

Essential of Indonesian Cuisine



**PURI MAS
RIJSTTAFEL MENU**

Romance at its best!!

Enjoy in one of our beautiful locations

**Javanese Twin Pavilion Eating House
Puri Mas Spa Resort**

OR

**Puri Mas Ballroom Restaurant
Puri Mas Beach Resort**

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Dear Guest(s)

Rijsttafel is a traditional Indonesian dish dating back to the times when the Dutch were living in Indonesia.

A typical Rijsttafel meal consists of a variety of traditional Indonesian foods and sauces served in small dishes accompanied with rice.

The most authentic way to enjoy one of these delicious feasts is in a typical Indonesian eating-house or pavilion seated on cushions around a low table. We invite you to enjoy your meal at the Javanese twin pavilions in Puri Mas Spa Resort or at the Ballroom Restaurant's oceans front if you prefer!

At Puri Mas Spa Resort, you will feel the warmth of the staff as they welcome you through the majestic gates of this awe-inspiring property. Meander to your eating pavilion, where our task for the evening is to awaken all of your senses with the magical tastes, and smells of this exotic island together with the sights, sounds of the jungle around you.

To select your menu:

We are happy to offer guests one set menu per table for a minimum of two persons, in either of our two pavilions.

Our staffs are always happy to assist you in your menu selection.

Please make your reservation at least one half day in advance with our Restaurant Staff

RIJSTAFEL SET MENU
OPTION ONE

Soto Madura

Shredded chicken, vegetables and glass noodles, topped with boiled egg with sliced lime on the side.

Nasi Kuning

Steam white rice cooked in turmeric and coconut milk until all the flavours and colours are absorbed to make fragrant flaky rice.

Opor Ayam

A tangy aromatic dish with tender pieces of chicken cooked with lemon grass and Salam leaf

Rendang Daging

Indonesia's equivalent to boeuf bourguignon, the flavour of this famous dish from Padang Sumatra is enhanced with herbs and spices from the spice island.

Udang Bakar Makassar/colo colo

*Grilled prawn with Dabu Dabu sauce
(Dabu Dabu is made from, chopped chilli, cubed tomato, & fresh local basil)*

Gulai Kambing

Indonesian lamb cooked until tender in a casserole style with coconut milk, Lombok chilli and turmeric.

Sayur Rebung dan Tahu

Sautéed young tender bamboo shoots and tofu in a curried coconut sauce

Condiment: Emping, Acar, Sambal

Dessert

Es Kelapa Muda

Young soft coconut served with fresh lime and sugar syrup

Rp. 250,000 per person

*** Price is subject to 21% Government. Tax & Service**

RIJSTAFEL SET MENU
OPTION TWO

Soup Buntut

Clear beef oxtail soup with beef bones, & vegetables

Nasi Uduk

Steamed white rice cooked in coconut milk.

Bihun Goreng

Stir fried Glass noodles tossed with Lombok vegetables.

Semur Daging

Beef steeped in sweet soy and gently stewed until tender.

Ikan Masak Lemak

Snapper fillet, cooked with coconut milk, turmeric, chilli, and kaffir lime leaf.

Ayam Taliwang

*A speciality of the Indonesian village or (kampung)
Grilled chicken marinated with dry chilli, candlenut, & palm sugar. A little spicy!*

Tongseng Kambing

Lamb stew with sweet curry sauce and local spices

Condiments: Krupuk, acar, sambal

Dessert

Cendol

Rice spaetzel served with coconut milk, brown sugar syrop, and crushed ice.

