

"Rijsttafel" is literary translated as "Rice Table". Though opinions on the origin of the name differ, "Rijsttafel" reflects the merging of Indonesian and Dutch dining traditions. Indonesians eat rice accompanied by a small amount of fish or meat, vegetables and condiments. During the nearly 350-year Dutch era, the Dutch planters enhanced this tradition by adding dishes to please broader appetites. The meal eventually emerged as the feast typically served at large plantations and home parties. "Rijsttafel" consists of many dishes with each item having a distinctive flavor and character, accompanied with steamed rice.

Appetizers

- "Kering Tempe"
- Candied Tempe with roasted Peanuts
- "Asinan Salak"
- Pickled Snakefruit
- "Sate Languan"
- Minced Seafood Satay
- "Lawar Kacang"
- Green Bean Chicken Salad
- "Tum Bebek"
- Steamed Balinese Duck in Banana Leaf

RITE CARLTON  
BALL

Soup

- "Cram Cam"
- Clear Chicken Soup with Shallots

Main Courses

- "Kare Ayam"
- Yellow Chicken Curry
- "Be Celeng Mebase Manis"
- Pork in sweet Soya Sauce
- "Be Sampi Mebase Lalah"
- Seared Beef with Chilli and Tomato
- "Sambel Udang Buncis"
- Wok fried Prawns with Green Beans
- "Kambing Mekuah"
- Braised Lamb in Coconut Milk
- "Ikan Acar Kuning"
- Snapper Fillet with Sweet Sour Turmeric Sauce
- "Jukut Mekuah"
- Simmered Vegetables with Bumbu

"Nasi Kuning"  
Yellow Rice

"Nasi Beras Merah"  
Red Rice

"Nasi Putih"  
White Rice

Desserts

"Jaje Batun Bedil"  
Sticky Rice in Pandan  
flavored Palm Sugar

"Bubuk Injin"  
Warm Black Rice Pudding

"Kolak Pisang Raja"  
Braised Banana,  
Coconut Milk and Sago Pearls

"Lodek Gedang"  
Papaya, Orange and Strawberry  
with Tamarind Palm Sugar Sauce

"Lapis Legit and Lapis Surabaya"  
Indonesian Layered Cake  
with Vanilla Sauce

Rp. 450,000 per person  
(Minimum 2 persons)

All Prices Are Subject To Ten Percent Service Charge And Eleven Percent Government Tax