

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. Whether illuminated by the golden light of the morning while savouring a languid breakfast; sipping cocktails on the terrace as the sun slips softly into the ocean; or admiring remarkably clear, starlit skies while enjoying dinner in the open air, Rumari's guests 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.

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 colourful descent into the hills of Jimbaran, a vista that our well travelled connoisseurs can admire at leisure on the terrace while enjoying classic cocktails or perhaps our signature Bali Sling perfectly concocted by our mixologists at The Writers Bar next door.

Bespoke selections of signature Indonesian specialties are crafted in contemporary style, while preserving the authentic flavours of each unique creation. Our dedicated culinary team will craft distinctive flavours ranging from tantalizing appetizers, signature main course to decadent desserts. Prepared only with the freshest ingredients locally sourced in Bali.

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.

Enjoy every flavour in best company.

Gaetan Biesuz
Executive Chef



Our Team

Gaetan Biesuz, Executive Chef

Born and raised in France, Executive Chef 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.

Eka Sunarya, Chef De Cuisine

Born and raised in Bali Indonesia, Chef de Cuisine Eka Sunarya started his inspirational culinary journey in Ubud, at the Culinary School for Food and Beverage, graduating as Chef back in the early 2010's. His wish to return to Bali came true when he found his new home at Raffles Bali.

His hotelier career started in Ubud and Jimbaran working for a five star luxury establishment and several other local independent Hotel Brands. Chef Eka had the once in a lifetime opportunity to represent the five star luxury establishment as a task force in Moscow, where he got fascinated by the overseas experience.

His passion for fine dining and understanding of 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 2015. When the opportunity arise for a promotion abroad Chef Eka moved to Maldives 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. Eka 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 the crème de la crème 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.

Segara

From The Ocean

Ikan Woku (DF)(GF)(S)

North Sulawesi style baby red snapper fillet, kemangi, leek, turmeric, tomato and organic Farm Terrace belimbing wuluh

Indian Ocean Lobster Tortellini (S)

Manadonese Pesmол consommé, tomato, coconut and red chili cream

Octopus Kesuna Cekuh (DF)(S)

Char grilled Kedonganan octopus, sweet potato puree, organic purple eggplant, garlic crumbs and chayote

Rujak Scallop (DF)(GF)(S)

Pan seared Maluku scallop, jicama, Kaviari Oscietra caviar, seasonal Balinese fruits, tamarind dressing and cucumber sorbet

Tuna Sambal Matah (DF)(GF)(S)

Ultra rare smoked Jimbaran Bay yellow fin tuna, Kaviari Kristal caviar, shallot, kaffir lime, housemade extra virgin coconut oil and kecombrang

Carik

From The Rice Field

Lawar Udang Galah (DF)(GF)(S)

Grilled Klungkung Farm fresh water prawn, young jackfruit, green papaya, roasted coconut and Base Rajang spice

Mie Goreng Senggol (DF)(GF)(S)

Street food style fried noodles, Jimbaran Bay seafood, our Farm Terrace vegetables and Balinese minced fish skewers

Rumari Nasi Bira (DF)(GF)(P)(S)

Authentic Balinese fried rice, house smoked heritage pork, bean sprout, long bean, chili, fried egg and rice crackers

Segara

From The Ocean

Ikan Woku (DF)(GF)(S)

North Sulawesi style baby red snapper fillet, kemangi, leek, turmeric, tomato and organic Farm Terrace belimbing wuluh

Indian Ocean Lobster Tortellini (S)

Manadonese Pesmол consommé, tomato, coconut and red chili cream

Octopus Kesuna Cekuh (DF)(S)

Char grilled Kedonganan octopus, sweet potato puree, organic purple eggplant, garlic crumbs and chayote

Rujak Scallop (DF)(GF)(S)

Pan seared Maluku scallop, jicama, Kaviari Oscietra caviar, seasonal Balinese fruits, tamarind dressing and cucumber sorbet

