

## *Rijsttafel - The Thief of Hearts*

*( from 17.30/18.30 - 20.30, and 20.30 - )*



*Saté of lamb | Indonesian lime and soy sauce*

*Saté of chicken Menado-style | (optional) peanut and chili sauce*

*Saté of mackerel | spicy coconut relish*

*Spicy rujak salad of fresh fruit | tamarind and palm-sugar*

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*Udang blado - jumbo Bay of Bengal prawns | fiery red sauce of chili | sautéed greens*

*- or -*

*French baby hen | East Javanese sauce of roasted nuts | vegetables with grated coconut*

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*Exotic fruit salad with rose water | coconut crème anglaise | orange blossom sorbet*

€ 42

*Ask for our cava & wine arrangement: 3 glasses, € 20*

## *Rijsttafel - The Sultan and I*

*( from 8.30 pm - )*



*Grilled Canadian scallops | sauce of saffron, orange and macadamia nuts*

*Soft shell crab | mango and pineapple in a refreshing green salad with tamarind*

*Lumpia of Dutch goose | cinnamon and clove 'Christmas' sauce*

*Spicy rujak salad of fresh fruit | tamarind and palm-sugar*

*Soto aneka laut | tangy soup of fish and seafood | fresh citrus flavours*

*Saté of lamb | Indonesian lime and soy sauce | pickled vegetables*

*Saté of chicken Manado-style | (optional) peanut and chili sauce | pickled vegetables*

*Daily fresh fish | spicy pangé sauce | sautéed greens*

*Udang blado - jumbo Bay of Bengal prawns | fiery red sauce of chili | sautéed greens*

*French baby hen from Jardin de Loire | East Javanese begana sauce of roasted nuts | sautéed greens*

*Classic rendang | our national dish - spicy slow-cooked beef stew Padang-style with turmeric leaves*

*Chef's dessert*

*€ 75 per person*