

OMG Our signature cocktail with Oriental spices, with / without God's permission 8 / 10

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, rudjak sauce, tropical fruit, spicy tamarind and palm sugar sauce	18
Fish and 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)	

Desserts

Assortment of exotic sorbets	8
Mango panna cotta and forest fruit coulis with ginger and chili	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, rudjak 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, rudjak 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

Rijsttafel 4 / 5 courses: 46,50 / 58,50

Wine Arrangement

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 Pebayle du Hayot,
Barsac, Sauternes, 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

Chocolate mousse, speculaas cookie

5-course menu: 46,50

Wine Arrangement

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

Banyuls,
La Galline Cuvée
Perpignan, France

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

With champagne: 34/41