

RIJSTTAFEL

This flagship of Indonesian cuisine is not just one dish but a variety of dishes “build” around the rice (rijst) dishes. Served for over 200 years, the rijsttafel was first presented to the rest of the world in 1889 at the Exposition Universelle in Paris.

All dishes are Indonesian and originating from the country’s different islands.

Indonesian people are very hospitable and always have food prepared in case someone visits them. The more important the guest, the more dishes are presented, and through that tradition we welcome you to be our important guest.

NASI PUTIH

Long grain rice steamed to perfection with fresh, finely chopped spring onion.

NASI GORENG

Fried rice, slightly spice containing finely chopped onion and spring onion.

SATAY AJAM

The well-known chicken satay. Chicken skewers, marinated, grilled and served with peanut sauce.

SATAY KAMBING

Another form of skewer made with lamb but caramelized and basted with rich sweet soy sauce and spices.

KARI IKAN

A fragrant, yellow, line fish curry in a coconut cream, lime leaf and galangal broth.

UDANG PETEH

Stir fry of prawns and edamame beans in a spicy sambal sauce.

SAMBAL GORENG TELOR

Hard boiled eggs served in a rich, spiced tomato sauce.

RENDANG DAGING

Beef, slow cooked in coconut cream and spices. The Sumatran way.

BABI KECAP

Braised pork cooked in reduced sweet soy sauce. With ginger and galangal.

SAYUR LODEH

Aubergine, green beans, cabbage, and bean sprouts in a coconut cream, tumeric and spice broth.

ACAR TJAMPOER

Lightly spiced sweet and sour pickle of cabbage, red pepper and carrot.

SERUNDENG

A condiment accompanying the rijsttafel. Toasted desiccated coconut and finely chopped peanuts.

DESSERT

PISANG GORENG

Fried Banana, Coconut Ice Cream, Whipped Cinnamon Cream

85

KAMAR BIRU MALVA

Pineapple Malva Pudding, Ginger Ice Cream

75

BALI CRÈME BRULEE

Cardamom Infused Rice Milk Crème Brulee

68

CHOCOLATE BROWNIES

Dark Chocolate Brownies, Mascarpone, Raspberry Collee

85