



GRAND RIJSTTAFEL

Dutch Colonial-era Smorgasbord

Tugu's Traditional Grand Rijsttafel, or Rice Table, portrays the sumptuous social feast that used to be celebrated by the Dutch plantation lords when they hosted their honorable guests during the Colonial years.

Prepared according to traditional recipes that were only ever handed from generation to generation, the Grand Rijsttafel is a display of the colorful richness of Indonesian cuisine served by a parade of servers in elegant Indonesian ancient uniforms. This is the way lavish Indonesian cuisine was presented, where a rice platter is enjoyed with various different small side dishes together to make the one elaborate Rijsttafel dish.

At Hotel Tugu Bali, the Rijsttafel is held at Bale Puputan Museum decorated by memorabilia reminiscence of Balinese Royal families, some of which dating back to the 19th century and others relating to the Puputan War.

Rijsttafel: Rp. 500.000 ++ / person

Grand Rijsttafel: Rp. 650.000 ++ / person (served by 12 waiters)

Advance booking required for Grand Rijsttafel

GRAND RIJSTTAFEL

MENU:

Martabak Ayam

Fried stuffed pastry with chicken & scallion

Soto Ayam Lamongan

Turmeric chicken soup

Nasi Gurih

Rice slow-cooked in coconut milk

Nasi Kuning

Turmeric rice

Ikan Acar Kuning

Fish with turmeric spiced cucumber & carrot pickles

Sate Ayam

Grilled chicken on skewer

Perkedel Lombok

Stuffed chili fritters with potato

Urapan Putih

Marinated vegetables in grated coconut

Serundeng Daging

Marinated beef in crisp-grated coconut

Udang Bumbu Rujak

Prawn in red sauce

Telur Bumbu Merah

Egg in paprika sauce

Kerupuk Udang

Shrimp crackers

Nangka Goreng Es Puter

Crisp-fried jackfruit fritters with traditional coconut ice cream