

MAMA MAKAN
INDONESIAN KITCHEN

3 COURSE MENU  Chef's recommended dishes Please choose one dish per category. 55 p.p.	
STARTERS	AYAM GORENG KAMPUNG 12 Fried chicken wings, caramel fish sauce, peanut crunch
	GREEN SALAD (V) 12  Fresh peas, sugar snaps, crispy ginger, silken tofu
	STEAK TARTARE 15 Bavette, lontong, sambal mayonnaise, sambal matah, nasturtium
	UDANG GOHU IKAN 18  Cured prawn, heritage tomato, green curry mayonnaise, watermelon, coriander
	AUBERGINE TUMIS 11 Aubergine, caramel fish sauce, sambal tumis, chili
SIDES	CASSAVA FRIES 8 Sambal mayonnaise, kaffir lime
	GRILLED PAK CHOY (V) 8 Fried tofu, sambal goreng
	GRILLED BABY AUBERGINE (V) 8 Sambal tumis, crispy onions, red chili
	NASI PUTIH (V) 4 White rice
	NASI KUNING (V) 5 Yellow rice, coconut milk, turmeric, pandan leaf
ALL MAIN DISHES ARE GRILLED OVER THE YAKITORI BARBECUE FOR AN AUTHENTIC FLAVOR.	
SATAY SELECTION 20 <i>One piece of each, served with atjar, kroepoek and nasi kuning</i> Beef, chicken thigh, oyster mushroom, tofu	
KUBIS GORENG (VG) 20  Cabbage, peanut sauce, miso tamarind sauce	
STEAK TONGSENG (300G) 47 Puro Angus rump steak, tongseng sauce, kubis goreng	
GRILLED SPRING CHICKEN 31  Sambal manis, kaffir lime, spicy cucumber salad	
CATCH OF THE DAY 31 Seasonal green leaves, sambal dabu dabu, smoked eel sauce, thai basil	
KELAPA & JERUK KAVIAR (V) 12  Coconut cookie, finger lime caviar, yuzu infused sauce, roasted coconut flakes	
MATAHARI MANGGA 12 Passion fruit and mango mousse, almond sponge, lemon balm, thai basil oil	
BUAH KAKAO 12  Dark chocolate ganache, caramelized hazelnuts crumble, banana sorbet, dehydrated dragon fruit	

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 39 p.p. AYAM ASAM Chicken, tamarind, ginger, lemongrass, chili SEMUR DAGING Beef, ketjap manis, kentang goreng PRAWN SERUNDENG Prawn, coconut, sambal goreng NASI PUTIH White rice NASI KUNING Yellow rice, coconut milk, turmeric, pandan leaf GRILLED BABY AUBERGINE Sambal tumis, crispy onion, red chili GRILLED PAK CHOY Fried tofu, sambal goreng LONTONG Fried rice cake, sambal mayonnaise, atjar
	VEGAN 39 p.p. GULAI NANGKA Jackfruit curry SEMUR TEMPEH Tempeh, spices, Ketjap Manis PADANG TOFU SATE Tofu, ginger, galangal NASI PUTIH White rice NASI KUNING Yellow rice, coconut milk, turmeric, pandan leaf GRILLED BABY AUBERGINE Sambal tumis, crispy onion, red chili GRILLED PAK CHOY Fried tofu, sambal goreng LONTONG Fried rice cake, vegan mayonnaise, atjar
	ADD-ONS CHICKEN SATE +5 OYSTER MUSHROOM SATE +5 BEEF SATE +7 PADANG TOFU SATE +4 SET OF 4 SATES +12 <i>The rijsttafel is served with emping, cassava fries, homemade atjar and sambal dabu dabu.</i>

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