Tuna Sambal Matah (DF)(GF)(S)

Ultra rare smoked Jimbaran Bay yellow fin tuna, Kaviari Kristal caviar, shallot, kaffir lime, housemade extra virgin coconut oil and kecombrang

Carik

From The Rice Field

Lawar Udang Galah (DF)(GF)(S)

Grilled Klungkung Farm fresh water prawn, young jackfruit, green papaya, roasted coconut and Base Rajang spice

Mie Goreng Senggol (DF)(GF)(S)

Street food style fried noodles, Jimbaran Bay seafood, our Farm Terrace vegetables and Balinese minced fish skewers

Rumari Nasi Bira (DF)(GF)(P)(S)

Authentic Balinese fried rice, house smoked heritage pork, bean sprout, long bean, chili, fried egg and rice crackers

Gunung

From The Mountain

Babi Guling Gianyar (DF)(GF)(P)(SP)

Slow roasted organic heritage pork, urab pakis salad and aromatic fragrant jus

Bebek Betutu (DF)(GF)(SP)

Slow cooked Negara duck breast in banana leaf and long bean kalasan coconut emulsion

Beef Rendang (DF)(GF)(SP)

Minang style 48 hours slow cooked Tokusen wagyu short ribs, coconut milk, coal cassava and sambal ijo coulis

Jagung Seraya Soup (S)(GF)(VG)

Karangasem Mountain hybrid sweet corn veloute, onion confit, braised moringa leaves, anise and curry foam

Sate Campur (N)(P)(SP)

Madura style lamb skewers with peanut sauce, authentic Beringkit beef lemongrass skewers with sambal matah, Sangeh pork satay and sambal matah

Tegalan

From The Farm

Kacang Kara (GF)(N)(VG)

Jejeruk Jimbaran style braised fava bean, quinoa, peanut, undis, and aromatic ginger

Pepes Mushroom (GF)(VG)

Charcoal tempe, chilli, lemongrass, kaffir lime and galangal sauce

Tahu Kalasan (GF)(VG)

Balinese style tofu curry, coconut milk, ginger and our Farm Terrace vegetables

Waluh Metambus (DF)(GF)(N)(V)

Baked organic pumpkin, Mengwi Farm stingless honey, red cabbage sauerkraut and Munti Gunung cashew cream

Accompagnement

Nasi Merah (GF)(SP)(VG)

Steam fragrant organic red rice from Jati Luwih farm

Tumis Labu (GF)(VG)

Spring chayote, chili, and tomato

Terong Balado (DF)(GF)(SP)(VG)

Eggplant, kemangi, sambal

Urab Potato (GF)(SP)(VG)

Sweet potato, coconut, garlic

Pemanis

Sweets

Le Cuvee Sakanti Bali (GF)(N)

Local Mas banana and pineapple confiture, chocolate flourless biscuit, passion fruit ganache, Mango curry leaves sorbet

Deconstructed Klappertaart Light

Coconut mousse, opalys emulsion, cinnamon soaked raisin and coconut sable

Ice Campur (GF)

Fermented tape singkong cassava, grass jelly, kolang kaling and kalamansi cream

Kolak Pisang (GF)

Confit jiggery kepok banana, pumpkin puree, pressed tart and pandan sorbet

Housemade Ice Cream and Sorbet

1 Scoop

2 Scoops

3 Scoops

Sorbet (GF)(VG)(WB)

Mango curry leaves

Raffles Farm Terrace pandan

Passion fruit Bali long pepper

Coconut

Ice Cream (V)

Gianyar candlenut

Mengwi Farm stingless honey

Cuvee Bali, single origin Bali chocolate

Cashew nut leave from our Farm Terrace

(A) Alcohol (DF) Dairy Free (GF) Gluten Free (N) Nuts (P) Pork (S) Seafood
(SP) Spicy (V) Vegetarian (VG) Vegan (WB) Wellbeing

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.