

Celebrate This Festive Holiday Season with an Edible Story of Indonesia

NUSA Indonesian Gastronomy has been buzzing around for almost a year. Officially opened during the celebration of Indonesian Independence Day on August 17, 2016, NUSA Indonesian Gastronomy's noble mission is to use the best Indonesian harvests, to cultivate them using authentic cooking processes, and to display them in an artfully original way without leaving their real tastes and genuine characteristics.

“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.

Offering three-course and five-course with a selection of the archipelago's authentic dishes of appetizers, main courses, and desserts, food lovers are always indulged with a complete package of welcome drinks, *Amuse Bouche*, sorbet, sweet closings, and a choice of freshly brewed coffee or tea. Representing the best quality produce, NUSA Indonesian Gastronomy's menu is printed daily, ensuring you with a different experience at every visit.

Celebrating the end of the year, NUSA Indonesian Gastronomy presents a special package of eight-course culinary delights exclusively for this joyful occasion. As a part to uncover the holiday spirit, NUSA Indonesian Gastronomy's showcases cuisine from Eastern parts of Indonesia, combining the selections along with Betawi's traditional celebratory dishes.

Among the exquisite dishes produced specifically for this merry month of year is the *Bebek Sangsang*. This traditional dish from North Sumatra is slow-roasted duck cooked in paddy husk and served with chili, shallots, and papaya flowers. *Daging Babanci*, a Betawi renowned dish, is six-hour stewed beef mixed with coconut flesh and sugar cane flower; the savored dish has a tinge of sweetness once it melts in your mouth.

Closing the eventful dinner, you get to choose between *Bola Salju* and *Klepon*. *Bola Salju* is an Ambonese cherished dessert of old style *poffertjes* filled with rum custards, topped with Flores chocolate mousse. *Klepon*, originally a Central Java's traditional market's snack, is served in a creatively fresh transformation at NUSA Indonesian Gastronomy: a three-layered ball cake of *pandanus* white chocolate, *pandanus* mousse, and brown sugar syrup serves with sorghum sponge cake, coconut gelato, and coconut water jelly.

Giving a divine variety to uplift your holiday spirits, NUSA Indonesian Gastronomy holds true to its purpose, reflecting the country's diversity through high quality ingredients and immense selections of the archipelago's authentic dishes on a plate of mesmerizing state-of-the-art presentations. During this limited time, indulge yourself and your loved ones in NUSA Indonesian Gastronomy. Savor every bite of delicious culinary and create unforgettable moments this delightful December.