

## A LA CARTE

### First Course - Signature Dishes

|                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
| Seafood Soup Aneka Laut Style with Prawns, Squid, and Fresh White Fish                                                                  | 18,50 |
| Exotic Soup of Jackfruit, Chayote, Shiitake, Broth of Coconut Milk and Curry Leaves (veg)                                               | 18    |
| Smoked Eel on Beetroot Lontong (Compressed Rice), Smoked Mackerel and Sambal Oelek, Seabass in Banana Leaf, Balinese Roasted Watermelon | 18,50 |
| Fresh Sea Bass Steamed with Spices in Banana Leaf, Beetroot Lontong, Radish, Samphire                                                   | 18,50 |
| Minced Lamb and Millets, Baby Potatoes with Tamarind, and Balinese Roasted Watermelon                                                   | 18    |
| Balinese Roasted Watermelon, Stuffed Lychee, Sup Kacang Hijau of Lentils & Radish (veg/vegan)                                           | 18,50 |

### First Courses - Indonesian Classics

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Satay of Chicken (x2) and Satay of Lamb (x2), Pineapple and Cucumber Salad                                                                     | 18    |
| Tender Lamb Cutlets from the Oven, Reduced Herbal Sauce, Pineapple and Cucumber Salad                                                          | 18,50 |
| 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 – Signature Dishes

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|------------------------------------------------------------------------------------------------|-------|
| Filet Supreme of Loire Label Rouge Chicken, Buttery Tomato Sauce, Pineapple and Cucumber Salad | 30    |
| Duck Slow Cooked in Soy and Spices Balinese Style, Pineapple and Cucumber Salad, Veg           | 32    |
| Tender Lamb Cutlets from the Oven, Reduced Herbal Sauce, Baby Potatoes (30 minutes)            | 31    |
| Fresh Seabass Steamed with Spices in Banana Leaf, Pineapple and Cucumber Salad, Veg            | 28    |
| Roasted Cottage Cheese, Broccoli Cutlet, Jackfruit Cake, Beetroot Lontong (vegetarian)         | 27,50 |

### Main Courses – Indonesian and ‘Indisch’ Classics

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| Indonesian Slow-Cooked Spicy Beef Stew Rendang, Side Vegetables                        | 27,50 |
| ‘Amsterdamse Bierkip’ – Chicken Slow Cooked in Dark Beer, Side Vegetables              | 24,50 |
| Jumbo Prawns in Sumatran Style Red Curry – A Spicy Indonesian Classic, Side Vegetables | 27    |
| Spicy Aubergine Curry, Crispy Tofu, Sayur Lodeh (Stew) of Exotic Vegetables (vegan)    | 24    |

*(All main courses are served with Steamed Jasmine Rice)*

### Side Dishes

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Spicy Himalayan Baby Potatoes, Small Gado-Gado Salad (vegan)                | 14 |
| Nasi Goreng – Classic Indonesian Fried Rice, with Chicken and Spring Onions | 14 |

*For detailed allergen information, please ask us*

# MENUS

## The Sultan and I – Signature Indonesian Rijsttafel

Smoked Mackerel, Smoked Eel, Sweet Soy and Beetroot Lontong (Compressed Rice), Seabass in Banana Leaf, Balinese Roasted Watermelon

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

Seafood Soup Indonesian Style with Prawns, Squid, and Fresh Fish, Coconut Milk & Candle Nuts

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

*3 Courses 55,50 / 4 Courses 65*

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

## Beautiful People – Exotic Indonesian Rijsttafel

Minced Lamb and Millets, Baby Potatoes with Tamarind, and Balinese Roasted Watermelon

*Austria, Kremstal, Josef Dockner, Grüner Veltliner*

Spicy Seabass Steamed in Banana Leaf, Beetroot Lontong, Radish and Samphire

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

Duck Slow Cooked Balinese Style in Soy and Indonesian Spices, Pineapple and Cucumber Salad, Veg

*France, Rhône, Vidal Fleury, Côtes du Rhône Rouge*

Kisses Make My Skin Feel Weak – Today's Oriental Pastry, Rose Petals, and Ice Cream

*3 Courses 57 / 4 Courses 66 / Wine Pairing 2 gl. 18*

## The Tiger – Vegetarian Rijsttafel

Balinese Roasted Watermelon, Stuffed Lychee, Sup Kacang Hijau of Lentils with Radish

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

Exotic Soup of Jackfruit, Chayote, Shiitake, Broth of Coconut Milk and Curry Leaves

Roasted Aubergine Curry Sumatran Style, Crispy Tofu, Sayur Lodeh (Stew) of Exotic Vegetables

*Austria, Kremstal, Josef Dockner, Grüner Veltliner*

Pears Poached in Cinnamon, Star-Anise and White Wine, Homemade Sorbet, and Fresh Fruit

*3 Courses 52 / 4 Courses 64 / Wine Pairing 2 gl. 18*

## **A Curated Collection of Alcohol-Free Drinks and Twisted Cocktails**

### **Alcohol-Free Cocktails 15**

Oriental Lady – Roasted Cumin, Fresh Mint, Fruit, Soda

Jim and Tonic – Gin-Like Botanicals, Tonic

Seedlip Spritz – Seedlip 94, Aromatic Tonic

#### **Other**

Heineken 0.0% 5

State-of-the-Art Alcohol-Free Red Wine Alternative:

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

### **Twisted & Classic Alcohol-Heavy Cocktails 15**

She Said Gym, I Heard Gin (Think Gin, Fruit, Mint, Spices)

Even God is On Their Side (Aquavit, Campari, etc.)

Karma – You'll be Served What You Deserve!

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Gin and Tonic, Gimlet, Martini, Negroni

Aperol Spritz, Hugo Spritz

Paloma, Tequila Sunrise, Dark N Stormy

Manhattan, Old Fashioned

Kir

Espresso Martini, Irish Coffee

### **Our Signature Desserts**

Electric Sensations, Sorbet, Indonesian Cardamom and Cinnamon Cake, and Fresh Fruit  
15

Today's Oriental Pastry, Seasonal Ice Cream, Fruity Surprises  
17,50

Pears Poached in Cinnamon, Star-Anise and White Wine, Homemade Sorbet, and Fresh Fruit  
15

Today's Oriental Pudding, Chilled Exotic Soup, Surprise Toppings  
17,50