

# Indonesian Prasmanan

## Amuse bouche

### Appetizers

#### *RUJAK BUAH*

spicy tropical fruit salad with palm sugar-peanut dressing

#### *SAYUR URAP*

garden vegetables salad with grated coconut and fried shallot

#### *ACAR SARI LAUT*

seafood salad with vegetable pickles

### Soup

#### *SOTO AYAM*

chicken soup with glass noodles

#### *SAYUR ASEM*

hot sour vegetables soup

### Main course

#### *OPOR AYAM*

chicken with carrot, potatoes and ginger sauce

#### *IKAN PEPES*

marinated fish fillet wrapped on banana leaves

#### *RENDANG SAPI*

braised beef with chili-galangal and coconut milk

#### *SATE KAMBING*

lamb sate with soy sauce, tomato and shallot

#### *SAYUR LODEH*

stew root vegetables with coconut sauce

#### *NASI KUNING*

turmeric rice with pandan leave and lemongrass

Accompanied with Vegetable pickle chili sambal peanut sauce and chili soy

### Dessert

#### *PANDAN PUDDING-PISANG KUKUS SANTAN*

pandan egg custard with steamed banana in coconut cinnamon milk,  
palm sugar ice cream

## Sommelier Recommendations

### White:

56	Finca El Origen "Reserva" Torrontes	Cafayate, Argentina	2008
94	Bortoluzzi Pinot Grigio	Venezia-Giulia, Italy	2008

### Red:

85	Glaetzer "Wallace" Shiraz	Barossa, Australia	2006
69	Dominio del Plata "Anubis" Malbec	Mendoza, Argentina	2009

Price per person: BB US\$ 85 / HB included  
Prices are in USD, subject to 10% service charge  
and 3.5% GST