



Indonesian Gastronomy

AN EDIBLE STORY OF INDONESIA

APPETIZER

TELOR IKAN SAMBAL KECOMBRANG

Seasonal fish roe served with sambal kecombrang
West Sumatra

SOUP

LODEH KULAT PELAWAN

It's a vegetable stew with common ingredients like jack fruit, long bean, melinjo bean and leaves. Served with Kulat Pelawan mushrooms, fermented black soya bean (tempe) and coconut milk
Central Java

IKAN ASAP KUAH PINDANG

It's a typical soup with main ingredient is kecap manis or sweet soya sauce that gives the soup a distinct flavor. Served with home smoked gindara fish from Kendari
Tangerang, West Java

MAIN COURSE

AYAM BESENGEK

It's a sous-vide grilled chicken with coconut milk and spice for 6 hours. Served with fern and coconut shave
Wonogiri, East Java

BEBEK MASAK AMBON

Slow cook duck braised with fermented glutinous rice water served with sorghum, pop-sorghum and steam banana
Ambon



Indonesian Gastronomy

LIDAH SAPI SAOS SATE PADANG

It's a grilled beef tongue served with balado cassava chips and saos sate padang

West Sumatra

KAMBING NAGINATGAT

It's lamb cooked in gerabah (clay pot) with liver paste, coconut water and spices for 4 hours inside burned paddy husk (sekam). Served with eggplant balado, balado foam and mashed bread fruit

Karo, North Sumatera

DESSERT

MARTABAK MANIS

It's a mixed cocoa butter, cahew nut, peanut, white & black sesame seed. Served with cheese crackers, sorghum Flores sponge and butter from Jogjakarta

Central Java