



Discover the secrets
of aunt Elly's
cooking notebooks

SELAMAT DATANG (WELCOME)

My dream was to open an intimate restaurant where my guests could relax and enjoy traditional Indonesian food based on the recipes of my mother “Tante Elly” (“Aunt Elly”) combined with contemporary and seasonal products and ingredients of today.

In 2010, my dream became reality with the opening of Restaurant Seray. An Indonesian restaurant with authentic cuisine and a contemporary decor that combines taste and ambiance and where “eating out” becomes a special taste experience and pure enjoyment.

We cook with love, passion and quality ingredients and we want our guests to enjoy our food as we did when my mother cooked for us.

I like to welcome you personally at Restaurant Seray.

Selamat Makan (enjoy your meal)

RAYMOND

Raymond Sleurink - Restaurant Seray



OUR INDONESIAN TASTING MENUS

TAFEL VAN TANTE ELLY (TABLE OF AUNT ELLY) TRADITIONAL, FISH OR VEGETARIAN

€ 28,50

It all started with the recipes of Tante Elly, my mother. An extensive Indonesian tasting of various main course dishes, prepared as per my mother's authentic recipes. A true tasting experience and ultimate way to taste our most popular dishes.

WINE SUGGESTION:

White: Blanc de Pinot Noir, Weingut Fusser, Pfalz, Germany.

TAFEL VAN RAY* (TABLE OF RAY)

€ 34,50

When the 'Tafel van Tante Elly' became the signature tasting menu of Seray it was time to introduce my own tasting menu: the 'Tafel van Ray'. A fine selection of my own favorite dishes, also prepared as per my mother's recipes, and will be served in two courses, with in between, a refreshing spoom.

(* Only to order per table)

WINE SUGGESTION:

White: Burgunder von Löss, Weingut Kolkmann, Wagram, Austria.

Red: Valpolicella Ripaso, Monte Zovo, Veneto, Italy.



STARTERS

SERAY'S SISTERS € 8,00

You can choose from my sisters specialties; homemade spring roll and/or martabak. (2 pcs.)

The home made spring roll is a speciality of my youngest sister, based on my mother's recipe.

The martabak is a crispy flapjack with a savory filling of beef, vegetables and egg and is based on the recipe of my oldest sister.

SOTO AYAM € 8,00

Savory chicken soup with a rich filling of tender chicken, noodles, bean sprouts, vegetables and egg.

RISOLES € 8,00

Breaded pancakes filled with vegetarian ragout. (2 pcs.)

OEDANG SERAY € 12,50

A touch of the sea....A tasting of large shrimps prepared in three different styles.

SERAY'S SATEH

SATEH AYAM € 9,00

Sateh of roasted tender chicken served with our famous sateh sauce.

SATEH BABI € 9,00

Sateh of roasted pork served with a peanut/soy sauce.

SATEH MERINGGI € 11,00

Sateh from tender beef by Peggy's recipe. Medium roasted to perfection and served with a sweet-and-sour, soy sauce and lime.

SATEH KAMBING € 11,00

Our speciality. Tenderloin of goat marinated in a special mix of herbs and spices made with our secret family recipe. Served with a sweet-and-sour of red onions, their own soy sauce and lime.

MAIN DISHES

SERAY'S NASI RAMES € 20,00

White rice, fried rice or nasi kuning (yellow rice) with two vegetable dishes and two meat dishes. (chef's choice)

SATEH SERAY € 22,00

Mix of 4 different kinds of Sateh. Each with their own sauce.

- Sateh Babi (pork)
- Sateh Ayam (tender chicken)
- Sateh Kambing (tenderloin of goat)
- Sateh Meringgi: (tender beef)

This dish is served with lontong (rice cake).

BEBEK ROEDJAK € 22,00

Duck Breast of Dutch farm raised duck. Sous vide slow cooked, skin fried and lacquered with roedjak sauce.

FISH RANGE INDONESIAN STYLE € 26,00

Three kinds of fish prepared in different styles:

Tjolo Tjolo: Seared Tuna with soy sauce.

Oedang Goreng: Large Tiger Prawn, Marinated in spices and herbs and fried in soft garlic oil.

Ikan Besengek: Panfried Salmon Filet, served with a savory sauce based on coconut-milk.

Do you have an allergy?

