

A la Carte

First Courses

Chicken satay, peanut-chili sauce	9
Curried jackfruit satay	9
Lamb satay, soy-lime sauce	12
Scallop, orange and macadamia nut sauce, sea greens	12
Goose lumpia, clove and cinnamon sauce	12

Main Courses

Wild guinea-fowl, rujak sauce, tropical fruit, spicy tamarind and palm sugar sauce	18
Seafood soup with tangy citrus overtones	16
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 – 32,50 (2 gl. wines - 12,50) – please order before 6.30 pm

From the Wild

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

Poderi Angelini,
Primitivo di Manduria
Puglia, Italy

From the Farm

Chicken satay, peanut-chili 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

Markus Molitor,
Riesling Haus Klosterberg
Mosel, Germany
- or -
Alice Bel Colle
Brachetto D'Acqui
Piemonte, Italy

Rijsttafel - The Sultan and I



From the Garden (amuse)

Deep-fried grasshoppers, kering sauce

1st Course - From the Sea

Scallop, orange and macadamia nut sauce

Sea greens

2nd Course - From the Wild

Goose lumpia, clove and cinnamon sauce

Wild guinea-fowl, rujak sauce

Tropical fruit, spicy tamarind and palm sugar sauce

3rd Course - From the Farm (5-course menu)

Lamb satay, soy-lime sauce

Chicken satay, peanut-chili sauce

Curried jackfruit satay

4th Course - 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

5th Course - From the Candy Shop

Electric stimulations

Cold bath of orange blossom

Mango panna cotta

Forest fruit coulis with ginger and chili

Rijsttafel 4 / 5 courses: 44,50 / 57,50

Wine Arrangement

La Tordera Asolo Extra Brut,

Prosecco di Valdobbiadene

Veneto, Italy

- or -

Champagne Ayala,

Brut Majeur, France

Poderi Angelini,

Primitivo di Manduria

Puglia, Italy

Markus Molitor,

Riesling Haus Klosterberg

Mosel, Germany

- or -

Alice Bel Colle, Brachetto D'Acqui,

Piemonte, Italy

Chateau Le Pebayle du Hayot

Sauternes

Bordeaux, France

Wines 3-/4-glasses: 24/31

With Champagne: 34/41

The Tiger



A Progressive Vegetarian / Vegan Menu

Aubergine with cobek sauce (amuse)

1st Course

Beetroot and red rice

Rudjak sauce, cloves, ginger and palm sugar

2nd Course

Spicy pumpkin soup with coconut milk

3rd Course

Curried jackfruit satay

Pumpkin croquette, warm spices, Gulai sauce

4th Course

Creamy coconut tofu with pumpkin

A medley of mushrooms, lemongrass potato and parsnip

Tangy fresh salad of veg, parsnip and nutty toppings

5th Course

Electric stimulations

Cold bath of orange blossom

Vegan chocolate and pumpkin cake

Speculaas cookie and chocolate mousse

5-course menu: 44,50

Wine Arrangement

La Tordera Asolo Extra Brut,
Prosecco di Valdobbiadene
Veneto, Italy

- or -

Champagne Ayala
Brut Majeur, France

Weinhof Grill,
Grüner Veltliner "Scheiben"
Donauland, Austria

Mar de Frades,
Albariño
Rias Baixas, Spain

La Galline Cuvée,
Banyuls,
Perpignan, France

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

With champagne: 34/41