

Indonesian Rijsstafel Dinner Menu

A speciality of our chef, this Indonesian buffet style dinner offers you a selection of classic Indonesian and local Lombok dishes.

Minimum order 5 guests / IDR 120,000 per person.

Chicken Satay

Skewers of marinated grilled chicken, served with, drizzled with a luscious spicy peanut sauce.

Gado-Gado

The famous Indonesian salad of green beans, potato, bean sprouts, fried tempeh, tofu and boiled egg.

Beef Rendang

A slow cooked beef dish infused with tamarind, lemongrass, kaffir lime, galangal and coconut milk.

Tofu Goreng

Gently fried tofu, golden in colour but smooth and silky.

Perkadel Kentang

Fried round patties of potato, egg and celery.

Chicken Taliwang

A local Lombok dish of grilled chicken marinated in a sauce of local spices. A little hot and fiery but our chef and adjust to your taste!

Yellow Rice

Indonesian style rice infused with turmeric and gentle spices.

Side dishes

Served krupuk (crispy prawn or rice crackers) and crunchy achar (pickled vegetables).