



Indonesian Gastronomy

NUSA Indonesian Gastronomy

An Edible Story of Indonesia

Nusa, short for **Nusantara**, means **The Archipelago**. The homeland of Indonesia consists of more than 17,000 islands and 300 ethnic groups. With the immense landscape, the country reflects its diversity through its resources, cultures, and gastronomy.

NUSA Indonesian Gastronomy represents a piece of each region through each bite, with carefully selected ingredients and excellent presentation.

APPETIZER

TUNA ASAP SAMBAL KECOMBRANG

Fresh tuna fish in smoked in tea leaf, served with Ginger flower sauce

Bali

MAIN COURSE

AYAM MASAK AIR KELAPA

4 hours slow cooked Organic Chicken with coconut water served with Cassava leaf and chili paste

Padang, West Sumatra

BEBEK KULAT PELAWAN

Six-hour slow braised, Organic local Duck with Pelawan Mushroom

Bangka Island, Sumatra

GURITA SAYUR MEGONO

Fresh Octopus Sauce Vide for 4 hours with Spice and herbs from west java, served with megono vegetables typical of Pekalongan

Pekalongan, Central Java

DAGING BABANCI

Stewed for 6 hours of Bali beef with coconut flesh and sugar cane flower

Betawi, Jakarta

KARABU DENDENG

Braised Grass fed Balinese beef served with Chili paste mix with bond Cow

West Sumatra

URUTAN SAPI SAUCE SATE PADANG

Traditional sausage where meats mix with spices and made into sausages and served with Padang satay sauce

Bali & West Sumatra

An Edible Story of Indonesia

www.nusa-indonesiastory.com

Jl. Kemang Raya No.81

Kemang 12730, Jakarta - Indonesia

Ph. +6221 719 3954

Follow our journey



Indonesian Gastronomy

DESSERT PLATTER

TEH TALUA

Prendjak jelly tea served with zabaglione tea

West Sumatra

SRIKAYA BRULLE

Srikaya porridge with caramelized brown sugar

West Sumatra

KLEPON

Normally served as snack made from rice flour, pandan leaves, and brown sugar served with Pandanus white chocolate

Central Java

PISANG KAPIAK

Pressed-and-grilled banana slices, filled with a mix of grated coconut and Kupang brown sugar jam, whipped with Durian Medan's cream, and topped with black rice tuille

Bukittinggi, West Sumatra