Please inform us when we take your order. Despite our and our suppliers care, the dishes can contain traces of allergens.

Extras

All fish and meat dishes will be served with steamed white rice and vegetables. Additional meat- and vegetable dishes starting at € 4.50 per portion.

HOMEMADE DESSERTS SERAY'S SWEET TEMPTATIONS

SPEKKOEK ICE-CREAM € 8,50

A unique signature dessert of Restaurant Seray. Artisan ice-cream of Indonesian spekkoeek (layered cake), served with freshly baked spekkoeek.

DADAR GULUNG* € 8,50

Pandan Jackflap with a filling of Coconut an Gula bJawa (Javanese Palmsugar) Served with homemade Tonkabean/Coconut icecream. (*preparation time 10-15 min.)

ORANGE GINGER SORBET € 9,50

Homemade sorbet ice-cream from fresh orange and ginger, served with a foam of coconut cream and fried lychee and a small glass of Asti.

DESSERT WINES

ODE AU MUSCAT € 6,00

A sweet Frontigan Muscat from France with a bright, golden yellow colour. Delicious with fruit desserts.

ASTI PIEMONTE DOLCE € 6,00

Sparkling, sweet and spritzy. A juicy, refreshing beautiful wine. A very good combination with our fruit and pandan desserts.

CREME BRULEE (white sticky rice)*€ 9,50

A variation of South European Sweet Rice Pudding. This crème brûlée is served with white sticky rice and Tonkabean/Coconut ice-cream. (*approx. 10/15 min to prepare)

CHOCO DESSERT* € 9,50

For the real Chocoholic. Moulleux au Chocolat. A delicious warm chocolate cake with a soft liquid filling, served with homemade ice cream. (* approx. 10/15 min to prepare)

RUBIS CHOCOLATE WINE € 6,00

An award winning combination of carefully selected Spanish Tempranillo and premium chocolate. Perfect with chocolate dessert or spekkoeek ice-cream.

VELVET SERAY € 4,50

An after dinner cocktail created by Seray with Sayah Spekkoeek liqueur en Vieux.

DRINKS

BEERS

On tap:

Lindeboom Gouverneur Speciale 140 (pils)	€ 3,00
Lindeboom Gouverneur Blonde	€ 4,25

From our local brewery Klein Duimpje:

Klein Duimpje Blauwe Tram	€ 4,25
Klein Duimpje Hillegoms Weizen	€ 4,25

Malt Beer Bitburger 0% alcohol	€ 3,00
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STRONG DRINKS

Port (10 years old)	€ 5,50
Martini	€ 4,00
Young or old Jenever	€ 3,50
Amaretto, Baileys	€ 4,50
Cointreau, Grand Marnier	€ 4,50
Drambuie, Tia Maria, Licor 43	€ 4,50
Whisky, Cognac	starting at € 5,50

SPECIAL INDONESIAN LIQUORS

Bandang 22 (pandan), Sayah	€ 5,50
Naga Rum Triple Wood	€ 8,50

SOFT DRINKS

Coca Cola, Sinas, Sprite, Jus d'Orange, Bitter Lemon, Fuzetea, Cassis	€ 2,75
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ORGANIC SOFT DRINKS

(contains less sugar but very intens flavors)

Loopuyt Tonic, Loopuyt Gingerbeer, Fentimans cola*, Olmenhorst Apple juice	€ 3,50
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*Fentimans cola is named the best cola in the world by The NewYork Times. Brewed organic with only natural ingredients.

TABLE WATERS

Earth Water I Still or Sparkling (small)	€ 2,50
Earth Water I Still or Sparkling (large)	€ 4,75
Dune water infused with citrus and mint	€ 2,50

COFFEE & TEA

Coffee, Espresso	€ 2,50
Double Espresso	€ 3,75
Latte Macchiato, Cappuccino	€ 3,00
Pot of tea	€ 3,00
Fresh ginger tea	€ 3,75
Fresh mint tea	€ 3,75

COFFEE SPECIALITIES

Sayah Coffee (with Sayah Spekkoeke liqueur)	€ 7,50
Irish Coffee (with Irish Whisky)	
French Coffee (with Grand Marnier)	
Italian Coffee (with Amaretto)	
Spanish Coffee (with Licor 43 / Tia Maria)	

