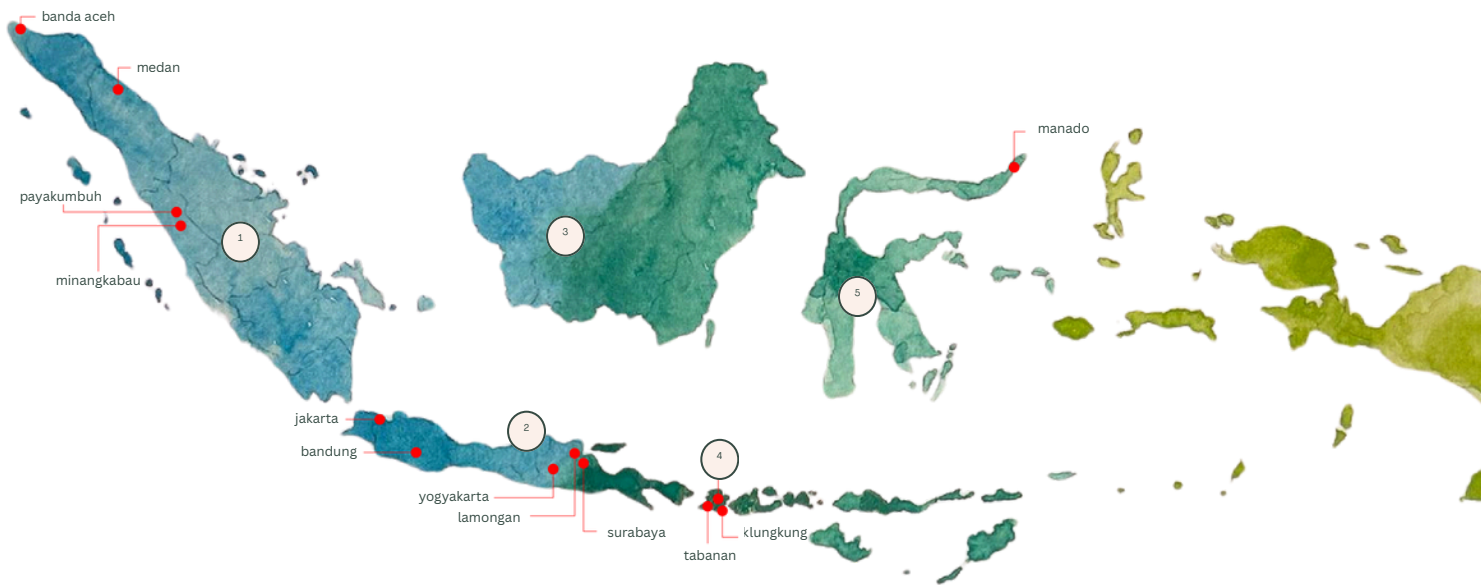


THE TASTE THE ARCHIPELAGO MENU



CELEBRATING INDONESIA'S
CULTURAL CUISINE

- 1 SUMATRA
- 2 JAVA
- 3 KALIMANTAN
- 4 BALI
- 5 SULAWESI

THE ROOTS BETWEEN US

Every tree carries its own quiet truth,
passed through roots, whispered to leaves.

At Taru, each dish holds a story,
of land, of hands, of history.

The earth remembers.
So do we.
Its soil, its spice.
What we serve is more than a recipe.
We cook with what grows close,
with what has been offered, not taken.

Teak and tamarind. Turmeric and time.
Chosen with care. Prepared with patience.

A moment grown from many.
Every plate begins long before it's served.
Each flavour holds a piece of the past.
*What's in front of you is an offering,
from the roots up.*

So take your seat. Taste what's here.
Let the story of this place, become part of your own.





'MAKAN PATTI'

(sharing menu for 2)

For the indecisive yet adventurous, our curated sharing menu is a whimsical journey through the vibrant flavours and fragrant whispers of Indonesia—no need to choose, just look to the stars as you indulge in pure discovery.

