

# the Sultan and I

Executive chef Sonja Pereira's emotional return to her roots is a feast reserved for festive occasions, when her grand-children would not settle for anything else.

No fewer than twenty individually prepared dishes, because love doesn't ask why !

**otak-otak** grilled fish paté in a peanut chili sauce

**salada asinan segar** crackly crab, mango and pineapple in a refreshing green salad with tamarind

**salada bebek** roasted duck salad with a green turmeric leaves dressing

**soto aneka laut** spicy seafood soup with a citrus tang

**sate kambing** lamb sate with an Indonesian lime and soy sauce

**sate ayam** chicken sate with a peanut sauce

**iga mahkota** lamb cutlets with lilyflowers

**ikan acar kuning** fillet of sea-bream in yellow vinaigrette

**classic rendang** the national dish – spicy beef Padang-style with turmeric leaves

**oblok-oblok** mixed fermented soyabean cooked Jakarta-style

**sambal goreng telur puyuh** quail eggs in a hot curry

**urak arik** stir-fried veg and eggs

**white rice** steamed pandan rice

**yellow rice** a ceremonial must !

**serundeng** coconut peanut condiment

**acar** pickled cucumber condiment

**emping** homemade melinjo nut crackers

**blue pears** sweetened and stewed in Blue Curaçao

**fruit tartar** fresh and seasonal

**rich black-rice pudding** prepared from fermented rice

€ 70

wine suggestions –

w – Sancerre "Ammonites", Matthias et Emile Roblin, Loire, France € 40

w – Clare Valley, Riesling, Petaluma, Australia € 45

r – Callejo Tinto Reserva, Bodegas Feliz Callejo, Ribera del Duero, Spain € 60

## wild orchid

Sonja Pereira and her team offer a panoramic view of contemporary Javanese cooking

**lumpia terbuka** duck perched on a Bandung-style “open” roll with shrimp and chicken

**soto bandung** a classic beef soup with horseradish and glass noodles

**monkfish cobek** West Javanese-style monkfish fillet in a sauce of kencur carrots and lemongrass

**French baby hen** in an East Javanese “begana” sauce of roasted coconut, cumin and coriander

**aubergine blado** crispy eggplant in a hot and sweet chili-onion sauce

**sweet potato and courgette** in a trasi-coconut sauce

**Asian steamed chocolate brownies** with a red fruit sauce and coconut ice-cream

€ 60

w – Marsanne-Roussanne-Viognier, Mitchelton “Airstrip”, Victoria, Australia € 50

w – Sauvignon blanc, Cloudy Bay Vineyards, Marlborough, New Zealand € 60

r – Bourgogne, Domaine Laurent Roumier, Hautes Côtes de Nuits, France € 40

## blue marilyn

Sonja Pereira and Tani Morabe explore Indonesia’s culinary romance with her neighbours

**lumpia basah** a sumptuous steamed winter roll of chicken and shrimp

**spicy chicken soup** with glass-noodles and a “float” of quail-eggs

**sate marangi** garlic marinated beef fillet on a skewer

**prawns sultana** with jackfruit in a creamy sauce

**kambing kecap** lamb fillet, long beans and chillies in a sweet and fiery sauce

**urapan** wok-fried mixed vegetables with grated coconut

**dessert** flan of young coconut with pineapple soup and sorbet

€ 50

wine suggestions –

w - Bourgogne, Saint-Aubin, “La Fontenotte”, France € 60

r – Adelaide Hills, Shiraz, Petaluma, Australia € 75

All dishes listed under each menu are presented - some together, others apart.  
A la carte – Starters and soups - € 15 (minimum of two per person unless ordering a main course )  
Main courses - € 25 Desserts - € 10 For vegetarian options, please ask our staff.