## Essential of Indonesian Cuisine

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<td>PALM SUGAR</td>
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### 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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Puri Mas Boutique Resorts & Spa
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Email: info@purimas-lombok.com www.purimas-lombok.com
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 ocean 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

Price is subject to 21% Gov. 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

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

Ayam Pelaluh
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

Ekatun 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
Tapo Ketan
Fermented sticky Rice Pudding

Rp 200,000 per person

Price is subject to 21% Gov. Tax & Service
RIJSTAFEL 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 croquettes.

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.

Conditmen: Emping, Acar, Sambal

Dessert

Bubur SumSum
Flour rice porridge serve with sweet coconut milk.

Rp 185,000 per person

Price is subject to 21% Gov. Tax & Service

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 flavours of this famous dish from Padang Sumatra is enhanced with herbs and spices from the Spice Islands.

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

Conditmen: 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% Gov. 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 stewed 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, candle nut, & palm sugar. A little spicy!

Tongseng Kambing
Lamb stew with sweet curry sauce and local spices

Dessert

Cendol
Rice spaetzle served with coconut milk, brown sugar syrup, and crushed ice.

Condiments: Krupuk, acar, sambal

Rp. 250,000 per person
Price is subject to 21% Gov. 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

Peleceng 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

Dessert:
Lombok tropical fruits depending upon season

Condiment: Kerupuk, acar, sambal

Rp. 200,000 per person
Price is subject to 21% Gov. Tax & Service