

RUMARI

BASTILLE DAY WINE DINNER

MENU

Pak Oka

Tuna Tartare / Olive / Burrata

Champagne Lafalise Froissart Cuvée Réserve

Champagne, France

A family-owned grower Champagne from Verzenay in the Montagne de Reims, crafted from organically farmed vineyards. A blend of Meunier, Pinot Noir and Chardonnay, it offers vibrant orchard fruits, delicate floral notes and a fine, persistent mousse—an elegant expression to begin the evening.

Baturiti

Heritage Pig Terrine / Foie Gras

Domaine Christophe et Fils, Chablis

Chablis, Burgundy

For generations, Domaine Christophe et Fils has cultivated Chardonnay on the ancient Kimmeridgian limestone soils that define Chablis. Bright citrus, crisp orchard fruits and remarkable minerality create a wine of freshness and precision.

Sibang

Crayfish / Pomelo / Cocktail Sauce

Domaine Christophe et Fils, Petit Chablis

Chablis, Burgundy

Harvested by hand from organically farmed vineyards, this Petit Chablis captures the lively side of Chardonnay. Fresh, vibrant and mineral-driven, it showcases the purity and elegance for which the region is renowned.

Catch of the Day

Fish / Bouillabaisse

Domaine du Clos des Poulettes, Bourgogne Blanc Côte d'Or

Côte d'Or, Burgundy

Produced from mature Chardonnay vines rooted in clay-limestone soils, this Burgundy reveals generous fruit, lively acidity and a long saline finish with subtle almond notes. A graceful reflection of the Côte d'Or's celebrated terroir.

Tokusen Beef

Tenderloin / Bourguignon Style

Domaine Louis Lequin, Santenay 1er Cru "La Comme"

Santenay, Côte de Beaune

From one of Santenay's most distinguished Premier Cru vineyards, "La Comme" is crafted entirely from Pinot Noir. Aged for 20 months in oak, it offers elegant aromas of cherry and mocha, balanced by silky tannins and remarkable finesse.

Domaine du Clos des Poulettes, Bourgogne Rouge Côte d'Or

Côte d'Or, Burgundy

Made from young Pinot Noir vines and aged in oak for 12 months, this Burgundy is expressive and approachable, with notes of red berries, gentle spice and fresh acidity. Smooth and fruit-forward, it offers a refined finale to the evening.

Bedugul

Berries / Lemon / Pavlova

Dessert Cocktails

