

VOORGERECHTEN

<i>Udang</i> , garnalen met een van de volgende sauzen:	22,50
- <i>Rujak</i> , gekruide kokossaus	- <i>Mentega</i> , chilibotersaus
- <i>Pedis</i> , zeer pikante sambalsaus	- <i>Kecap manis</i> , zoete ketjapsaus
<i>Kodok goreng</i> , kikkerbiljetjes met ketjapsaus	22,50
<i>Martabak</i> , loempia gevuld met lamsvlees, stukjes aardappel en gekruid met kerrie	13,50
<i>Resoles</i> , flensje gevuld met groenten-vleesvulling	13,50
<i>Pangsit goreng</i> , knapperige garnalen-vlees hapjes	16,75
<i>Udang pangsit</i> , knapperige garnalenhapjes	21,50
<i>Kepiting salade</i> , salade met kreeftestaarten en ketjapsaus *	32,50
<i>Oosterse dim-sum</i> , gestoomde en gefrituurde lekkernijen met 2 verschillende sauzen	25,00

SOEPEN

<i>Soto ayam</i> , oriëntaalse kippebouillon	9,25
<i>Sop tomat</i> , tomatensoep	9,25
<i>Soep van de chef</i>	10,25

TUSSENGERECHTEN

<i>Saté babi</i> , saté van varkensvlees met pindasaus	16,25
<i>Saté spek</i> , saté van geroosterde spekblokjes met pikante chilisaus	16,25
<i>Saté ayam</i> , saté van kip met ketjapsaus	16,25
<i>Saté bumbu kuning</i> , saté van ossehaas met satésaus	19,75
<i>Saté kambing</i> , saté van lamsvlees met ketjapsaus	19,75

*indien voorradig

RIJSTTAFEL 'SEDERHANA' f 48,50 p.p.

Daging rendang	, rundvlees in pikante saus
Gulée kambing	, lamsvlees in gekruide kerriesaus
Ayam setan	, stukje geroosterde pikante kip
Ikan mentega	, baarsfilet met ketjap-botersaus
Gado gado	, groentesalade met milde pindasaus
Sayur lodeh	, groenten in kokossaus
Pisang goreng	, gebakken banaan
Saté babi	, saté van varkensvlees met pindasaus
Saté kambing	, saté van lamsvlees met ketjapsaus
Telur pedis	, gekookt ei in pittige sambalsaus
Acar kuning	, geelgekruide atjar Rujak , verse fruitsalade
Serundeng	, gebakken kokos Belado kentang , zoet-pikante aardappelfrietjes
Nasi putih, kuning, witte en gele rijst	

RIJSTTAFEL 'RASA SENANG' f 90,00 P.P.

Udang pangsit & Udang rôti, knapperige hapjes gemaakt van garnalen & vis met krab	
*	
Ikan kecap, gegrilde St. Jakobsschelpen geserveerd met ketjapsaus	
*	
Rijsttafel	
Sapi ricah, ossehaas met ketjap-tomatensaus	
Domba rujak, lamsvlees met kruidige kokossaus	
Ikan kerri, visfilet met kerriesaus	
Tahu Jakarta, krokant gebakken tahu met zwarte pepers	
Sambal goreng buncis, boontjes in milde kokossaus	
Saté babi, saté van varkensvlees met pindasaus	
Ayam pedis, kipfilet met zeer pikante sambalsaus	
Rujak, verse fruitsalade	Rempejek, gekruide pindakoekje
Nasi goreng, gebakken rijst	Nasi kuning, gele rijst
*	
Spekkoekdessert, Indonesische spekkoek geserveerd met kaneelijs en slagroom	

VERRASSINGSDINER

3 gangen	f 52,50
4 gangen	f 62,50
5 gangen	f 72,50

6 gangen	<i>f 82,50</i>
7 gangen	<i>f 95,00</i>

RIJSTTAFEL VAN DE MAAND *f 50,00 p.p.*
min. 2 personen

Onze chef-kok stelt iedere maand een uitgebreide rijsttafel voor u samen met authentieke Indonesische gerechten. Deze rijsttafel bestaat uit verschillende vleesgerechten, satés, seizoengroenten en diverse andere lekkernijen.

Onze chefkok verzoekt u vriendelijk met alle tafelgenoten deel te nemen aan het verrassingsdiner.

U kunt een rijsttafel bestellen vanaf 2 personen.

WIJN VAN DE MAAND

Maandelijks variërende wijnen die uitstekend combineren met onze Oosterse gerechten.

RODE WIJN

SALENTEIN MERLOT	1999	<i>f 42,50</i>
<i>Alto Valle De Uco</i>		
<i>Mendoza Argentina</i>		

WITTE WIJN

CHARDONNAY	2000	<i>f 42,50</i>
<i>Errazuriz Casablanca Valley</i>		
<i>Chile</i>		

COMBINATIESCHOTELS*met naar keuze witte, gele, gebakken rijst of gebakken bami*

<i>Sutéschotel, 6 st. saté geserveerd met gado gado</i>	37,50
<i>Nasi/Bami Rames, schotel met authentieke Indonesische gerechten</i>	37,50
<i>Schotel Afai, zalmfilet met balisaus, stukjes varkenshaas met ketjapsaus en gado gado</i>	44,50
<i>Schotel Chung, baarsfilet met ketjap-botersaus, kip met zoet-zure saus en ananas en gado gado</i>	44,50
<i>Nasi kunyit, éénpersoons rijsttafel</i>	44,50
<i>Nasi campoer Surabaya, vegetarische éénpersoons rijsttafel</i>	44,50