STARTER

SOTO AYAM {*lamongan, east java*}

chicken noodle soup, boiled egg, shredded chicken, local celery, fried shallot, "koya", "sambal setan" very spicy sambal

MAINS

BEEF RENDANG {*payakumbuh, west sumatra*}

braised beef short ribs, "rendang" sauce, cassava leaves, "sambal hijo"

AYAM BAKAR MADU {*all over Indonesia*}

marinated chargrilled free-range young baby chicken, honey soya spiced glazed, "urap" vegetables, spiced curry sauce, "sambal hijo"

SATE CAMPUR {*all over Indonesia*}

mixed grilled skewers of chicken, market fish, beef, peanut sauce, "sambal matah"

UDANG SAMBAL PETE {*medan, north sumatra*}

chargrilled sweet prawns, stinky beans, marinated in a "sumatra-style spicy sambal"

GULAI NANGKA {*minangkabau, west sumatra*}

curry young jackfruit "nangka" spiced coconut milk sauce

TERONG BALADO {*payakumbuh, west sumatra*}

stir-fried eggplant, stinky beans, 'balado' sauce

URAP SAYUR {*klungkung, bali*}

blanched spinach, long bean, bean sprout, mixed coconut spiced dressing, bitter nut crackers

DESSERT

KOLAK {*all over Indonesia*}

banana curd, jackfruit, pumpkin compote, coconut palm sugar, banana gelato

IDR 2,400 (2 PERSONS)

*selection of rice is available to complement main courses
please advise our team of any particular dietary requirements. all prices are quoted in thousands of indonesian rupiah and subject to 11% prevailing government tax and 10% service charge.

CELEBRATING THE SAMBAL

(the fiery spell)

Born in the volcanic belly of the archipelago, sambal isn't just a condiment; it's a fiery spell in a bowl. Each region has its own version — from the smoky charm of sambal terasi to the green enchantment of sambal hijo, each more bold and mysterious than the last.

HIJO

Sambal hijo, the emerald jewel of Minang cuisine, is a zesty, green chili melody that tickles your tongue with a fresh, herbaceous heat and a whisper of citrus mischief.

MATAH

Sambal matah, Bali's raw and radiant firecracker, bursts with a fragrant medley of lemongrass, shallots, chilies, and lime leaves — a zingy, sunlit breeze with a spicy snap.

SETAN

Sambal setan, aptly named the “devil's sambal,” is a blistering, unapologetic blaze of pure chili fury that storms your senses with wicked heat and leaves only thrill-seekers grinning in its smoky wake.

EMBE

Sambal embe, East Java's crunchy little secret, sizzles with fried shallots and garlic swimming in hot oil — a golden, crispy confetti of flavor that crackles with warmth and savory delight.



STARTERS

GADO-GADO { <i>madiun, east java</i> }	120
long bean, beansprout, baby gem, tofu, potato, peanut, egg, bitter nut crackers, peanuts dressing	
BATAGOR CAMPUR { <i>bandung, west java</i> }	140
fried chicken crispy dumpling, chicken siomay, tofu, potatoes, boiled egg, spiced peanut sauce, kaffir lime	
KROKET DAGING { <i>taru inspiration</i> }	200
pulled beef croquette, sambal mayo, “rendang” sauce	
KAKAP DABU DABU { <i>manado, north sulawesi</i> }	200
cured red snapper, “kemangi” local basil leaves, lime yoghurt, pamelos salad, “dabu dabu” dressing	

MAINS – FROM THE GRILL

SATE CAMPUR { <i>all over indonesia</i> }	180
mixed grilled skewers of chicken, market fish, beef, served with peanut sauce, “sambal matah”	
AYAM BAKAR MADU { <i>all over Indonesia</i> }	280
marinated chargrilled free-range young baby chicken, honey soya spiced glaze, “urap” vegetables, spiced curry sauce, “sambal hijo”	
IKAN BAKAR { <i>pasih beraban, tabanan, bali</i> }	360
marinated fillet fish of the day, grilled lemon, spiced coconut vegetable, “sambal merah”, “sambal kecombrang”	
IGA BAKAR BABI { <i>taru inspiration</i> }	380
organic baby pork ribs, grilled lime, “kalasan” vegetable, “sambal setan” very spicy sambals	

