

The Dutch colonial feast, the rijsttafel, was created to provide a festive and official type of banquet that would represent the multi-ethnic nature of the Indonesian archipelago. Dishes were assembled from many of the far-flung regions of Indonesia, where many different cuisines exist, often determined by ethnicity and culture of the particular island or island group.

From the Javanese favourite sateh, tempeh and seroendeng, to vegetarian cuisine gado-gado and lodeh with sambal lalab from Batavia and Preanger. From spicy rendang and gulai curry from the Minangkabau region in Sumatra, to East Indies ubiquitous dishes nasi goreng, soto ayam, and kroepoek crackers. Also, Indonesian dishes from hybrid influences; such as Chinese babi ketjap, loempia, and bamie to European beef smoor. And there are many others from the hundreds of inhabited islands, which contain more than 300 regional and ethnic language groups.

During its colonial heyday, the most celebrated rijsttafel in the Indies was served for Sunday luncheon at the Hotel des Indes in Batavia and the Savoy Homann Hotel in Bandung, where the rice was accompanied by sixty different dishes.

More of a banquet than a regular meal, the rijsttafel has survived Indonesia's independence, composed as it is of indigenous Indonesian dishes, and is served in some mainstream restaurants in Indonesia. A typical rijsttafel will have several dining tables covered with different dishes; while in some fancy settings in Indonesia, each dish may be served by a separate waitress. Since about 1990, Indonesian food has become part of a mainstream interest in South East Asian cuisine, and there has been a proliferation of Indonesian restaurants in the Netherlands.

WIJAYA KUSUMA



FINE DINING

INDISCHE RIJSTTAFEL

every friday





rempeyek

peanut crackers

tahu isi

filled tofu

gurami asam manis

crispy & sweet sour gurami

ayam opor

creamed coconut chicken

ikan bumbu bali

steamed Balinese fish

sate ayam

chicken sate

gado gado

mixed vegetables peanut sauce

babi kecap

braised pork ribs
sweet soy chili ginger

sayur lodeh

vegetables in coconut milk

rendang

braised padang style beef

serundeng

fried coconut

kacang goreng tri medan

fried peanut salted fish

nasi kuning

tumeric coconut rice

nasi barak

steamed red rice

**sambal matah, sambal tuung
rujak, kerupuk's**

**selection of balinese sweets
es puter**

IDR. 400.000 nett per person

