



Indonesian Gastronomy

AN EDIBLE STORY OF INDONESIA

APPETIZER

OYSTER WITH DABU DABU ESPUMA

A typical sambal or spicy condiment from Manado and North Sulawesi, the oysters from Bitung island are served with dabu dabu espuma

Ambon, North Maluku

KOHU KOHU TUNA

Fresh vegetables mixed with pilly nut and shredded coconut topped with smoked tuna and Bawal fish

Ambon, North Maluku

NA NIURA

Fresh cut raw fish mixed with burnt Andaliman and Asam Jungga
Lake Toba, North Sumatra

KARABU DENDENG

Braised grass-fed Balinese beef served with watercress and spicy coconut milk sauce

West Sumatra

RUJAK SASI

Nine kind of fruits served with smoked Tude's fish broth

North Sulawesi

GOHU UDANG

Fresh cut shrimp mixed with calamansi

North Maluku



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SOUP

SUP IKAN KUAH KUNING

Coral fish, shaved fermented wood fish, Papeda, and carambola served in smoked fish broth

Jailolo, West Halmahera

SUP KAMBING BETAWI

Double-boiled lamb consommé served with grass-fed lamb and Melinjo crackers

Betawi, Jakarta

MAIN COURSE

GADON REBUNG DAGING

Local free-range grass-fed Balinese beef, cooked in banana leaves and served with bamboo shoots

Central Java

AYAM LEMPAH KULAT PELAWAN

Six-hour slow braised, free-range locally breed chicken with Pelawan mushroom

Bangka Island, Sumatra

TUNA SAMBAL TEMPOYAK

Smoked tuna fish served with chili paste mixed with fermented durian called Sambal Tempoyak

Palembang, South Sumatra

BUNTIL UDANG

Steamed sweet potato leaves with homemade salted fish, grated coconut, spicy paste, and served with sustainable tiger prawn

Banyumas, Central Java

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BACEM DAGING

Slow braised grass-fed Balinese beef with palm sugar served with Urap and soft boiled quails egg

Central Java

CUMI TINTA HITAM MASAK DI BAMBU

Lampung egg squid cooked in bamboo served with Balinese Jukut

SIE KAMENG

Lamb curry with 23 types of spices.

During the spice trade, Aceh has been the main port where spices from all over Indonesia were gathered and prepared to be shipped to India. This is the reason why Sie Kameng is the only dish in Indonesia that uses 23 spices. In Nusa, we only use 22 spices because it illegal to grow or use marijuana leaves.

Aceh

DESSERT

BUBUR KAMPIUN

A sweet mix of rice espuma, tapioca pearls, sweet potato dumpling, srikaya pudding, and pandan flavored gelato

Minangkabau, West Sumatra

KLEPON

Three-layered ball cake of pandanus white chocolate, pandanus mousse, and brown sugar syrup served with sorghum sponge cake, coconut gelato and coconut-water jelly

Central Java

BUBUR SUMSUM BRULÉE

Adan Krayan porridge with caramelized brown sugar

Central Java

TEH TALUA

Prendjak jelly tea served with zabaglione tea

West Sumatra

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RAYUAN PULAU KELAPA

Coconut flesh served with rum custard and topped with dehydrated sorghum sponge cake
North Sulawesi

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



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