

THE RIJSTTAFEL

During the colonial period of Indonesia the Dutch lived rather lavish life's, with plenty of servants to assist in making life as comfortable as possible. Eating was not any different and the choice given was either Colonial Dutch or Indonesian Cuisine. When ever they referred to Indonesian cooking then the basic phrase of Rijsttafel was used, meaning Rice Table. Contrary to European cuisine, which was mostly plated, Indonesian dishes were always served in the center of the table surrounding a large basket of steamed white rice.

BALINESE RIJSTTAFEL

Rp. 210.000,-

APPETIZER

Sambel be Tongkol

Tuna Salad

Sate Sampi, Ayam, Lilit

Beef, Chicken and Seafood Sate

Peanut Sauce

Lawar - Vegetable Salad

SOUP

Cram Cam

Clear Chicken Soup with Shallots

MAIN DISHES

Ayam Betutu

Roast Chicken in Banana Leaf

Be Celeng Base Manis

Pork in Sweet Soy Sauce

Be Sampi Mebase Bali

Braised Beef in Coconut Milk

Kambing Mekuah

Lamb Stew in Coconut Milk

Ikan Bakar

Grilled Fish Fillet

Pesan be Pasih

Diced Fish Grilled in Banana Leaf

Sayur

Selection of Daily Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kueh Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumplings

in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruits

Balinese Coffee or Tea

SEAFOOD SELECTION

We take pride in the quality of our fresh seafood, chosen with the greatest of care from the local market each day. If you are interested in discovering more about the fish market, you might like to join our Chef on his daily excursion to select and purchase seafood. Trips are limited to 4 persons, and a small fee of **Rp. 175.000,-** will be charged for transportation and morning coffee break. Please notify your hostess if you would like to come along.

Whole Fish 500g Rp. 77.500,-

Fish Fillet 250g Rp. 82.500,-

SEAFOOD DINNER

Rp. 245.000,-

APPETIZER

Sambel be Tongkol

Tuna Salad

Sate Lilit

Minced Seafood Sate

Lawar - Vegetable Salad

SOUP

Gedang Mekuah

Green Papaya Soup with Seafood

MAIN DISHES

Udang Mepanggang

Marinated Grilled Prawns

Cumi Cumi Mepanggang

Marinated Grilled Squid

Pesan be Pasih

Diced Fish Grilled in Banana Leaf

Ikan Bakar

Whole and Fillet of Fish

Marinated and Grilled

Hasil Laut Bumbu Kuning

Seafood in Yellow Coconut Sauce

Sayur

Selection of Daily Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kueh Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumplings

in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruit

Balinese Coffee or Tea

VEGETABLES

Vegetables are never eaten on its own except as accompaniments to rice and they are never eaten raw. Vegetables are always eaten well cooked and limb or soft. As with all accompaniments to rice, vegetables are usually put in separate dishes and placed next to the cooked rice. People prefer to eat them warm, but they often do not since there is no set mealtime.

VEGETARIAN RIJSTTAFEL

Rp. 140.000,-

APPETIZER

Sate Tempe

Fermented Soy Bean Cake

Jukut dan Sayur

Three Daily Vegetable Salads

Vegetable Crackers

Peanut Sauce and Condiments

SOUP

Gedang Mekuah

Green Papayas Braised in Coconut Milk

MAIN DISHES

Pesan Wong

Grilled Mushrooms in Banana Leaf

Ketipat Cantok

Warm Vegetable Salad with Rice Cakes

Sayur Mesanten

Braised Vegetables in Coconut Milk

Sambel Goreng Tempe

Crisp Soy Bean Cake
in Sweet Soy Dressing

Mie Goreng

Fried Noodles with Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kueh Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumpling
in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruits

Balinese Coffee or Tea

MIXED MEAT SKEWER

Rp.210.000,-

Sate Campur

Beef, Chicken, Duck, Pork
Peanut Sauce

Lawar

Vegetable Salad

Wong Dadah

Mushroom Soup

Meat Skewer

Chicken, Beef and Pork

Nasi Kuning dan Putih

Yellow and Steamed Rice

Sayur - Daily Vegetables

Condiments

Acar, Sambal Tomat, dan Krupuk

Pickles, Tomato Sambal, & Crackers

Balinese Rijsttafel Dessert

(Fruits, Various Cakes and Black Rice Pudding)

MIXED SEAFOOD SKEWER

Rp.210.000,-

Sate Campur

Fish, Prawn, Squid, Minced Seafood
Peanut Sauce

Lawar

Vegetable Salad

Wong Dadah

Mushroom Soup

Seafood Skewer

Prawn, Squid and Fish Fillet

Nasi Kuning dan Putih

Yellow and Steamed Rice

Sayur - Daily Vegetables

Condiments

Acar, Sambal Tomat, dan Krupuk

Pickles, Tomato Sambal, & Crackers

Balinese Rijsttafel Dessert

(Fruits, Various Cakes and Black Rice Pudding)