VLEESGERECHTEN *met naar keuze witte, gele, gebakken rijst, gebakken bami*

<i>Ayam/babi pedis, kip of varkensvlees met zeer pikante sambalsaus</i>	37,50
<i>Ayam/babi nanas, kip of varkensvlees met zoet-zure saus en ananas</i>	37,50
<i>Ayam/babi hoisin, kip of varkensvlees met hoi-sinsaus, lente-uitjes en amandelen</i>	37,50
<i>Daging tauco, biefstuk van de haas met pikante sojabonensaus, knoflook en paprika</i>	47,50
<i>Daging gember, biefstuk van de haas met pikante gembersaus</i>	47,50
<i>Kecap kambing, lamsfilet met ketjapsaus</i>	42,50

VISGERECHTEN *met naar keuze witte/gele/gebakken rijst, gebakken bami*

<i>Ikan mentega, baarsfilet met ketjap-botersaus</i>	44,50
<i>Ikan lidah Florida, gebakken tong met zoetzure saus en vers fruit</i>	dagprijs
<i>Ikan lotus, gestoomde zalm met balisaus</i>	44,50
<i>Udang, garnalen met keuze uit dezelfde sauzen als bij het voorgerecht</i>	49,00

Seven Steps to Food Cost Control

by Kirby D. Payne, CHA, October, 1998

Kirby D. Payne, CHA is President of Minneapolis based American Hospitality Management Company, a growing hotel investment, management and consulting firm. Payne is also Secretary Elect of the American Hotel & Motel Association, and Chair of the AH&MA's International Council of Hotel-Hotel Management Companies. Additional articles can be found on the internet at [Fout! De hyperlinkverwijzing is ongeldig.](#)

After I returned from Viet Nam in 1971 I completed my senior year of college at the hotel school of Florida State University. The Chair of the department was Peter Dukas who taught a class on food & beverage management which used a text book he had authored called, "How To Operate A Restaurant". Long ago, I loaned the book out and never got it back so don't quote me as saying this is his list when I refer to it. Professor Dukas used to love to make us memorize lists. Through the prism of over 26 years I still think I remember his favorite list, seven steps to food cost control. Over the years I have referred back to that mental checklist and adapted from it. It has been useful to me and I'll list it here as I remember it, right or wrong.

1. ORDERING - The first step is to order right. Having detailed recipes, designing purchasing specifications, doing comparative shopping based on those specifications, and comparing quality, price and service, etc. Oh yes, don't order too early in order to avoid spoilage, wasted storage space and lost interest on your money. Don't order too late, so premium costs and delivery charges accrue. I remember being told standing orders were a bad habit.

2. RECEIVING - The fundamentals are obvious: count; weigh; inspect for condition and quality; verify against the purchase order; keep the receiving area clean and uncluttered; limit access to the receiving area; train the person receiving and make him or her responsible. Get credit memos from the delivery driver.

3. STORING - Is the method and place of storage for the various items appropriate for the item? Is it secure from pilferage? Are the shelves strong enough for the product, allow air circulation and easy to clean? Are all items stored at a temperature appropriate for that product? Are items dated (with year, in some cases) and priced? Is the storage area orderly and clean? Should shelves be labeled and maybe even stocking quantities noted?

4. ISSUING - What is issuing based on? Who has access and or authority to issue or take things from the secured store rooms and walk-ins? Are issues being made in appropriate quantities and at appropriate times? Is there a relationship to volume or reasonable par stocks? Are issues being accounted for? Is a perpetual inventory or sign out sheet designed specifically for your operation or a particular store room in use?

5. PREPARATION - I'm not so clear about the details here any more because it has been a long time since I worked in a kitchen regularly. Phrases that come to mind include: trim properly; use trimmings for stock pots and other recipes. Proper tools, sharp knives, clean and neat working area, enforcing a policy of following recipes, and having photos of finished products available and used regularly are also critical. Enough said, as I suspect my readers know a lot more than I do about this!

6. COOKING - Various considerations here, again my readers know more than I. Proper temperatures, proper cooking times, following recipes

carefully, using photographs of finished products, correct size, material, and type of utensils and cookware, clean work area.

7. SERVING - Serving is not only about portion control, it is also about decisions made regarding portion size and presentation. With a buffet, it is obvious. Proper serving utensils, proper holding/serving equipment, right presentation order, plate sizes, etc. In a bar its easy, too. Jiggers or other measuring and control devices and very strict discipline. I take it back, the discipline isn't easy especially in tight labor markets. Dining room service should be easy to control using good kitchen supervisors, trained cooks, photographs for both cooks and servers, etc. Watch what comes back from bused tables to see if portions are proper. Marketing decisions may drive large portions but if the patrons are not eating it or taking it home, the portion size or the recipe should be reconsidered. Proper china for each item served is important for both presentation and portion control.

Work hard on your cost controls and be consistent about them. One element of controlling food cost covers all seven categories: thorough training. Give your staff the ability and knowledge and confidence to do their jobs properly and to your specifications. Inconsistency and failure to enforce procedures will drive costs skyward. Failure here is like throwing money away.