



MAMA MAKAN

INDONESIAN KITCHEN

STARTERS

BEEF TARTARE 17

Egg yolk, finger lime, bone marrow, sambal matah, kentang kering

CURED TROUT GOHU IKAN 19

Cured trout, atjar, ginger, lime, serundeng, sour coconut, spring onion

MUSSELS ASAM PEDAS 19

Mussels, ginger, garlic, red chili, tamarind, string beans

COURGETTE GORENG 14

Courgette, edamame, sambal tumis, green sambal, kaffir lime, coriander cress

SIDES

CASSAVA FRIES 7

Sambal mayonnaise, kaffir lime

GRILLED PAK CHOY 7

Fried tofu, sambal goreng

HOMEMADE SEPAN BREAD 7

Sambal tumis, old gouda cheese

GRILLED BABY AUBERGINE 9

Sambal tumis, onion, spring onion

NASI PUTIH 4

White rice

NASI KUNING 5

Yellow rice, coconut milk, turmeric, pandan leaf

A VIBRANT CULINARY JOURNEY INSPIRED BY INDONESIA'S RICH FOOD CULTURE, RIJSTTAFEL (DUTCH FOR "RICE TABLE") IS A FEAST OF SMALL, FLAVORFUL DISHES SERVED WITH RICE. DESIGNED TO BE SHARED, RIJSTTAFEL CELEBRATES THE ART OF VARIETY AND BALANCE.

RIJSTTAFEL EXPERIENCE

REGULAR 37 p.p.

AYAM ASAM

Chicken, tamarind, ginger, lemongrass, chili

BEEF RENDANG

Beef, coconut milk, spices, chili

PRAWN SERUNDENG

Prawn, coconut, turmeric

NASI PUTIH

White rice

NASI KUNING

Yellow rice, coconut milk, turmeric, pandan leaf

GRILLED BABY AUBERGINE

Sambal tumis, crispy onion, spring onion

GRILLED PAK CHOY

Fried tofu, sambal goreng

ADD-ONS

CHICKEN SATE +5

BEEF SATE +7

OYSTER MUSHROOM SATE +5

PADANG TOFU SATE +4

THE RIJSTTAFEL IS SERVED WITH EMPING, CASSAVA CHIPS, HOMEMADE ATJAR AND SAMBAL DABU DABU.

MAINS

ALL MAIN DISHES ARE GRILLED OVER THE YAKITORI BARBECUE FOR AN AUTHENTIC FLAVOR.

SATE SELECTION 20

One piece of each, served with atjar and kroepoek
Beef, chicken thigh, oyster mushroom, tofu

SHORT RIB RENDANG 37

Beef short rib, rendang curry, sambal, baby corn

SPATCHCOCKED BABY CHICKEN 28

Baby chicken, lemongrass, kaffir lime, garlic string beans

WHOLE SEA BREAM 60

Recommended for two people
Sea bream, woku bumbu, green sambal, atjar

SMOKED BROCCOLI 19

Broccoli steak, pili sauce, silken tofu, crispy onion, sambal goreng

DESSERTS

NASTAR LOTUS 11

Nastar filling, pineapple mousse, ginger, speculaas, shiso

SERAI & SANTAN 11

Coconut mousse, lime, chocolate, cookie crumble, lemongrass

BANANA FOREST 12

Banana bavaois, tonka and peanut crumble, green tea

VEGAN 35 p.p.

GULAI NANKA

Jackfruit, curry

RENDANG TEMPEH

Tempeh, rendang sauce

PADANG TOFU SATE

Tofu, ginger, galangal root

NASI PUTIH

White rice

NASI KUNING

Yellow rice, coconut milk, turmeric, pandan leaf

GRILLED BABY AUBERGINE

Sambal tumis, crispy onion, spring onion

GRILLED PAK CHOY

Fried tofu, sambal goreng

ADD-ONS

OYSTER MUSHROOM SATE +5

 VEGAN

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE DO NOT HESITATE TO ASK US FOR ANY RECOMMENDATIONS. PRICES INCLUDE VAT.