Rp. 250,000 per person

**** Price is subject to 21% Government. Tax & Service***

RIJSTAFEL SET MENU
OPTION THREE

Lebui Soup

Lombok black bean soup with sliced celery

Nasi Putih

Steamed white rice

Empal Daging

Fried Beef with flavoured with fresh coriander

Sate Pusut

Soft minced snapper mixed with grated coconut moulded onto bamboo skewers and grilled

Pelecing Kangkung (very famous Lombok dish)

Steamed water spinach and bean sprouts in a spicy Lombok sauce

Cumi Bumbu Bali

Whole small baby squid with Balinese spices

Ayam Bakar Madu

Grilled chicken breast with Javanese spices and honey flavours

Condiment: Kerupuk, acar, sambal

Dessert:

Lombok tropical fruits depending upon season

Rp. 200,000 per person

** Price is subject to 21% Government. Tax & Service*

RIJSSSTAFEL SET MENU
OPTION FOUR

Vegetarian Style

Red Bean Soup

A tasty red bean soup from the neighbouring island of Sumbawa.

Nasi Labu

White rice steamed with local pumpkin.

Gulai Rebung

Tasty young bamboo shoots cooked until tender in a fragrant curry sauce.

Tahu Isi

Deep fried bean curd (tofu) stuffed with vegetables and glass noodles

Karedok

Local vegetables served raw in a salad style accompanied with peanut sauce.

Perkedel Kentang dan Jagung

The Indonesian way of cooking potato and corn croquets.

Rujak Buah

An unusual and interesting burst of flavours found in this most popular Indonesian street food. Mixed tropical fruits braised in a chilli, and tamarind sauce.

Condiment: Emping, Acar, Sambal

Dessert

Bubur SumSum

Flour rice porridge served with sweet coconut milk

Rp 185,000 per person

**** Price is subject to 21% Government. Tax & Service***

RIJSTTAFEL SET MENU
OPTION FIVE

Soup Ikan Sari Laut Asam Pedas

Hot & sour Seafood soup

Nasi goreng Lombok style

Fried rice with spice of Lombok

Pepes Ikan

Fresh fillet of Languan (white fish) blended with local spices, wrapped in banana leaf and steamed.

Ayam Pelalah

Braised chicken rubbed with Balinese spices and cooked in coconut milk

Sate Campur

Skewers of grilled beef, chicken, and squid serve with a delicious slightly spicy peanut sauce

Ebatan Daun Ubi

A vegetable dish using flavours famous in the South of Lombok. Cassava leaves are cooked with herbs and spices until soft in fresh creamy coconut milk.

Udang Masak pedas

Fresh prawns are marinated with a spicy chilli sauce. As hot as you like it!

Condiment: Kerupuk, acar, sambal

Dessert

Tape Ketan

Fermented sticky Rice Pudding

Rp 200,000 per person

** Price is subject to 21% Government. Tax & Service*

Indonesian Herbs and Spices Glossary

<i>INDONESIAN</i>	<i>ENGLISH</i>
<i>KUNYIT</i>	<i>TURMERIC</i>
<i>JAHE</i>	<i>GINGER</i>
<i>KENCUR</i>	<i>WHITE GINGER</i>
<i>LAOS</i>	<i>GALANGAL</i>
<i>KETUMBAR</i>	<i>CORIANDER</i>
<i>MERICA</i>	<i>BLACK & WHITE PEPPER</i>
<i>TERASI</i>	<i>SHRIMP PASTE</i>
<i>LOMBOK</i>	<i>CHILLI</i>
<i>TOMAT</i>	<i>TOMATO</i>
<i>GARAM</i>	<i>SALT</i>
<i>BAWANG PUTIH</i>	<i>GARLIC</i>
<i>BAWANG MERAH</i>	<i>SHALLOT</i>
<i>DAUN SEREH</i>	<i>LEMON GRASS</i>
<i>DAUN SALAM</i>	<i>BAYLEAF</i>
<i>JERUK LIMAU</i>	<i>KAFFIR LIME</i>
<i>DAUN KEMANGI</i>	<i>BASIL</i>
<i>KEMIRI</i>	<i>CANDLENUT</i>
<i>KAYU MANIS</i>	<i>CINNAMON</i>
<i>CENGKEH</i>	<i>CLOVE</i>
<i>ASAM</i>	<i>TAMARIND</i>
<i>KEMIRI</i>	<i>CANDLENUT</i>
<i>GULA MERAH</i>	<i>PALM SUGAR</i>
<i>NASI</i>	<i>COOKED RICE</i>