# 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, 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

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