VELVET SERAY

An after dinner cocktail created by Seray with Sayah Spekkoeke liqueur en Vieux

APERITIFS & INDONESIAN COCKTAILS

ROSÉ BRUT	€ 6,50	GIN & TONIC	€ 9,50
A perfect start of your diner at Seray: A sparkling aperitif with delicious aromas from wild raspberries and strawberries.		Loopuyt Gin and Loopuyt Tonic.	
JAVA RUM	€ 9,50	TICKET TO BALI	€ 9,50
Naga Rum Triple Wood is a delicious light-sweet rum from Java Indonesia. Served with a premium Ginger-beer.		A delicious cocktail based on Sayah spekkoeke liqueur combined with fresh mint and ginger ale.	
		PANDAN & GIN	€ 9,50
		A special cocktail made with Bandoeng 22 (pandan liquor), Gin and Ginger-beer.	

OUR WINE MENU

Together with our supplier Nederwijnen, we have selected a number of fine wines. This enables us to serve the best wine and spice combination. You can ask our staff for advise. All wines marked with an  are also available by the glass. You can ask our staff about our regularly changing wine appeal.

WINES BY THE GLASS

Look for the extensive description in our wine list. All wines marked with  are also available by the glass.

SPARKLING WINE		ROSE WINE	
ROSE BRUT, CAVE KRIER	€ 6,50	ROSÉ OUT OF THE BLUE	€ 5,50
LIGHT FRESH WHITE WINES		LIGHT FRUITY RED WINE	
RIVANER, CAVE KRIER	€ 4,75	MERLOT, VINCENT BOUQUET	€ 4,75
RIESLING, WEINGUT FUSSER	€ 5,50		
FULL WHITE WINE		FULL RED WINE	
CHARDONNAY LES PLOS	€ 5,25	MONASTRELL PIE FRANCO, XENYSEL	€ 5,50

SPARKLING WINES

ROSÉ BRUT CAVE KRIER ★ € 35,00
MOEZEL,
LUXEMBOURG

Méthode traditionnelle. Delicious aromas of wild raspberries and strawberries with a very elegant mousse. A festive wine!

RIESLING BRUT MC EDITION € 40,00
ZEHE CLAUS,
GERMANY

In this organic Sekt from Zehe Claus Rheinhessen Germany the main role is played by Riesling (King of white grapes). The second fermentation of this Sekt is in the bottle, thus a sparkling wine according to the "Methode Traditionelle". A dry fresh sparkling wine, oin the taste some apple.

LIGHT FRESH WHITE WINES

RIVANER, CAVE KRIER ★ € 24,00
LUXEMBOURG

Elegant fresh wine with hints of apple and pineapple. Winner of gold medal "Proefschrift/Gault Millau".



RIESLING € 27,00
WEINGUT FUSSER,
PFALZ, GERMANY

Fragrant, floral and spicy wine with length and a light during the aftertaste. Fits many of the dishes.

SAUVIGNON BLANC € 31,50
KINGFISHER BAY,
MARLBOROUGH NEW ZEALAND.

Fresh, dry and flavorful wine. Tasty with character and spicy aromas.

LINGE WIT € 35,00
BETUWS WINE DOMAIN,
NETHERLANDS

Selected by Winelife as the best white wine from Dutch soil. Intense fragrance of citrus and gooseberries. Juicy taste, nice acids and pure finish.

GRAUBURGUNDER € 28,50
WEINGUT ZEHE-CLAUSS,
RHEINHESSEN, GERMANY

Fresh wine with aromas of white ripe fruits and walnuts and a finish with hints of banana and peach.

All wines marked with ★ also available by the glass.

FULL WHITE WINES

CHARDONNAY  € 27,00
LES PLOS, PAYS D'OC,
FRANCE

Light butter, pure juicy taste with pleasant exotic centered white fruit. Well balanced. Member of Terra Vitis: an association that checks sustainable and ecological viticulture.

BLANC DE PINOT NOIR, € 28,50
WEINGUT FUSSER,
PFALZ, GERMANY

Grape: Pinot Noir. This is a very special wine made of the white juice of the black Spätburgunder grape. Powerful, spicy, full, with a lot of pear and citrus, nice acidity, a light tarlan. A true temptation.

PALOMAR CHARDONNAY, € 29,50
RESERVA, CASABLANCA VALLEY,
CHILI

A Delicious full and busty Chardonnay from Casablanca Valley. The accent on citrus and in the aftertaste hints of caramel and vanilla from six months wood maturation.

