"Rijsttafel" is literally 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, each item having a distinctive flavor and character, accompanied with steamed rice.

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

**Soup**
- "Cram Cam"
- Clear Chicken Soup with Shallots

**Main Courses**
- "Kare Ayam"
- Yellow Chicken Curry
- "Be Celeng Mebase Manis"
- Pork in sweet Soly Sauce
- "Be Sambi Mebase Latah"
- Seared Beef with Chili 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 Batuq Bedil"
  - Sticky Rice in Pandan flavored Palm Sugar
- "Kolak Pisang Kaja"
  - Braised Banana, Coconut Milk and Sago Pearls
- "Bubuk Injin"
  - Warm Black Rice Pudding
- "Lapis Legit and Lapis Surabaya"
  - Indonesian Layered Cake with Vanilla Sauce

**Lodeq Gedong**
- Papaya, Orange and Strawberry with Tamarind Palm Sugar Sauce

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

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

11/3/02