



Indonesian Gastronomy

AN EDIBLE STORY OF INDONESIA

Press Release



To be released immediately.

For decades, Indonesia has been globally known for its classic ingredients and richness of spices, sustaining a never ending Indonesian culinary diversity. However, despite of the abundance of spices, only a few talented chefs are inspired to create new culinary innovations. NUSA, short for Nusantara, means the archipelago. With the immense landscape, the country reflects its diversity through its resources, cultures, and gastronomy. Located at Jalan Kemang Raya No. 81, Jakarta Selatan, NUSA Indonesian Gastronomy, uplifting those indigenous spices, provides the nation's profusion through contemporary presentations and represents a piece of each region through each bite.

The main mission of NUSA Indonesian Gastronomy is to use the best Indonesian harvests, to cultivate them using authentic techniques and cooking processes, traditionally then perfected with a modern touch, and lastly, to display them in an original way without leaving their real tastes and genuine characteristics. Aside from appealing to your tastebud, uniquely, guests can also listen to stories about the origins of the dish along with its cultural background. Consequently, its main purpose is to strengthen one's appreciation for the Indonesian culture.

"It is not solely about combining classical heritage with modern elements, but at the same time it also respects Indonesian culture through the creation of contemporary pieces," said Chef Ragil Imam Wibowo, the founder and head chef behind NUSA's concept. With the aforementioned background, NUSA Indonesian Gastronomy exposes Indonesia's culinary traditions in a different light and places the latter on a global field.

An Edible Story of Indonesia
www.nusagastronomy.com

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NUSA Indonesian Gastronomy consistently uses local Indonesian ingredients that were managed and produced by local farmers. These ingredients are only produced in particular areas and have obtained Indications Geographical (IG) Certificate marked upon them to include where the goods were produced.

“The menu remains dynamic as it depends upon the result of the present harvest. This is a quality that very few restaurants possess,” said Chef Ragil Imam Wibowo. The ingredients selected were produced using traditional artisan techniques, ensuring that the local richness may be further valued.

Among the many dishes produced by NUSA is the *Gulai Banak*. This traditional dish from Western Sumatra was made with cow brains flavoured with curry spice and the Adan Krayan mountain salt from West Kalimantan, plated alongside pickled mangoes. *Ulak-Ulak*, a dish from the area of Jailolo, Halmahera, is a fresh salad dish with special walnuts from the Jailolo area sprinkled on top. In this area, the local population still uses the foraging technique. There is also the *Na Niura*, which is a typical recipe used by the population of Lake Toba in Northern Sumatra. ‘Na’ signifies ‘not’ and ‘Niura’ may be translated as ‘cooked,’ consequently meaning an uncooked dish. The fish used in this dish is not cooked over an open flame, but by using the *Jungga* acid. Na Niura also uses typical spices from Northern Sumatra such as the Andaliman spice.

Situated in a colonial building with a strong historical values, NUSA Indonesian Gastronomy was designed in detail, as thorough as selecting the marble tables, the rattan chairs, cutlery and the placement of the wooden chandelier in the middle of the room. These elements were entirely created by local artists from various areas in Indonesia.

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Through the whole design, NUSA Indonesian Gastronomy would like to showcase their appreciation for the work and creativity of the nation's youth.

In the future, NUSA Indonesian Gastronomy also aims to create numerous events and venues that will advance Indonesia's culinary industry through Weekend Farmers Market, cooking classes, libraries, and a gallery representing the crops and artisan handicrafts (NUSA Shop). NUSA Indonesian Gastronomy is not only a restaurant, but also a center for research and a meeting point for farmers, culinary experts and humanists.

*"We need to look at the future
without losing our history."*

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