BURGUNDER VON LÖSS, € 30,00
WEINGUT KOLKMANN,
WAGRAM, AUSTRIA

A nose of yellow apple and hints of fresh pear. Round taste with a little bit of fresh citrus fruit. Full, fresh with a long finish. This wine is a blend of Chardonnay for the strength and Weisburgunder that brings freshness and elegance to the wine.

PINOT GRIS, € 31,50
KUHLMANN-PLATZ,
ELZAS, FRANCE

An elegant and fragrant bouquet with ripe fruit like pear, apricot and exotic fruits. Fresh wine with nuances of nuts in the long finish.

MUSCATELLER TROCKEN € 33,00
WEINGUT ZEHE-CLAUS,
RHEINHESSEN, GERMANY

A very intense fragrant glass of wine. A pronounced aroma of muscat combined with exotic fruits. Round, juicy with a very long aftertaste.

BABYLON'S PEAK € 35,00
SWARTLAND, SOUTH AFRICA.

This blend of Viognier and Rousanne is made according to the traditional white wine preparation. The wine matures after fermentation in the same barrel with the residues. Taste is full, creamy and complex.

All wines marked with  also available by the glass.

ROSÉ WINE

ROSÉ OUT OF THE BLUE  € 27,00
CÔTES DE PROVENCE,
FRANCE

60% Grenache Noir and 40% Cinsault. Fresh dry rosé, Smooth and elegant. Characteristic Provence rosé with a light salmon colour.

LIGHT FRUITY RED WINES

MERLOT  € 23,00
VINCENT BOUQUET,
FRANCE

Elegant, smooth wine. Aromas of red fruit. Tones of cherries, blackberries and spices.

ZWEIGELT PERFEKTION, € 26,00
WEINGUT KOLKMANN,
AUSTRIA

The vineyard is situated at the borders of the River Donau, northwest of Vienna. Deep red wine with aromas of cherries and blackberries. Full wine with a smooth aftertaste.

SPÄTBURGUNDER TROCKEN, € 33,00
WEINGUT FUSSER,
PFALZ, GERMANY

A Pinot Noir made of the Spätburgunder grape. Aged on light oak and elegant, velvety hints of red fruit such as cherries. Very full tastes.

FULL RED WINES

TINTO VALE DA CALADA € 27,00
HERDADE DACALADA,
PORTUGAL

A wine from Alentejo with an intense red colored and a rich fruit aroma of red fruit. Balanced taste with soft tannins and mild spiciness.

PIE FRANCO MONASTRELL ★ € 27,00
JUMILLA BODEGA,
SPAIN

Pie Franco means that the vines are original and not grafted on American grape poles. A full wine with lots of fruity aromas of plums and blackberries. Long finish with a pinch of clove.

PRIMITIVO, FEUDI 125 € 31,00
PUGLIA,
ITALY

Elegant dark red full wine with a lot of red fruit, aroma of ripe plum and cherry jam. Delicious full and spicy. This wine aged 12 months on wood.

MALBEC RESERVA € 35,00
BODEGAS EL FIN DEL MUNDO,
PATAGONIA, ARGENTINIA

This Malbec comes from the most southern area of Argentina. That is why this bodega is named "The end of the world". Pleasant aromas of berries, ripe prune, cocoa and vanilla.

VALPOLICELLA RIPASSO € 36,00
MONTE ZOVO, VENETO, ITALY

Complex wine with aromas of cherry, raspberry and blackberry. Ripasso is a method in which the husks of dried grapes are fermented with the juice of freshly picked grapes. Aged for two years in oak barrels.

FEUDI MORE SALICE € 40,00
SALENTINO DOP,
APULIË ITALY

Grapes: Negroamaro and Malvasia Nera. Deep ruby-red wine with a fruity bouquet. Elegant hints of wood, vanilla, cacao and coffee. In harmony and balance with a fruity finale.

SYRAH VIOGNIER COCO ROTIE € 43,50
REDHEADS STUDIO,
MCLAREN VALE, AUSTRALIA

Lively and fruity with tones of flowers. In the taste raspberries, blueberries, cedar and apricot. Silky smooth tannins. 14 months matured in oak barrels.

All wines marked with ★ also available by the glass.