



## 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.

### **Sambal Goreng Telor**

Hardboiled eggs served in arich, spiced tomato sauce.

### **Nasi Goreng**

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

### **Rendang Daging**

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

### **Satay Ayam**

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

### **Babi Kecap**

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

### **Satay Kambing**

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

### **Sayur Lodeh**

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

### **Kari Ikan**

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

### **Acar Tjamper**

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

### **Udang Peteh**

Stir fry of prawns in a spicy sambal sauce.

### **Serundeng**

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

R 450 per person

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