

# GRAND RIJSTAFEL

Dutch Colonial-era Smorgasbord



Tugu's Traditional Grand Rijstafel, 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 Rijstafel 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 Rijstafel dish.

At Hotel Tugu Lombok, Grand Rijstafel is held at Sang Hyang Barong Temple, A reconstructed 200-year-old temple richly ornamented with carvings of old Hindu times and Ching dynasty, saved from the times when the Dutch colonial soldiers attacked Lombok in 1894, when the palace and Hindu temples were destroyed and burnt down.

Grand Rijstafel IDR 600.000 ++ / person

# MENU

## **Martabak Ayam**

Crisp-Fried Stuffed Pastry with Chicken & Scallion

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## **Soto Ayam Lamongan**

Turmeric chicken soup

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## **Nasi Gurih**

Coconut Rice

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## **Ikan Acar Kuning**

Fish with Turmeric Spiced Cucumber & Carrot Pickles

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## **Sate Ayam**

Grilled chicken on skewer

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## **Perkedel Lombok**

Stuffed chili fritters with potato

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## **Urapan Putih**

Marinated vegetables in grated coconut

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## **Serundeng Daging**

Marinated beef in crisp-grated coconut

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## **Udang Bumbu Rujak**

Prawn in Sweet Chili Sauce

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## **Telur Bumbu Merah**

Egg in Red Sauce

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## **Kerupuk Udang**

Shrimp crackers

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## **Nangka Goreng Es Puter**

Crisp-fried jackfruit fritters with traditional coconut ice cream

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## **Kopi atau Teh**

Coffee or Tea