

## LUNCH - INDONESIAN RIJSTTAFEL

A real feast of amazing flavours. Originally a tradition introduced by the Dutch, Rijsttafel (rice table) is a great opportunity to try many of the classic Indonesian dishes, prepared **bridges'** way. Your Rijsttafel will include all of the following dishes and a cup of coffee or tea.

**Rijsttafel with dessert | 270 - Rijsttafel without dessert | 190**

*Suggested wines:* Rosé / Riesling / Viognier

## MAINS

### TAHU GULUNG (V)

Spiced tofu rolled in singkong leaves, black sesame seed crusted and served with ginger-carrot dipping sauce

### PESAN KAYU MANIS (V)

Steamed coconut reduction, kayu manis, yellow spices and aromatic lemon basil, wrapped in a banana leaf

### KARE AYAM

Indonesian yellow curry with diced fresh chicken breast and vegetables  
(V) *option:* Indonesian yellow curry with mixed braised vegetables

### RENDANG SAPI

Padang style stewed Australian tenderloin with red beans and smoked cassava  
(V) *option:* Slow-cooked young jackfruit in spiced coconut milk sauce

### SATE LILIT

Balinese spice-minced fish wrapped around lemon grass sticks served with opor lontong, steamed coconut and kayu manis leaf, crispy kacang saur and sambal matah  
(V) *option:* Grilled skewered tempe, vegetables and mushrooms with peanut sauce

### YELLOW RICE (V)

Turmeric-flavoured rice

## SIDES

### ACAR (V)

Pickled jicama and carrot

### SAMBAL TERONG (V)

Classic green chilli sambal with eggplant

### SAMBAL JAGUNG (V)

Fresh corn with fried shallot, chilli and garlic

### TEMPE MANIS (V)

Crispy tempe coated with chilli paste palm sugar

### REMPEYEK (V)

Kaffir lime-flavoured mung bean cracker

### URAP (V)

Blanched, mixed vegetables in a spicy grated coconut dressing

## DESSERT

Tasting plate of steamed sweet-corn custard with burnt caramel, tamarillo mousse with ricotta cream, glazed banana in pandan crêpe and mango sorbet

Prices in Rupiah '000 | 10% tax and 7% service charge will be added to the final bill