

OUR FOOD A LA CARTE

Majestic Starters

North Sea Fish with Indonesian and West Indian Touches Smoked Mackerel, Intense Codfish and Avocado Mousse, Balinese Roasted Watermelon	15
Vegetarian Starter with Indian and Indonesian Touches Spice-Yoghurt Stuffed Shell, Broccoli Cutlet, Balinese Roasted Watermelon, Peanut Salad	15
Tender Lamb Cutlets Reduced Indian Inspired Sauce of Green Herbs	16
Seafood Soup Indonesian Style A Delicately Flavoured Soup with Prawns and Seafood, Broth of Candlenuts and Coconut Milk	17
Light and Exotic Vegetable Stew A Delicately Flavoured Stew with Exotic Vegetables, Broth of Candlenuts and Coconut Milk	15

Signature Main Courses

Venison Biryani - A Royal Indian Treat Venison from the Dutch Wild with an Aromatic Explosion of Spices and Rose Water	26
Slow-Roasted Guinea Fowl (30 mins) An Indian Classic Re-Imagined, in a Creamy Almond Gravy, with 'Label Rouge' Guinea Fowl from France	26
Indonesian Slow-Cooked Spicy Beef Stew Rendang Our Sumatran Version is enriched with Candlenuts and Indonesian Bay Leaves	26
Fresh Fish Wrapped in Banana Leaf A Spicy South Indian Classic, in a Reduced Tomato-Based Sauce	24
Dutch Corn-Fed Chicken A Smoky and Creamy Cashew Nut Based Very Mildly Spiced Sauce	24
Jumbo Prawns Sumatran Style – A Spicy Indonesian Classic Red Sauce of Chili, Onions, and Red Peppers	25
Roasted Cottage Cheese, Broccoli Cutlet, Lentil Cakes, Vegetables A Rich Vegetarian Main Course with Evolved Indian Flavours	24

(All Main Courses served with Rice)

Side Dishes

Spicy Himalayan Baby Potatoes, Pumpkin Crush	8
Green Vegetables, Pumpkin Crush	12

Our Signature Dessert

The Most Exotic Feelings Electric Sensations, Sorbet, Cardamom and Cinnamon Cake, and Fruit	15
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For detailed allergen information, please ask us

OUR SUGGESTED MENUS

The Sultan and I – Signature Indonesian Rijsttafel

Smoked Mackerel, Dutch Eel, Intense Codfish and Avocado Mousse, Balinese Roasted Watermelon

France, Loire, André Dezat et Fils, Pouilly Fumé

Seafood Soup Indonesian Style

Spicy Sumatran Style Jumbo Prawns, Classic Slow-Cooked Beef Stew, Dutch Corn-Fed Chicken with a Smoky Cashew Nut Sauce, Vegetables, Rice

Austria, Kamptal, Steininger, Grüner Veltliner

The Most Exotic Feelings – Electric Sensations, Sorbet, Cardamom and Cinnamon Cake

4 Courses 67

Wine Pairing 19

Beautiful People – Modern Indian and Indonesian

Intense Codfish and Avocado Mousse, Tropical Fruit and Tamarind, Balinese Roasted Watermelon

France, Loire, André Dezat et Fils, Pouilly Fumé

Spicy Fish Wrapped in Banana Leaf, Javanese Vegetable and Peanut Salad

Slow-Roasted Guinea Fowl, Rice

Portugal, Alentejo, Terra d'Alter, Tinto Reserva

The Most Exotic Feelings – Electric Sensations, Sorbet, Cardamom and Cinnamon Cake

4 Courses 51

Wine Pairing 19

The Tiger – Asian Vegetarian

Spice-Yoghurt Stuffed Shell, Balinese Roasted Watermelon, Vegetable and Peanut Salad

France, Loire, André Dezat et Fils, Pouilly Fumé

Light and Exotic Vegetable Stew Indonesian Style

Roasted Cottage Cheese, Broccoli Cutlet, Lentil Cakes, Vegetables, Rice

Austria, Kamptal, Steininger, Grüner Veltliner

The Most Exotic Feelings – Electric Sensations, Sorbet, Cardamom and Cinnamon Cake

4 Courses 51

Wine Pairing 19

OUR COCKTAILS

Seduction – Without Alcohol

An ever-changing aromatic spice mix elevated by tonic/fruit/soda, fine-tuned for you

Karma – You will be served what you deserve!

Just tell us what you don't deserve!

