

*Blue Pepper offers you a culinary journey
through the different islands of Indonesia,
her classic as well as contemporary kitchens.
Welcome!*

We recommend our signature cocktail – OMG – to start your culinary adventure

With Oriental spices, prosecco / alcohol-free

10 / 8

On the Menu ...

Rijstafels

A classic rijsttafel is a tasting menu showcasing dishes from different parts of Indonesia.

All the items listed on the menu are served in small portions.

The Sultan and I – Our Classic Rijstafel

The Sultan and Fish – Our Classic Fish and Seafood Rijstafel

The Tiger – Our Progressive Vegan Rijstafel

The Otter – Our mini-Rijstafel

A la carte Options

Rijsttafel - The Sultan and I

Wine Arrangement

A classic rijsttafel is a tasting menu showcasing dishes from different parts of Indonesia.
All the items listed below are served in small portions and in 4 courses.

1st Course

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

Prosecco di Valdobbiadene,
Veneto, Italy
- or -
Champagne Ayala,
Brut Majeur, France

2nd Course

Lamb satay, soy-lime sauce
Chicken satay, peanut-chili sauce
Curried jackfruit satay

Markus Molitor,
Riesling, Haus Klosterberg
Mosel, Germany

3rd Course

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

Poderi Angelini,
Primitivo di Manduria
Puglia, Italy

4th Course

Electric stimulations
Cold bath of orange blossom
Blueberry and violet panna cotta, pomegranate coulis
White chocolate snow

Chateau Pebayle du Hayot,
Barsac, Sauternes, France

Rijsttafel: 46,50

Wines 3-/4-glasses: 24/31
With Champagne: 34/41

Rijsttafel - The Sultan and Fish

Wine Arrangement

A classic 4-course rijsttafel based on fish, seafood and vegetable dishes. (no meat)

All the items listed below are served in small portions and in 4 courses.

1st Course

Smoked eel, ginger and palm sugar

Beetroot, red rice

Tropical fruit, spicy tamarind and palm sugar sauce

Prosecco di Valdobbiadene,

Veneto, Italy

- or -

Champagne Ayala,

Brut Majeur, France

2nd Course

Scallop, orange and macadamia nut sauce

Mackerel tartare, mild spice blend

Sea greens

Mar de Frades,

Albariño

Rias Baixas, Spain

3rd Course

Spicy prawns, red blado sauce

Hake in a spicy Balinese sauce

Haricots verts with dried tiny shrimps

Steamed vegetables with roasted coconut

Pickled vegetables in Asian vinaigrette

Weinhof Grill,

Grüner Veltliner "Scheiben"

Donauland, Austria

4th Course

Electric stimulations

Cold bath of orange blossom

Blueberry and violet panna cotta, pomegranate coulis

White chocolate snow

Chateau Pebayle du Hayot,

Barsac, Sauternes, France

Rijsttafel: 49,50

Wines 3-/4-glasses: 24/31

With Champagne: 34/41

The Tiger



Wine Arrangement

A progressive 4-course vegan rijsttafel.

All the items listed below are served in small portions and in 4 courses.

1st Course

Beetroot and red rice

Rudjak sauce, cloves, ginger and palm sugar

Prosecco di Valdobbiadene,
Veneto, Italy

- or -

Champagne Ayala
Brut Majeur, France

2nd Course

Spicy pumpkin soup with coconut milk

Weinhof Grill,
Grüner Veltliner "Scheiben"
Donauland, Austria

3rd Course

Jackfruit curry Javanese style

Creamy coconut tofu Balinese style, with vegetables

A medley of mushrooms, lemongrass, and polenta

Tangy fresh salad of veg, daikon, and nutty toppings

Mar de Frades,
Albariño
Rias Baixas, Spain

4th Course

Electric stimulations

Cold bath of orange blossom

Avocado and lime mousse, crumbles

Selection of exotic sorbets

Chateau Pebayle du Hayot,
Barsac, Sauternes
France

Rijsttafel: 46,50

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

With champagne: 34/41

Mini- Rijsttafel - The Otter

Wine Arrangement

A classic mini rijsttafel - a tasting menu showcasing dishes from different parts of Indonesia.
All the items listed below are served in small portions and in 2 courses.

1st Course

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

Prosecco di Valdobbiadene,
Veneto, Italy

2nd Course

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

Poderi Angelini,
Primitivo di Manduria
Puglia, Italy

Rijsttafel: 32,50

Wines 2 glasses: 16

...contd.

A la Carte Options

First Courses

Soft-shell crab, fresh tropical fruit salad in spicy dressing	14
Scallop, orange and macadamia nut sauce, sea greens	15
Smoked eel, beetroot, red rice, ginger and palm sugar sauce	15
A museum of chicken, lamb, and curried jackfruit satays, different sauces	15
Lamb satay, soy-lime sauce	16
Goose lumpia, clove and cinnamon sauce	14

Main Courses

Wild guinea-fowl, rujak sauce, tropical fruit, spicy tamarind and palm sugar sauce	18
Spicy prawns, red blado sauce	21
Hake in a classic Balinese sauce, haricots verts with dried shrimps, pickled veg	24
Rendang of beef, classic slow-cooked Indonesian stew	20
Creamy coconut and tofu with pumpkin, mushrooms, lemongrass potato	18

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

Desserts

Avocado-lime mousse, fresh fruit, crumbles and assortment of exotic sorbets (vegan)	12
Blueberry and violet panna cotta, pomegranate coulis, white chocolate snow, orange blossom ice cream	12