

A LA CARTE

First Courses

Seafood Soup Indonesian Style with Prawns and Squid	18
Light and Exotic Vegetable Soup, Broth of Coconut Milk and Curry Leaves (vegan)	16
Fresh Sea Bass Steamed with Spices in Banana Leaf, Small Salad	17
Satay of Chicken (x2) and Satay of Lamb (x2), Small Salad	18
Minced Lamb, Millets, Baby Potatoes, and Balinese Roasted Watermelon	16,50
Tender Lamb Cutlets from the Oven, Reduced Herbal Sauce, Small Salad (20 minutes)	18,50
Balinese Roasted Watermelon, Stuffed Lychee, Peanut Salad (veg/vegan)	16,50
Jakarta-Style Gado Gado Salad of Crispy Tofu, Pumpkin, Spinach, Sprouts, Cucumber, Quail Egg, and a Spicy Homemade Peanut Dressing (veg/vegan)	18

Main Courses

Indonesian Slow-Cooked Spicy Beef Stew Rendang, Side Vegetables	27,50
Filet Supreme of Chicken from Loire, France, Buttery Tomato Gravy, Pineapple Satay	27,50
‘Amsterdamse Bierkip’ – Chicken Slow Cooked in Dark Beer, Side Vegetables	24,50
Duck Slow Cooked in Soy and Spices Balinese Style, Pineapple Satay	29,50
Tender Lamb Cutlets from the Oven, Reduced Herbal Sauce, Baby Potatoes (30 minutes)	29,50
Spicy Fresh Seabass Steamed with Spices in Banana Leaf, Pineapple Satay, Small Salad	27,50
Jumbo Prawns in Sumatran Style Red Curry – Spicy Indonesian Classic, Side Vegetables	27
Roasted Cottage Cheese, Broccoli Cutlet, Lentil Cake, Side Vegetables (vegetarian)	24,50
Spicy Aubergine Curry, Crispy Tofu, Side Vegetables (vegan)	24

Side Dishes

Spicy Himalayan Baby Potatoes, Pumpkin Crush (vegan)	12
Nasi Goreng – Classic Indonesian Fried Rice, with Chicken and Spring Onions	14

Our Signature Desserts

Electric Sensations, Sorbet, Cardamom and Cinnamon Cake, and Fresh Fruit	15
Lychee Lips, Apple Blossoms, and Exotic Fruit Sorbet	17,50
Pears Poached in Cinnamon, Star-Anise and Red Wine, Homemade Sorbet, and Fresh Fruit (vegan/gluten-free)	15

For detailed allergen information, please ask us

MENUS

The Sultan and I – Signature Indonesian Rijsttafel

Smoked Mackerel, Smoked Eel & Sweet Soy, Seabass in Banana Leaf, Balinese Roasted Watermelon

France, Loire, André Dezat et Fils, Pouilly Fumé

Seafood Soup Indonesian Style with Prawns and Squid

Spicy Jumbo Prawns, Classic Slow-Cooked Beef, Sulawesi Style Chicken and Lamb Satay, Sayur Lodeh, Crispy Tempeh in Sesame & Sweet Soy

Austria, Kremstal, Josef Dockner, Grüner Veltliner

Electric Sensations & Sorbet, Cardamom and Cinnamon Cake, Fruit Salad

3 Courses 52,50 / 4 Courses 65

Wine Pairing 2 gl. 18 / Alcohol-Free Savoury Cocktail & Oolong Tea Arrangement 15

Beautiful People

Minced Lamb & Millets, Balinese Roasted Watermelon, and Spicy Baby Potatoes

Austria, Kremstal, Josef Dockner, Grüner Veltliner

Spicy Seabass Steamed in Banana Leaf, Small Salad of Fruit, Veg, and Peanut Dressing (4 Courses)

Or, Classic Indonesian Gado-Gado – Jakarta-Style Salad with Roasted Pumpkin, Spinach, Sprouts, Cucumber, Crispy Tofu, Quail Egg (4 Courses)

Duck Slow Cooked Balinese Style in Soy and Indonesian Spices, Satay of Pineapple, Side Vegetables

France, Rhône, Vidal Fleury Côtes du Rhône

Kisses Make My Skin Feel Weak – Lychee Lips, Apple Blossom, and Exotic Red Fruit Sorbet

3 Courses 55 / 4 Courses 65 / Wine Pairing 2 gl. 18

The Tiger – Vegetarian

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

France, Loire, André Dezat et Fils, Pouilly Fumé

Light and Exotic Vegetable Soup with Coconut Milk and Curry Leaves (4 Courses)

Roasted Aubergine Curry Sumatran Style, Crispy Tofu, Vegetables

Austria, Kremstal, Josef Dockner, Grüner Veltliner

Electric Sensations, Sorbet, Cardamom and Cinnamon Cake

3 Courses 49 / 4 Courses 61 / Wine Pairing 2 gl. 18

Champagne, Prosecco, and Cava

France

Champagne, Bauguet Signature Premier Cru Brut	0.375 L	48
Champagne, Ayala Brut Majeur, NV	0.75 L	105
Champagne, Bollinger, Special Cuvée Brut		145
Champagne, Pommery Brut Rosé, NV		135
Champagne, Bollinger Rosé, NV		155
Champagne, Bollinger La Grande Année Brut, Vintage '14		345

Italy

Veneto, Le Contesse, DOC Treviso, Prosecco Extra Dry		45
Veneto, Kylie Minogue Prosecco Rosé		55

