

OUR FOOD A LA CARTE

A NORTH SEA FIRST COURSE WITH ASIAN AND WEST INDIAN TOUCHES Smoked Mackerel, Smoked Dutch Eel, Intense Codfish and Avocado Mousse, Balinese Roasted Watermelon	18
A VEGETARIAN FIRST COURSE WITH INDIAN AND INDONESIAN TOUCHES Spice-Yoghurt Stuffed Potato Shell, Broccoli Cutlet, Balinese Roasted Watermelon, Peanut Salad	16
SEAFOOD SOUP JAVANESE STYLE A Delicately Flavoured Soup with Prawns and Seafood, Broth of Candlenuts and Coconut Milk	19
VEGETABLE SOUP JAVANESE STYLE A Delicately Flavoured Soup with Exotic Vegetables, Broth of Candlenuts and Coconut Milk	18

BUTTER FRENCH GUINEA FOWL – AN INDIAN CLASSIC RE-IMAGINED Creamy and Buttery Gravy, Pumpkin Crush, Samphire	28
DUTCH CORN-FED CHICKEN – SMOKY, CASHEW NUT SAUCE INDIAN STYLE Creamy and Light Sauce, Pumpkin Crush, Samphire	24
TENDER LAMB CUTLETS – REDUCED HERBAL SAUCE Typical North Indian Flavours, with Parsnip and Thyme Mousse, Salty Fingers	30
VENISON BIRYANI – A ROYAL INDIAN TREAT The Indian Classic Elevated with a Wild Venison Version, Pomegranate Raita, Greens	28
VENISON CURRY – ANOTHER INDIAN CLASSIC RE-IMAGINED Typical North Indian Spices, Pomegranate Raita, Greens	28
FRESH FISH WRAPPED IN BANANA LEAVES A Spicy Southern Indian Classic, with Asparagus Poriyal	26
JUMBO PRAWNS SUMATRAN STYLE – AN INDONESIAN CLASSIC A Spicy Sumatran Red Chili Sauce, Tropical Fruit Salad with Palm Sugar, and Tamarind	28
A VEGETARIAN MEAL – FROM AN EVOLVED INDIAN VIEWPOINT Tofu ‘Sandwich’, Spicy Himalayan Style Baby Potatoes, Lentil Cutlets	24

EXTRA INDIAN LONG-GRAIN RICE	4
SPICY HIMALAYAN STYLE BABY POTATOES	7
GREENS FROM THE LAND AND THE SEA Parasnip and Thyme Mousse, Salty Fingers, Samphire and Asparagus	12

THE MOST EXOTIC FEELINGS – A MODERN DESSERT Electric Sensations, Ice Cream / Sorbet, Cake / Fruit	15

For detailed allergen information, please ask our servers

OUR COCKTAILS

SEDUCTION – WITHOUT ALCOHOL

KARMA – YOU WILL BE SERVED WHAT YOU DESERVE!

SHE SAID GYM, I HEARD GIN

DARK N' STORMY

LOVE AND LEMONS

SLEEPLESS IN AMSTERDAM

15

OUR SUGGESTED MENUS

LIVE FROM JAKARTA - AN INDONESIAN RIJSTTAFEL

An Extravagant Presentation of Fish, Seafood, Meat, and Vegetables followed by an Unexpected Dessert

4 COURSES 69 WINE PAIRING 2 GL 19

THE SULTAN AND I – INDIAN AND INDONESIAN

A North Sea First Course with Asian and West Indian Touches

France, Loire, Pouilly Fumé, André Dezat et Fils

Seafood Soup Javanese Style

Butter French Guinea Fowl, Tender Lamb Cutlet, Rice and Vegetables

France, Alsace, Pinot Noir, Gustave Lorentz, Evidence Organic

The Most Exotic Feelings – A Modern Dessert

4 COURSES 69 WINE PAIRING 2 GL 19

THE TIGER – ASIAN VEGETARIAN

A Vegetarian First Course with Indian and Indonesian Touches

France, Alsace, Pinot Noir, Gustave Lorentz, Evidence Organic

Vegetable Soup Javanese Style

Tofu 'Sandwich', Spicy Himalayan Baby Potatoes, Curried Lentil Cakes, and Rice

Austria, Kamptal, Steininger, Grüner Veltliner

The Most Exotic Feelings – A Modern Dessert

4 COURSES 63 WINE PAIRING 2 GL 19