



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 all of the following dishes and a cup of coffee or tea.

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 IDR270,000++)

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