



roso

RASA NUSA

UNLIMITED CULINARY DISCOVERY

Rasa Nusa invites you to experience an unlimited tasting journey through 22 signature dishes inspired by Indonesia's rich culinary heritage.

6 PM - 9 PM
IDR 400.000++/pax



APPETIZER

Serombotan

Steamed local vegetables, peanut sauce, chili, coconut, kaffir lime

Gurita Asam Pedas

Poached "Sanur" octopus, micro salad, beans, chili dressing

Serak Terung

Papua crab, grilled and smoked eggplant, asam cakala



MAIN COURSE

Tempe Balado

Chili coulis, kaffir lime

Kecipir Bakar

Grilled winged beans, shallot, chili, kaffir lime

Tum Ayam

Steamed chicken in banana leaves with "Rajang spicy"

Rujak Scallop

Pan seared "Lombok" scallop, seaweed, "Trijata" berries, chili plum dressing

Balon Udang

Vannamei shrimp, tempura, kemangi, and green chili dipping

Udang Bakar

Char grill king prawn, sambal, "belimbing wuluh"

Kakap Kukus

Steamed snapper fillet, ginger, lemongrass

Woku Ikan Nila

"Kintamani" freshwater fish, coconut, pandan, turmeric broth

Sate Kambing

"Madura" famous lamb skewer, peanut sauce

Gulai Kambing

Slow-cooked lamb shoulder, turmeric, coconut sauce, shallot

Rendang Pipi Sapi

"Minangkabau" style braised beef cheek, coconut, chili

Buntut Bakar

AUS char grill oxtail, coriander, soy, chili

Babi Goreng

"Payangan" crispy pork belly, "rawit sambal"

Babi Kecap

Local pork belly, ginger, sweet soy sauce, baby kailan



DESSERTS

Es Krim Goreng

Coffee gelato, coffee sauce, crumble, gold leaf

Terang Bulan

Cashew nuts, cheddar cheese, condensed milk, tuile.

Pisang Rai

Desiccated coconut, chocolate honeycomb, palm sugar cremeux.

Surabi Kuah

Jack fruit, fluid gel, tuile, marigold, kinca.

Colenak

Grilled fermented cassava, palm sugar coconut, tuile, meringue.