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THE 'HERITAGE CLASSICS'

Experience the rich and diverse flavours of Indonesia
— a tribute to traditional dishes from across the
archipelago. From the spicy Soto Ayam of East Java
to the bold Beef Rendang of West Sumatra, each
plate honors generations of culinary tradition, culture,
and authentic Indonesian taste.

MAINS – HERITAGE CLASSICS

SOTO AYAM { <i>lamongan, east java</i> }	200
chicken soup, boiled egg, shredded chicken, local celery, fried shallot, “koya”, “sambal setan” very spicy sambal	
SOP BUNTUT { <i>jakarta, district center</i> }	260
oxtail beef soup, herbal beef broth, bitter nut crackers, sambal	
BEBEK BENGIL { <i>all over bali</i> }	320
deep fry half local duck, kaffir lime, “kalasan” vegetable, “sambal matah”, “sambal embe”	
UDANG SAMBAL PETE { <i>medan, north sumatra</i> }	420
chargrilled sweet prawns, stinky beans, marinated in a “sumatra-style spicy sambal”	
BEEF RENDANG { <i>payakumbuh, west sumatra</i> }	650
braised beef short ribs, “rendang” sauce, cassava leaves, “sambal hijo”	

MAINS – RICE NOODLE CURRY

NASI GORENG { <i>all over indonesia</i> }	240
chicken fried rice, crackers, chicken satay, ‘acar’ pickle	
NASI GORENG KAMBING { <i>taru inspiration</i> }	275
signature fried rice style with fragrant basmati rice, house-made lamb curry paste, fresh coriander, leek, shallot, garlic, “Telor Dadar” (Indonesian flat omelette), acar, and topping with tender braised lamb curry	
BAKMIE GORENG SEAFOOD { <i>all over Indonesia</i> }	220
seafood fried egg noodles, crackers, market fish satay, ‘acar’ pickle	
MIE NYEMEK { <i>yogyakarta, daerah istimewa yogyakarta</i> }	220
egg noodles, boiled egg, tofu, local celery, bok choy, fried shallot, coconut broth, “koya”, “sambal setan” very spicy sambal	
RAWON SAPI { <i>surabaya, east java</i> }	400
braised wagyu beef, beansprout, salted egg, lime, “keluwak” beef broth	
KARI KAMBING { <i>banda aceh, aceh</i> }	600
braised lamb shank in an “acehnese” curry, infused with aromatic spices coconut milk	

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MAINS – VEGETARIAN

TERONG BALADO {payakumbuh, west sumatra}	140
stir-fried eggplant, stinky beans, 'balado' sauce	
URAP SAYUR {klungkung, bali}	130
blanched spinach, long bean, bean sprout, mixed coconut spiced dressing, bitter nut crackers	
RENDANG TEMPE {taru inspiration}	140
braised soya beancake, green peas, rendang sauce, cassava leaves, "sambal hijo"	
GULAI NANGKA {minangkabau, west sumatra}	130
curry young jackfruit "nangka", spiced coconut milk sauce	

SIDES

JATILUWIH JASMINE WHITE RICE	80
{tabanan, bali}	
PNEBEL ARTISAN RED RICE	80
{tabanan, bali}	
NASI KUNING MEK JUEL {ubud, bali}	80
flavor turmeric coconut yellow rice, grated coconut flavour, mungbean	
TRIO SAMBAL {taru inspiration}	40
sambal matah, sambal embe, sambal hijo	
SAMBAL KEGEMARAN {taru inspiration}	20
selection of 1 portion of sambal from our variety: sambal matah, sambal setan, sambal hijo, sambal merah, sambal embe, sambal terasi, sambal soya	
KERUPUK {taru inspiration}	20
selection of 1 portion of our artisan crackers, please ask our team for the availability	

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THE MODERN WESTERN

Inspired by timeless European flavours and Bali's fresh, seasonal produce, our Western menu is designed to delight in every bite. Enjoy familiar favourites with an elevated twist. From vibrant appetisers to indulgent comfort plates, each plate is meant to be savoured slowly, in good company and sunny surrounds.

