

RUMARI

A valentine's EVENING AT RUMARI

14 & 15 February 2026

6.00pm onwards

From IDR 3,000,000++ per person



Perched on the hilltop overlooking Jimbaran Bay, Rumari presents a six-course dining journey shaped by Indonesian flavours and contemporary finesse. Each course is thoughtfully created to reflect the artistry of the culinary team and the quiet elegance that defines the house style.

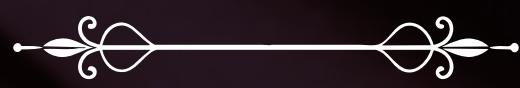
Reservations

E-mail : dining.bali@raffles.com

WhatsApp : (62) 811 3820 9559

RUMARI

Valentine's Dinner Set Menu



AMUSE-BOUCHE

Mini foie gras tart, Granny Smith salsa, apple coulis

Beef tartare, cured egg, Baeri caviar

Black truffle arancini, parsley aioli

CATCH OF THE DAY

Chili leche de tigre, grilled corn, avocado, lime gel,

Kristal Caviar Kaviari

FOIE GRAS

Pan-seared foie gras, Jerusalem artichoke,
black garlic

CANADIAN LOBSTER

Butter-poached Canadian lobster, fennel,
saffron aioli, bisque

BURRATA RAVIOLI

Burrata and mascarpone ravioli, king mushroom,
black truffle

WAGYU BEEF TENDERLOIN

Char-grilled stockyard Wagyu MB 9+, chestnut,
king mushroom, périgourdine sauce

BERRIES PAVLOVA

Meringue, mixed berry compote, raspberry sorbet,
strawberry elastic, cassis foam