She Said Gym, I Heard Gin

Gym, Campari, Vermouth...oops

Dark N' Stormy

The Rum and Ginger Beer classic

Love and Lemons

Sparkling Wine, Elderflower, Mint, etc. for a perfect summer

Sleepless in Amsterdam

Probably more of an after-dinner choice, with coffee naturally

15

OUR BEERS

Gaia – IPA Oedipus

A hoppy, West Coast-style IPA, with some scented fruitiness

7

Thai Thai – Tripel Oedipus

Belgian-style spicy Tripel - perfect beer pairing for our Rijsttafel

7

Lefte Blond

A refreshing, authentic, Belgian abbey beer with a hint of bitterness

7

Heineken

5

Heineken 0%

5

OUR WINES

Champagne, Prosecco, and Cava

France

Champagne, Ayala Brut Majeur, NV gl. 15	80
Champagne, Ayala Brut Nature, NV	95
Champagne, Bollinger Rosé, NV	135
Champagne, Bollinger La Grande Année Brut, Vintage '14	325

Italy

Veneto, La Tordera Valdobbiadene Prosecco 'Brunei' Brut	40
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Spain

Catalunya, Pere Ventura, Cava Brut Rosé	45
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By the Glass

White

Austria, Kamptal, Steininger, Grüner Veltliner, '23	gl. 9	45
France, Loire, Pouilly Fumé, André Dezat et Fils, '22	gl. 11	55

Red

Portugal, Alentejo, Terra d'Alter, Tinto Reserva, '20	gl. 9	45
Italy, Puglia, Masca del Tacco Lu Rappaio, Primitivo di Manduria, '21	gl. 10	50

Delicious Half-Bottles

White

France, Languedoc, Arrogant Frog Ribet Blanc, Chardonnay-Viognier, '22	0,375 L	27,50
France, Loire, Pouilly Fumé, André Dezat et Fils, '22	0,375 L	30

Red

Argentina, Mendoza, Alamos, Malbec, '21	0,375 L	30
France, Rhône, Vidal-Fleury, Côtes Du Rhône, '20	0,375 L	30

White Wines

France, Burgundy, Chanson, Viré-Clessé, '20	55
France, Burgundy, Joseph Faiveley, Meursault Premier Cru 'Blagny', '19	185
France, Burgundy, Domaine Alain Chavy, Puligny Montrachet 'Les Charmes', '20	185
France, Languedoc, Laurent Miquel, La Verité, Viognier, '21	55
France, Rhône, Ogier, Lirac Blanc, Le Petit Paradoxe, '22	45
Germany, Rheingau, Schloss Johannisberg, Riesling Gelblack, '21	55
Italy, Piemonte, Gaja, Rossj-Bass, Chardonnay-Sauvignon Blanc, '21	145
Netherlands, Maastricht, Apostelhoeve Cuvee XII, Müller Thurgau-Auxerrois, '22	65
New Zealand, Marlborough, Cloudy Bay, Sauvignon Blanc, '23	80
Spain, Galicia, Mar de Frades, Albariño, '21	45

Rosé

France, Languedoc, Domaine de Belle Mare, "DUO", Grenache-Cinsault, '22	35
France, Provence, Domaines Ott by Ott, '22	60

Red Wines

Argentina, Mendoza, Catena, Alta Malbec, '20	85
Australia, Barossa Valley, Yalumba Samuel's Collection, Shiraz, '19	50
France, Alsace, Gustave Lorentz, Evidence Organic, Pinot Noir, '22	60
France, Bordeaux, Médoc, Chateau David, Cabernet Sauvignon-Merlot-Cabernet Franc, '22	50
France, Burgundy, Domaines de Ruère, Clemency, '20	60
France, Gaillac, Chateau Clement Termes, Shiraz-Merlot, '20	40
France, Languedoc, Les Granges Rouge, Grenache-Merlot-Cabernet Sauvignon, '22	35
Germany, Pfalz, Ellermann-Spiegel Spätburgunder Trocken, '20	40
Italy, Piemonte, Barolo Patres, San Silvestro, '19	65
Italy, Toscana, Gaja, Brunello di Montalcino, Pieve Santa Restituta, '17	145
Italy, Veneto, Tommasi, Amarone della Valpolicella, '17	120
Spain, Rioja, MDV, Graciano, '17	75

Dessert Wines

France, Bordeaux, Sauternes, La Fleur Renaissance, '19	0,375 L	30
Hungary, Royal Tokaji Aszu, 5 Puttonyos, '16		75