

INDONESIAN RICE TABLES

From 2 persons per rice table. Everyone can choose from two starters. Prices per cover.

RICE TABLE 1

p.p. 29.50 / children 13.50

Soto ayam (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger) **or**
Salad daging sapi (salad with thin slices of fried beef with ground peanuts and sweet soy sauce)

Rendang (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)

Ayam bakar Padang (chicken in a light red sauce from Padang with cumin, cinnamon & clove)

Saté ayam (chicken satay with peanut sauce, one skewer p.p.)

Urapan (lukewarm vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice)

RICE TABLE 2

p.p. 37 / children 16.50

Rice table 1 plus

Sambal udang Palembang (gambas in a red sauce with salam leaves and lemon grass)

Ikan woku-woku (seabass fillet in an orange sauce from Menado with basil)

Saté kambing (lamb satay with sweet soy sauce and red onion, one skewer p.p.)

RICE TABLE VEGETARIAN

p.p. 27 / children 12.50

Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass & ginger) **or**

Salad jamur (salad with fried mushrooms, ground peanuts and sweet soy sauce)

Gulai telur omelet (omelet in a red sauce with coconut milk and salam leaves)

Perkedel jagung (corn fritters seasoned with kurkuma, spring onion and celery)

Tahu bumbu kuning (tofu in a yellow sauce)

Buncis bumbu kuning (stir fried green beans with galangal and salam leaves)

Urapan veg. (lukewarm vegetables with grated coconut, red pepper & kaffir lime leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice)

CHOICE MENUS

Up to 4 p. Everyone can compose their menu with the choice dishes below. Prices per cover.

MENU NASI CAMPUR 1

One starter

Two small main dishes and one vegetable dish

One dessert

with starter or dessert 27

with starter and dessert 31.50

MENU NASI CAMPUR 2

Menu Nasi Campur 1 (3 courses) plus two skewers of saté ayam (*chicken satay*)

37

MENU NASI CAMPUR 3

One starter

Two skewers of saté kambing (*lamb satay with sweet soy sauce and red onion*)

Three small main dishes and one vegetable dish

One dessert

41

CHOICE DISHES

STARTERS

1 **Soto ayam** (*aromatic chicken soup with kaffir lime leaves, lemon grass and ginger*)

2 **Soto vegetaris** (*aromatic soup with kaffir lime leaves, lemon grass & ginger*)

3 **Soto Betawi** (*beef soup from Jakarta with coconut milk*)

4 **Salad daging sapi** (*salad with thin slices of fried beef with ground peanuts and sweet soy sauce*)

5 **Salad jamur** (*salad with fried mushrooms, ground peanuts and sweet soy sauce*)

MAIN DISHES

1 **Ayam bakar Padang** (*chicken in a light red sauce from Padang with cumin, cinnamon & clove*)

2 **Ayam pelalah Lombok** (*chicken in a red curry with coriander seeds, sand ginger & citrus leaves*)

3 **Daging kare Yogya** (*beef tenderloin in a curry with kaffir lime leaves, lemon grass & kemiri nut*)

4 **Rendang** (*beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal*)

5 **Sambal udang Palembang** (*gambas in a red sauce with kemiri, salam leaves & lemon grass*)

6 **Ikan woku-woku** (*seabass fillet in an orange sauce from Menado with basil*)

Vegetarian

7 **Gulai telur omelet** (*omelet in a red sauce with coconut milk and salam leaves*)

8 **Tahu bumbu kuning** (*tofu in a yellow sauce*)

9 **Tempeh mendoan** (*tempeh fried with flour, coriander seeds and spring onion*)

10 **Perkedel jagung** (*corn fritters, seasoned with i.a. kurkuma*)

VEGETABLES

1 **Urapan** (*lukewarm vegetables, grated coconut, shrimp paste, red pepper & kaffir lime leaves*)

2 **Urapan veg.** (*lukewarm vegetables, grated coconut, red pepper & kaffir lime leaves*)

3 **Cap cai** (*stir fried vegetables with oyster sauce or vegetarian stir fry sauce*)

4 **Buncis bumbu kuning** (*stir fried green beans with galangal and salam leaves*)

DESSERTS

1 Tropical **ice cream** & **sorbet**

3 scoops of your choice: **ginger**, **coconut**, **mango**, **watermelon** & **lemon grass**

2 **Pisang goreng** (*fried banana with palm sugar sirop*)

3 **Bubur campur** (*tapioca pearls with coconut cream, black sticky rice & Javanese sugar with pandan*)

4 **Kue dadar** (*crêpe with Javanese sugar and grated coconut with a scoop of ginger ice cream*)



jun **INDONESIAN CUISINE**

A LA CARTE

In the à la carte menu you can choose per cover a main course. In addition you can, if you wish, order a starter, side dish(es) or a dessert.

STARTERS

Soto ayam (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)	8.25
Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass & ginger)	7.75
Soto Betawi (beef soup from Jakarta with coconut milk)	7.75
Salad daging sapi (salad with thin slices of fried beef with ground peanuts & sweet soy sauce)	9
Salad jamur (salad with fried mushrooms, ground peanuts and sweet soy sauce)	8

MAIN DISHES

Ayam bakar Padang (chicken in a light red sauce with cumin, cinnamon & cloves)	21.25
Ayam pelalah Lombok (chicken in a red curry from Lombok with coriander seeds, sand ginger & citrus leaves)	21.25
Sambal udang Palembang (gambas in a red sauce with salam leaves & lemon grass)	24.25
Ikan woku-woku (seabass fillet in an orange sauce from Menado with basil)	24.25
Daging kare Yogya (beef tenderloin in a curry from Yogyakarta with kaffir lime leaves, lemon grass & kemiri nut)	24.50
Rendang (beef tenderloin in a Sumatran curry with i.a. turmeric leaves & lemon grass)	24.50

All main dishes are served on a plate with white jasmine rice. Prices per cover

VEGETABLE DISHES

Urapan (lukewarm vegetables, grated coconut, shrimp paste, red pepper & kaffir lime leaves)	7.75
Urapan veg. (lukewarm vegetables, grated coconut, red pepper & kaffir lime leaves)	7.75
Cap cai (stir fried vegetables with oyster sauce or vegetarian stir fry sauce)	7.75
Buncis bumbu kuning (stir fried green beans with galangal and salam leaves)	7.75

SIDE DISHES

Saté ayam (chicken satay with peanut sauce, 3 skewers)	9.75
Saté kambing (lamb satay with soy sauce and red onion, 3 skewers)	10.25

DESSERTS

Tropical ice cream & sorbet	7.75
3 scoops of your choice: ginger , coconut , mango , watermelon & lemon grass	
Pisang goreng (fried banana with palm sugar sirop)	7.75
Bubur campur (tapioca pearls with coconut cream, black sticky rice, Javanese sugar & pandan)	7.75
Kue dadar (crêpe with Javanese sugar and grated coconut with a scoop of ginger ice cream)	7.75