

## Our Cocktails


<b>Seduction</b> – Without alcohol	15
<b>Karma</b> – You will be served what you deserve!	15
<b>Negroni Sweet</b> – Gin, Martini Rosso, Campari	15
<b>Dark 'N' Stormy</b> – Dark Rum, Ginger Beer	15

## --- Our Mini Rijsttafels ---

### **The Sultan of Tinder** 57

- Smoked Mackerel, Indonesian Spices -
- Mussel, Squid, Prawn, and Fresh Fish in a Citrus-Tamarind Broth -
- Balinese Watermelon, Sesame, and Indonesian Basil Foam -
- Today's Fresh Fish, in a Javanese Sauce – or – Sumatran Lamb Stew, Rice -
- Electric Sensations, Sorbet, Cake, and Fruit –

 *France, Loire, Pouilly Fumé, André Dezat et Fils* 55

 *Australia, Barossa Valley, Yalumba Samuel's Collection, Shiraz* 50

### **Beautiful People - vegan** 55

- Mushroom Tartare, Indonesian Spices –
- Chilled Manadonese Tomato Soup, Fermented Tofu Ball -
- Balinese Watermelon, Sesame, and Indonesian Basil Foam -
- Spicy Aubergine and Fermented Tofu, Oyster Mushrooms, Spicy Fruit Salad, Rice -
- Electric Sensations, Sorbet, Vegan Cake, and Fruit -

 *Italy, Puglia, Masca del Tacco Lu Rappaio, Primitivo di Manduria* 40

### **Oooh Aaah - spicy** 53


- Codfish, Avocado, and Tapioca Mousse -
- Chicken soup with Chili and Tamarind -
- Vegetable Salad with Spicy Peanut Sauce -
- Sumatran Style Prawns in Spicy Red Curry, Side Vegetables, Rice -
- Indonesian Cake with Cinnamon and Cardamom, Sorbet, and Fruit –


 *Austria, Kamptal, Steininger, Grüner Veltliner* 40

## Our Signature Rijsttafel

### Sex, Lies, and Videotape - Rijsttafel 75

- 1<sup>st</sup> - Smoked Mackerel with Indonesian Spices -
- 2<sup>nd</sup> - Mussel, Squid, Prawn, and Fresh Fish in a Citrus-Tamarind Broth -
- 3<sup>rd</sup> - Balinese Watermelon, Sesame, and Indonesian Basil Foam -
- 4<sup>th</sup> Course -
  - Poulet Noir Label Rouge Chicken from France, Aromatic Indonesian “Rudjak” Sauce -
  - Sumatran Style Prawns in Red Curry -
  - Lamb Cutlets in a Sweet and Hot Sauce -
  - Steamed Vegetables with Roasted Coconut, Rice, Pickled Vegetables -
- 5<sup>th</sup> - Electric Sensations, Sorbet, Cake, and Fruit –

 *France, Languedoc, Laurent Miquel, La Verité, Viognier* 55

 *France, Burgundy, Bourgogne Rouge, Domaine de Ruere, Pinot Noir* 50

## Our Food A la Carte

Soup - Mussel, Squid, Prawn, and Fresh Fish in a Citrus-Tamarind Broth	16
Soup – Spicy Chicken with Chili and Tamarind	16
Soup – Chilled Manadonese Tomato Soup, Fermented Tofu Ball (Vegan)	16
Trio of Delicacies – Codfish and Avocado Mousse, Smoked Mackerel Tartare, Mushroom	16
Satay of Rabbit and Satay of Fish, Balinese “Lilit” Style	16
Balinese Watermelon, Sesame, and Indonesian Basil Foam (Vegan)	16
---	
Spicy Sumatran Beef Curry, Side Veg, Rice	28
Slow-cooked Lamb Stew, Medium Spicy, Side Veg, Rice	28
Today’s Fresh Fish or, Prawns, in Red Curry, Side Veg, Rice	31
Poulet Noir Label Rouge Chicken from France, Aromatic Indonesian “Rudjak” Sauce, Side Veg, Rice	31
Today’s Vegan Dish, Rice	28
---	
A Choice of Desserts	12
Espresso Martini	15
<i>Suggestion – Try our heavenly 3-glass wine arrangement</i>	20

**For detailed allergen information, please ask our servers.**