

A la carte

First Courses

Mackerel satay, chili-lime-coconut sauce	9
Chicken satay, peanut chili sauce	9
Curried jackfruit satay	9
Scallop, orange and macadamia nut sauce, seagreens	12
Goose lumpia, clove and cinnamon sauce	12

Main Courses

Wild guinea-fowl, rudjak sauce, tropical fruit, spicy tamarind and palm sugar sauce	18
Spicy prawns, red blado sauce	20
Rendang of beef, classic slow-cooked Indonesian stew	18
Creamy coconut and tofu with pumpkin, mushrooms, lemongrass potato	18

(all served with rice, steamed vegetables with roasted coconut, pickled vegetables in Asian vinaigrette)

Desserts

Assortment of exotic sorbets	8
Warm chocolate and pumpkin cake, chocolate mousse, speculaas cookie	9

Pre-theatre Rijsttafel – 37,50 (2 gl. wines - 12,50) – please order before 6.30 pm

From the Wild

Goose lumpia, clove and cinnamon sauce
Wild guinea-fowl, rudjak sauce
Tropical fruit, spicy tamarind and palm sugar sauce

Podere Angelini,
Primitivo di Manduria
Puglia, Italy

From the Farm

Chicken satay, peanut chili sauce
Mackerel satay, chili-lime-coconut sauce
Curried jackfruit satay

From Grandma's Kitchen

Spicy prawns, red blado sauce
Rendang of beef, classic slow-cooked Indonesian stew
Steamed vegetables with roasted coconut
Pickled vegetables in Asian vinaigrette

Georg Breuer,
Riesling Sauvage
Rheingau, Germany
- or -
Soraighe,
Recioto della Valpolicella
Veneto, Italy

Rijsttafel - The Sultan and I



From the Garden

Deep-fried grasshoppers, kering sauce

From the Sea

Scallop, orange and macadamia nut sauce

Seagreens

From the Wild

Goose lumpia, clove and cinnamon sauce

Wild guinea-fowl, rudjak sauce

Tropical fruit, spicy tamarind and palm sugar sauce

From the Farm (5 courses)

Chicken satay, peanut chili sauce

Mackerel satay, chili-lime-coconut sauce

Curried jackfruit satay

From Grandma's Kitchen

Spicy prawns, red blado sauce

Rendang of beef, classic slow-cooked Indonesian stew

Steamed vegetables with roasted coconut

Pickled vegetables in Asian vinaigrette

From the Laboratory

Electric stimulations

Cold bath of orange blossom

From the Candy Shop

Warm chocolate and pumpkin cake

Chocolate mousse, speculaas cookie, fruit coulis

Rijsttafel 4/5-courses: 43/55

Wine Arrangement

Caves Gales et Cie,

Blanc de Blancs

Luxembourg

- or -

Champagne Ayala,

Brut Majeur, France

Poderi Angelini,

Primitivo di Manduria

Puglia, Italy

Georg Breuer,

Riesling Sauvage

Rheingau, Germany

- or -

Soraighe,

Recioto della Valpolicella

Veneto, Italy

Banyuls,

La Galline Cuvée

Perpignan, France

Wines 3-/4-glasses: 24/31

With Champagne: 34/41

The Tiger



A Progressive Vegetarian / Vegan Menu

Wonton filled with tofu, ginger, sweet sambal

Beetroot and red rice

Rudjak sauce, cloves, ginger and palm sugar

Spicy pumpkin soup with coconut milk

Indonesian 'bitterbal', cassava, chillies

Faux mustard mayonnaise, garlic and Kecap Ingris

Pumpkin croquette, warm spices, Gulai sauce

Creamy coconut tofu with pumpkin

A medley of mushrooms, lemongrass potato and parsnip

Tangy fresh salad of veg, parsnip and nutty toppings

Electric stimulations

Cold bath of orange blossom

Vegan carrot cake with pineapple and pecan

Pink guava sorbet

Orange blossom – coconut mousse

5-course menu 43

Wine Arrangement

Caves Gales et Cie,

Blanc de Blancs

Luxembourg

- or -

Champagne Ayala

Brut Majeur, France

Weinhof Grill,

Grüner Veltliner "Scheiben"

Donauland, Austria

Mar de Frades,

Albariño

Rias Baixas, Spain

Chateau Violet,

Sauternes

Bordeaux, France

Wines: 3-/4-glasses: 24/31

With champagne: 34/41