

Our Cocktails

Seduction – Without Alcohol

She Said Gym, I Heard Gin

Love and Lemons

€ 15

Karma – You will be served what you deserve!

The Rum is Getting Low

Sleepless in Amsterdam

The Flying Dutchman – Global Cuisine

France, Champagne, Ayala Brut Majeur NV

Smoked Dutch Eel, Sweet Soy Dressing

--- First Course: The North Sea, The Dutch Landscape, and Beyond ---

Smoked Trout Salad, Tart Apple, and
North Sea Codfish, Avocado, and Tapioca Caribbean-Style Mousse
or

Dutch 'Filet Americain', Pesto Dressing, and
Paté of Dutch Venison
or

Vegetarian Spring Rolls, and
Lychees Stuffed with Spicy Asian Cream Cheese
with

Tropical Fruit Salad, Tamarind, and Palm Sugar-Based Jakarta-Style Dressing, and
Dutch Sourdough Bread

France, Loire, André Dezat, Pouilly Fumé

--- Main Course: Global Delicacies ---

Guinea Fowl from the Dutch Wild, Smoky and Creamy Flavourful Sauce
or

Fresh Fish, Slightly Spicy Sauce, Wrapped in Banana Leaves
or

Roasted Cottage Cheese, Spinach, and Broccoli Cutlet-Based Vegetarian Main Course
with

Pretty Seasonal Vegetable Side-Dish, and Rice Pilaf

*Italy, Puglia, Masca del Tacco, Primitivo di Manduria, or
France, Rhône, Ogier, Lirac Blanc, Le Petit Paradoxe*

--- Sweetest Taboos and After-Dinner Treats ---

Indonesian Layered Cake with Cinnamon and Cardamom, and
A Selection of Rare and Artisanal Dutch Cheeses, Fruit, and Walnut
Fruit Marinated in Elderflower Liquor

Mineral Water, Soft Drinks, Dutch Craft Beers

Amuse & 3 Courses € 65

Drinks Arrangement € 35

Our Signature Indonesian Rijsttafel - The Sultan and I

--- First Course ---

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

France, Loire, André Dezat et Fils, Pouilly Fumé

--- Second Course ---

Seafood Soup Indonesian Style

--- Main Course ---

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

--- Dessert ---

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

4 Courses € 67

2 Glass Wine Pairing € 19

Beautiful People – Modern and Light

--- First Course ---

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

France, Loire, André Dezat et Fils, Pouilly Fumé

--- Second Course ---

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

--- Main Course ---

Slow-Roasted Guinea Fowl, Rice

Portugal, Alentejo, Terra d'Alter, Tinto Reserva

--- Dessert ---

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

4 Courses € 51

2 Glass Wine Pairing € 19

The Tiger – Vegetarian

--- First Course ---

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

France, Loire, André Dezat et Fils, Pouilly Fumé

--- Second Course ---

Light and Exotic Vegetable Soup

--- Main Course ---

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

Austria, Kamptal, Steininger, Grüner Veltliner

--- Dessert ---

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

4 Courses € 51

2 Glass Wine Pairing € 19