France

MENGWI ORCHARD

Stingless honey Ice cream, honey caramel, honeycomb tuile
The Independent Prosecco, Tauriano di Spilimbergo, 2018 – Italy

MOUNT BATUR FOREST

Valrhona chocolate texture, passion fruit, cinnamon, cloves, curry leaf
Mouton Cadet Reserve Sauternes, 2018 – France

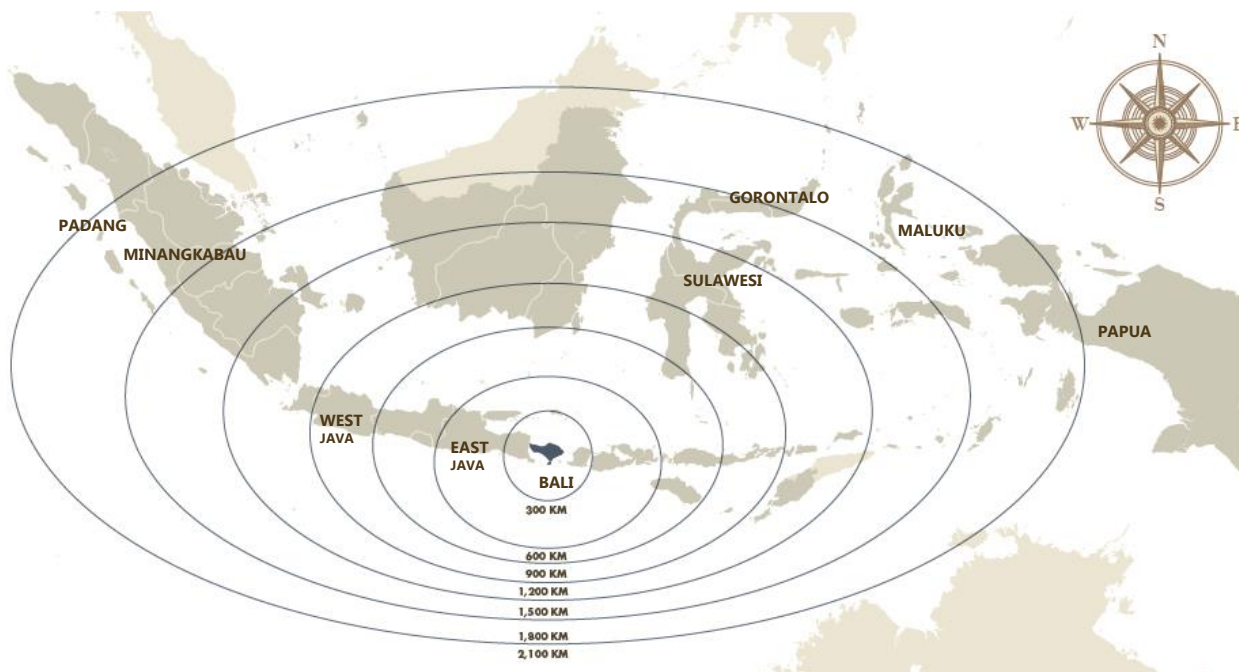
Petit Fours

Unearthing : 1.700+€/Person

+ Wine : 2.900+€/Person

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JOURNEY

Chef Surprise

BALI

Citrus cured Hamachi, Plaga cauliflower texture, *stingless honey* gel, Baeri Kaviari caviar, kemangi roe dressing

MALUKU

Hokkaido scallop, tamarind gel, young mango, star fruit, Osciestre Kaviari caviar, cucumber sorbet

EAST JAVA

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

PADANG

Soft shell crab, heirloom tomatoes variation, leek, *saus Padang*

WEST JAVA

Indian Ocean Lobster Tortellini *Pesmol* consomme, coconut and red chili

SULAWESI

North *Sulawesi* style baby red snapper fillet, leek, turmeric, organic Farm Terrace *belimbing wuluh*

MINANGKABAU

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

GORONTALO

Grilled sweet corn ice cream with salted pop corn

PAPUA

Tahitensis vanilla texture, *kue lontar* egg custard, puff pastry, caramel

Petit Fours

Journey : 2.050++/Person

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