

Rijsttafel – The Sultan and I



Welcome champagne

Goose lumpia with a sauce of cinnamon and clove

Citrus-marinated scallop and seabass, yuzu jelly, wasabi and sweet soy

Spicy salad of chicken/tofu with shredded mango

King crab with tropical fruit, tamarind and a tangy dressing

Germany, Pfalz, riesling kabinet half-trocken, Weingut Anselmann

Italy, Lacrima di Morro d'Alba, Stefano Mancinelli

Saté kambing – saté of lamb with an Indonesian lime and soy sauce

Saté ayam minado - chicken saté with a peanut sauce Minado-style

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

Udang blado - spicy prawns with a fiery red sauce

Sayur Lodeh – vegetables in a coconut milk gravy

Germany, Rheingau, riesling "Sauvage", Georg Breuer, or

Spain, garnacha-syrah, Pagos del Moncayo

Chef's dessert

Tea/Coffee

(all of the above are included in the dinner cruise ticket price)

Pamper yourself from the cash bar



Veuve Clicquot, Ponsardin Brut	95
Dom Perignon, vintage 2003	275
Burgundy, Chassagne-Montrachet, 1er Cru A.C. "Les Caillerets", Domaine .M.Morey, 2010/2011	110
Argentina, Catena Alta Malbec, 2010	100
Tuscany, Avignonesi & Capannelle 50 & 50, 2008	205
Bordeaux, Château Beauregard, Pomerol, 2005	140
Beer, soft drinks	5
Whiskey, gin, vodka, cognac, port	8