



KAMAR BIRU Indonesia

Kamar Biru Indonesia is a Rijsttafel menu. It's a collection of 12 different dishes served over two parts. Served for over 200 years, the rijsttafel was first presented to the rest of the world in 1889 at the Exposition Universelle in Paris. All dishes are Indonesian and originating from the country's different islands.

Nasi Putih

Long grain rice steamed to perfection with fresh, finely chopped spring onion.

Nasi Goreng

Fried rice, slightly spice containing finely chopped onion and spring onion.

Satay Ajam

The well-known chicken satay. Chicken skewers, marinated, grilled and served with peanut sauce.

Satay Kambing

Another form of skewer made with lamb but caramelized and basted with rich sweet soy sauce and spices.

Kari Ikan

A fragrant, yellow, line fish curry in a coconut cream, lime leaf and galangal broth.

Udang Peteh

Stir fry of prawns in a spicy sambal sauce.

Sambal Goreng Telor

Hard boiled eggs served in a rich, spiced tomato sauce.

Rendang Daging

Beef, slow cooked in coconut cream and spices. The Sumatran way.

Babi Kecap

Braised pork cooked in reduced sweet soy sauce. With ginger and galangal.

Sayur Lodeh

Aubergine, green beans, cabbage, and bean sprouts in a coconut cream, tumeric and spice broth.

Acar Tjampoer

Lightly spiced sweet and sour pickle of cabbage, red pepper and carrot.

Serundeng

A condiment accompanying the rijsttafel. Toasted desiccated coconut and finely chopped peanuts.

R 395 per person

Served to the whole table.
Booked minimum 24 hours prior.