

RAFFLES
BALI

Dining
DESTINATION



THE SECRET CAVE

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

 [rumaribali](#)

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RUMARI



The Secret Cave Classic Package

IDR 7,500,000++ per couple

Includes amuse bouche, degustation menu, and welcome cocktails

Premium Champagne Package

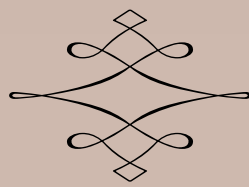
IDR 11,500,000++ per couple

Includes amuse bouche, degustation menu and
a bottle of Billecart-Salmon Champagne, Brut Réserve

Luxury Champagne Package

IDR 13,000,000++ per couple

Includes amuse bouche, degustation menu and
a bottle of Billecart-Salmon Champagne, Brut Rosé



MENU

Amuse Bouche Chef selection

Bedugul Beetroot Variation

Red ribbons, candied pickle, Yellow roasted
White wine vinaigrette, Herbs oil, Oscietre Kaviari Caviar

Plaga Heirloom Carrot

Local Goat cheese panna cotta, carrot texture
House smoked Tabanan free range duck breast, Stingless honey

Organic Onion

Slow roasted white onion, foie gras, tamarind gel,
Buckwheat crumb

Potato Texture

Slow roasted wagyu beef tenderloin, potato risotto,
king mushroom and truffle jus

Raspberry, Ginger, Dulcey Chocolate

Valrhona 32% blond dulcey, raspberry texture, ginger

Petit Four



PURNAMA HONEYMOON BALE

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LOLOAN
Beach Bar and Grill



The Purnama Classic Package

IDR 6,000,000++ per couple

Includes amuse bouche, degustation menu, and welcome cocktails

Premium Champagne Package

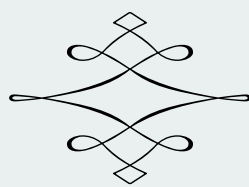
IDR 9,500,000++ per couple

Includes amuse bouche, degustation menu and
a bottle of Billecart-Salmon Champagne, Brut Réserve

Luxury Champagne Package

IDR 12,000,000++ per couple

Includes amuse bouche, degustation menu and
a bottle of Billecart-Salmon Champagne, Brut Rosé



MENU

Amuse Bouche Chef selection

Ottoro Tuna

Tuna, caramelized onion, orange sauce, wasabi leaf, soy caviar

Amaebi Prawn

Fennel puree, zucchini, clam, caviar “kaviari”, local herb dressing

Black Ink Spaghetti

Sea urchin, cuttlefish, asparagus, bottarga

Red Mullet

Cannellini bean, tomato relish, golden beet, kaffir lime jus

Passion Fruit Sorbet

Coconut Texture

Slow roast baby banana, dark rum banana ice cream

Petit Four

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THE FARM TERRACE

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LOLOAN
Beach Bar and Grill



THE FEAST FARM TERRACE FROM THE LAND

The Feast Farm Terrace Classic

IDR 12,800,000++ per 4 person

IDR 19,200,000++ per 6 person

Welcome cocktails and Free flow Non Alcoholic beverage

Premium The Feast Package

IDR 17,600,000++ per 4 person

Welcome Cocktail, 1 bottle of Corte Giara Pinot Grigio,

1 bottle of Tormaresca Neprica Negroamaro

IDR 26,400,000++ per 6 person

Welcome Cocktail, 2 bottle of Corte Giara Pinot Grigio,

2 bottle of Tormaresca Neprica Negroamaro

Luxury The Feast Package

IDR 21,200,000++ per 4 person

Welcome Cocktail, 1 bottle of Miraval cotes de Provence Rose,

1 bottle of Louis Jadot Bourgogne Pinot Noir

IDR 31,800,000++ per 6 person

Welcome Cocktail, 2 bottle of Miraval cotes de Provence Rose,

2 bottle of Louis Jadot Bourgogne Pinot Noir

Prestige The Feast Package

IDR 42,200, 000, ++ per 4 person

Welcome Cocktail, 1 bottle of Miraval cotes de Provence Rose,

1 bottle of Louis Jadot Bourgogne Pinot Noir and 1 Bottle Krug Grande cuvee

IDR 73,800, 000, ++ per 6 person

Welcome Cocktail, 2 bottle of Miraval cotes de Provence Rose,

2 bottle of Louis Jadot Bourgogne Pinot Noir and 2 Bottle Krug Grande cuvee



Antipasti

Smoked Grilled eggplant, Java Burratta, Roasted sugar pie Pumpkin, Sage, pine nuts
Jamon, Salami, Tomme Sinabun Olives, Heirloom tomato, Marinated Red bell pepper

Butcher Board

Dry Aged Wagyu Tomahawk Sausage selection

Sauce

Chimichurri, Orange, stingless honey, Demi-glace sauce, Peppercorn beef jus, Mustard

The Garden

Tomato Provencal, garlic, parsley, tGrilled Zucchini olive oil, basil

Grilled Jumbo Asparagus, brown butter and almonds, Roasted rosemary baby potato

Seasonal European Mini Pastry

Tart yuzu coconut tart, Classic baba au rhum, Pustachio choux, Burn cheese cake

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THE FEAST FARM TERRACE FROM THE LAND AND OCEAN

The Feast Farm Terrace Classic

IDR 12,800,000++ per 4 person

IDR 19,200,000++ per 6 person

Welcome cocktails and Free flow Non Alcoholic beverage

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IDR 17,600,000++ per 4 person

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Welcome Cocktail, 2 bottle of Miraval cotes de Provence Rose,

2 bottle of Louis Jadot Bourgogne Pinot Noir and 2 Bottle Krug Grande cuvee



Antipasti

Smoked Grilled eggplant, Java Burratta, Roasted sugar pie Pumpkin, Sage, pine nuts
Jamon, Salami, Tomme Sinabun Olives, Heirloom tomato, Marinated Red bell pepper

Butcher Board

Wagyu Beef Tenderloin Bamboo Rock Lobster Catch of the day Red Snapper

Sauce

Chimichurri, Herloom tomato salsa, Sambal Matah, Garlic Butter Sauce

The Garden

Tomato Provencal, garlic, parsley, Grilled Zucchini olive oil, basil

Grilled Jumbo Asparagus, brown butter and almonds, Roasted rosemary baby potato

Seasonal European Mini Pastry

Tart yuzu coconut tart, Classic baba au rhum, Pustachio choux, Burn cheese cake

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BEHIND THE DOOR

A One of a Kind Gastronomy Journey

Celebrate exceptional events with only those few who matter most. Allow us to curate your indelible dining experience at The Private Room, as you wish. Your personal favorites, presented by our Culinary team from the freshest produces in the island, paired with a selection of Old World wine and the finest Champagne. Each dining experience is uniquely showcased in iconic Raffles style.

The epitome of our legendary service for your ultimate private celebration.

Starts from IDR 40,000,000++

For a party of six to ten

TERMS AND CONDITIONS APPLY

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