



# FRIENDLY CHARITY 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

### MAINS

#### **TAHU GULUNG (V)**

Spiced tofu rolled in singkong leaves, finished with sesame seed crust and served with a ginger-carrot dipping sauce

#### **PESAN WONG (V)**

Steamed oyster mushroom wrapped in banana leaves with yellow spiced paste and aromatic lemon basil

#### **IKAN KARE**

Indonesian yellow curry with diced fresh fish and lemon-infused basil  
*(V) option:* Indonesian yellow curry with mixed braised vegetables

#### **SATE AYAM**

Grilled skewered marinated chicken served with peanut sauce  
*(V) option:* Grilled skewered tempe, vegetables and mushrooms with peanut sauce

#### **RENDANG**

Padang-style stewed beef with roasted coconut  
*(V) option:* Slow-cooked young jackfruit in spiced coconut milk sauce

#### **YELLOW RICE (V)**

Turmeric-flavoured rice

### SIDES

#### **ACAR (V)**

Pickled jicama and carrot

#### **SAMBAL TOMAT (V)**

Classic chilli and tomato sambal

#### **TEMPE MANIS (V)**

Crispy tempe coated with chilli paste and palm sugar

#### **SAMBAL MATAH (V)**

Fresh shallot, lemongrass and chilli

#### **REMPEYEK (V)**

Kaffir lime-flavoured peanut cracker

#### **URAP (V)**

Blanched, mixed vegetables in a spicy grated coconut dressing

### DESSERT

Tasting plate of steamed sweet-corn custard with burnt caramel, tamarillo crème with mango curd, glazed banana in pandan crêpe and lime sorbet

Price: **IDR 200,000** (instead of IDR 290,000)

10% tax and 7% service charge will be added to the final bill