STARTERS

PRAWN SPRING ROLL	250
sweet sour aioli, lime	
PROSCIUTTO DI PARMA DOP & MELON	240
seasonal cantaloupe, thinly sliced cured ham	
TARU SATAY	180
assorted mixed grilled of chicken, beef, catch up of the fish and condiment	
FRENCH FRIES	80
tomato sauce, mayonnaise	
ALMAFI FLAT BREAD	235
tomatoes carpaccio, rocket, lemon, sweet prawns, focaccia	
HOUSEMADE TAGLIATELLE AGLIO OLIO	250
garlic, oil, chilli, parsley, pan fried sweet prawns, lemon zest	
<i>*gluten-free pasta available</i>	
MEZE	230
marinated mixed olives, hummus, extra virgin olive oil, focaccia	
TAHINI CAESAR	
baby green leaf, chickpeas crouton, zaatar.	
<i>choose your protein:</i>	
sweet prawns	250
chicken	220

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MAINS *all served with your choice of french fries or salad*

ORGANIC CHICKEN TORTILLAS 260

spiced chicken, avocado, capsicum, tomato, coriander, feta

PORTOBELLO SANDWICH 220

portobello mushroom, bell peppers, melted cheese, sourdough

HAM, CHEESE & TRUFFLE SANDWICH 590

pain brioche, cooked ham, comté cheese, seasonal truffle

SLIDER BY DESIGN

soft bun, gruyère cheese, caramelized onion, baby gem lettuce, and tomatoes.

choose your protein:

– **japanese beef paties** 280

60gr housemade a5 miyazaki beef

– **chicken tender** 260

organic tabanan breaded chicken

– **local caught lobster** 320

lombok slippery lobster

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INDIAN CUISINE

Rooted in centuries of tradition, Indian cooking celebrates aromatic spices, vibrant flavours and the joy of sharing. Our menu brings together beloved classics with the richness and depth of Indian cuisine, inviting you to savour every bite.

TO START

SAMOSA {all over india}	150
potato, green peas, spices, pastry, mint chutney, tamarind chutney	
ALOO PARATHA {punjab, north india}	125
indian flatbread, spice mashed potatoes, butter, dahi (indian yoghurt), spicy achar	
GOBI PARATHA {punjab, north india}	125
indian flatbread, spice grated cauliflower, butter, dahi (indian yoghurt), spicy achar	

MAINS

BUTTER CHICKEN CURRY {delhi, north india}	210
chicken, spices, tomato, butter, fresh cream	
PANEER BUTTER MASALA {delhi, north india}	210
paneer (cottage cheese), spices, tomato, butter, fresh cream	

SIDE

JEERA RICE {all over india}	85
basmati rice, cumin seeds (jeera), whole aromatic spices	

BEVERAGE

MASALA CHAI {all over india}	85
black tea, fresh milk, cardamom, cinnamon, ginger, cloves, black pepper	

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KIDS MEAL

CHICKEN TENDERS

160

crispy chicken strips, tomato sauce

PASTA

140

choice of spaghetti or penne pasta, tomato sauce, bolognese, alfredo

**gluten-free pasta available*

KIDS NASI GORENG

140

fried rice, eggs, soy sauce, chicken

HAM & CHEESE SANDWICH

140

white bread, cooked ham, melted cheese

MINI BURGER

180

beef, melted cheese, tomatoes, green salad

BANANA SPLIT

160

banana, strawberries, vanilla, whipped cream



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