nusantara



INDONESIAN FAMILY-STYLE DINNER





SNACKS

by Putu Dodik - Nusantara by Locavore

Mustofa

Crispy potatoes and peanuts marinated with chilies, kaffir lime leaves and palm sugar

Lodek

Pineapple served with dried chilies, shrimp paste and palm sugar

Tempe Bacem

Tempe braised with palm sugar, sweet chili sauce, lemongrass and salam leaves

Teri Goreng

Crispy salted fish with bumbu Bali seasoning powder

Siomai

Mackerel wrapped in cabbage leaves, served with peanut sauce

Rujak Cemcem

Cemcem leaves marinated with chilies, sea salt and shrimp paste

Gulai Pisang

Young bananas braised with gulai spice paste

Cireno

Deep fried tapioca, garlic and leek, served with sambal kecap

Keripik Bayam

Crispy amaranth leaf marinated with turmeric, chillies and coriander seeds



SMALL DISHES

Tahu Kipas (Lampung, South Sumatra)

by Freddie Salim - Silk Bistro

Tofu, vermicelli, beans sprout, black fungus and black tiger prawns served with sambal kacang

Sate Lidah Rembige (all over Lombok)

by Ryan Theja - Lulu Bistro
Beef tongue marinated with spicy shrimp paste,
served with acar timun

Manuk Napinadar (All over North Sumatra)

by Lisa Sibagariang - Locavore NXT

Grilled chicken marinated with Batak bumbu, served chicken blood and liver sauce

Pecak Gurame (Betawi, Jakarta)

by Archie Prameswara

Betawi-style deep fried fresh water fish with a thin lesser galangal based sauce

BIG DISHES

Ayam Goreng Telur (Padang, West Sumatra)

by Freddie Salim - Silk Bistro

Boneless chicken thigh, sambal hejo and cassava leaves

Pepes Ikan Tanjung (all over Lombok)

by Ryan Theja - Lulu Bistro

Market fish cooked in banana leaf with overcooked coconut milk paste and sambal kemangi

Mandai (Central Kalimantan)

by Lisa Sibagariang - Locavore NXT

Cempedak skin fermented for 2 weeks, cooked in cincane sauce served with nasi subut

Sop Kaki Kambing (all over Jakarta)

by Archie Prameswara

Jakarta-style goat leg soup, cooked in a milk base

DESSERT

Sengkulun Ubi

by Putu Dodik - Nusantara by Locavore

Purple sweet potatoes steamed with sticky rice and grated coconut, served with pandan leaves infused coconut milk and frozen coconut milk