Spain

Catalunya, Pere Ventura, Cava Colleccion Privada Brut		45
---	--	----

Germany

Pfalz, Rudesheim, Pinot Noir, Leitz Motiv Sparkling Rosé 0.0%		45
---	--	----

Wines By the Glass

White

France, Languedoc, Arrogant Frog Ribet Blanc, Chardonnay-Viognier, '25	gl. 8.50	40
Austria, Kremstal, Josef Dockner, Grüner Veltliner '24	gl. 11	55
France, Loire, Pouilly Fumé, André Dezat et Fils, '25	gl. 12,50	62,50

Red

France, Gaillac, Château Clement Termes, Shiraz-Merlot, '23	gl. 9	45
France, Rhône, Vidal-Fleury, Côtes Du Rhône, '22	gl. 11	55

Delicious Half-Bottle Wines

White

France, Loire, Pouilly Fumé, André Dezat et Fils, '24	0,375 L	33
---	---------	----

Red

Argentina, Mendoza, Alamos, Malbec, '23	0,375 L	30
France, Rhône, Vidal-Fleury, Côtes Du Rhône, '22	0,375 L	33

Beers

Netherlands - Heineken, Heineken 0.0%, Amstel Pilsener		5
Netherlands - Texels Skuumkoppe		7
Belgium - Leffe Blond		7
Belgium - De Gulden Draak		7,50

(Ask for other offbeat names!)

White Wines

France, Burgundy, Chanson, Viré-Clessé, '23	65
France, Burgundy, Joseph Faiveley, Meursault Premier Cru 'Blagny', '19	245
France, Burgundy, Domaine Alain Chavy, Puligny Montrachet 'Les Charmes', '20	195
France, Burgundy, Joseph Drouhin, Chassagne Montrachet, '18	185
France, Languedoc, Laurent Miquel, La Verité, Viognier, '22 (vegan)	65
France, Rhône, Ogier, Lirac Blanc, Le Petit Paradoxe, '24	60
Germany, Pfalz, Hanewald-Schwerdt, Riesling Auf der Pochel, '24	55
Germany, Rheingau, Schloss Johannisberg, Riesling Gelblack, '24	75
Italy, Piemonte, Gaja, Rossj-Bass, Chardonnay-Sauvignon Blanc, '23	185
Netherlands, Maastricht, Apostelhoeve Cuvée XIII, Müller Thurgau-Auxerrois, '24	70
New Zealand, Marlborough, Cloudy Bay, Sauvignon Blanc, '24	85
Spain, Galicia, Rias Baixas, Terras Gauda Albariño-Caiño Blanco-Loureira, '24	60

Rosé

France, Languedoc, Arrogant Frog Rosé, Grenache-Syrah-Cinsault, '24	40
France, Provence, Domaines Ott by Ott, '24	70
Germany, Pfalz, Weingut Seckinger, Pinot Noir Rosa, '22	65

Red Wines

Argentina, Mendoza, Catena, Alta Malbec, '21	85
Australia, Barossa Valley, Yalumba Samuel's Collection, Shiraz, '23	50
France, Alsace, Gustave Lorentz, Evidence Organic, Pinot Noir, '23	60
France, Bordeaux, Médoc, Château David, Cabernet Sauvignon-Merlot-Cabernet Franc, '23	50
France, Bordeaux, Pomerol, Clos Bel Air, Merlot, '16	125
France, Burgundy, Catherine et Didier Tripoz Bourgogne Vieilles Vignes, Pinot Noir, '23	65
Italy, Piemonte, Barolo Patres, San Silvestro, '21	75
Italy, Puglia, Terrecarsiche1939, Nicola Insalata, Primitivo, '22	60
Italy, Toscana, Barone Ricasoli, Brolio Chianti Classico, Sangiovese, '22	60
Italy, Toscana, Gaja, Brunello di Montalcino, Pieve Santa Restituta, '20	195
Italy, Veneto, Tommasi, Amarone della Valpolicella, '18	135
Spain, Rioja, Barón de Ley, Reserva, Tempranillo-Graciano, '21	60
Spain, Rioja, Bodegas del Medievo, MDV Graciano, '18	75

Dessert Wines

France, Bordeaux, Sauternes, La Fleur Renaissance, '19	0.375 L	40
Hungary, Royal Tokaji Aszu, 5 Puttonyos, '18	0.5 L	75

A Curated Collection of Alcohol-Free Drinks and Twisted Cocktails

Alcohol-Free Drinks

Pineapple Cinderella – Roasted Cumin, Fresh Mint, Citrus, Pineapple Soda	15
Jim and Tonic – Gin-Like Botanicals, Tonic	15
Seedlip Spritz – Seedlip 94, Aromatic Tonic	15
Heineken 0.0%	5

State-of-the-Art Alcohol-Free Wine Alternatives

Germany

Pinot Noir 0.0%, Rudesheim, Pfalz, Leitz Motiv Sparkling Rosé	45
---	----

Italy

Feral Nr 3, Süd Tirol – Fermented Red Beet, Black Pepper, and Thyme	60
---	----

Classic & Twisted Alcohol-Heavy Cocktails

Gin and Tonic Collection, Gimlet, Martini, Negroni	15
Aperol Spritz, Hugo Spritz	15
Paloma, Tequila Sunrise, Dark N Stormy	15
Manhattan, Old Fashioned, Kir	15
Espresso Martini, Irish Coffee	15
She Said Gym, I Heard Gin (Think Gin, Pineapple, Mint, Spices)	15
Even God is On Their Side (Aquavit, Campari, Lillet Blanc)	15
Karma – You'll be Served What You Deserve!	15