

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.630'000 for two

Minimum order two persons

Soup

Cram Cam

Clear Chicken Soup with Minced Chicken and Fried Shallots

Main Dishes

Sambel be Tongkol

Tuna Salad with Shallots and Lemongrass

Sate Babi, Ayam, Ikan, Lilit

Pork, Chicken, Fish and Seafood Sate

Ayam Pelalah

Shredded Chicken with Chili, Tomato and Lime

Tum Bebek

Minced Duck in Banana Leaf

Be Celeng Base Manis

Braised Pork Neck in Sweet Soy Sauce

Be Sampi Mebase Bali

Balinese Style Beef Rendang

Kambing Mekuah

Lamb Stew with Cardamom

Pesan be Pasih

Minced Seafood and Minced Shrimps Grilled in Banana Leaf

Lawar dan Sayur

Daily two changing Vegetable Dishes

Nasi

Daily changing two different Rice

Dessert

Kue Bali

Selection of Balinese Cakes

Dadar Gulung

Rolled Coconut Pancakes

Bubuh Injin

Creamed Black Rice Pudding

Jaje Batun Bedil

Glutinous Rice Flour Dumplings in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruits

Price are subjects to 10% service charge and 11% government tax

Vegetables

Vegetables are never eaten on its own except as accompaniment to rice and they are never eaten raw. Vegetables are always eaten well cooked and limp 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.275'000

For one person

Soup

Gedang Mekuah

Green Papaya and Corn Soup with Coconut

Main Dishes

Sate Tempe

Fermented Soy Bean Cake Sate with Peanut Sauce and Pickles

Pesan Wong

Grilled Mushrooms in Banana Leaf

Ketipat Cantok

Warm Vegetable Salad with Rice Cakes and Vegetable Crackers

Sayur Mesanten

Braised Vegetables in Coconut Turmeric Sauce

Sambel Goreng Tempe

Crispy Soy Bean Cakes in Sweet Soy Dressing

Mie Goreng

Fried Noodles with Vegetables, Mushrooms and Tempe

Lawar dan Sayur

Daily Two Changing Vegetable Dishes

Nasi

Daily changing two different Rice

Dessert

Kue Bali

Selection of Balinese Cakes

Dadar Gulung

Rolled Coconut Pancakes

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Creamed Black Rice Pudding

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