



ENCHANTING FLAVORS
OF THE INDONESIAN FOREST:
A GASTRONOMIC JOURNEY

Menu

Welcome drink

Wedang Secang (herbs and spices drink from Yogyakarta)

First Forest

Rendang 40 daun dan jantung pisang with sukun

40 leaves and banana blossom Caramelized Curry

From Padang , West Sumatra

Keju Dangke

Local Buffalo cheese, sambal Tomato , watercress

From Toraja, South Sulawesi

Kohu Kohu Gindara Asap

Long bean, Basil, Cucumber, grated Coconut, calamansi juice

From Ambon, Maluku

Biter soup

Wild forest mushroom and young rattan shoot soup , rice flour, chicken soup

From East Kalimantan

Second Forest

Arsik Udang

Broiled Prawn, tomato, galangal, lemongrass, chili, ginger flower,

Jungga Citrus , young Soursop , cassava leaves custard

From Tapanuli, North Sumatra

Bebek lempah Kulat Pelawan

48 hours sous vide duck , Pelawan Mushroom, yellow curry , braised Jackfruit

From Belitung

Rice

Beras putih dan hitam Adan Krayan

White and black rice from Adan Krayan , North Kalimantan

Third Forest

Klappertart

Young Coconut Pudding, Ransiki Papua Chocolate Gelato, Rhum Sauce

From Manado , North Sulawesi

Coffee and tea

Coffee from the forest of Garut, West Java

White Tea from Preanger Mountain , West Java

INDONESIA Culinary Journey

Enchanting Flavors of the Indonesian Forest

Welcome Drink

Wedang Secang

Wedang is a typical drink from the island of Java. It is considered a healthy drink made of herbs and spices and usually served hot.

Secang wood (*Caesalpinia sappan*) has been used as healthy drink for many years. It is known for its many health advantages and has been trading since the 17th century.



One of the many advantages is its ability to kill bacteria. So Secang is used to cure sore throat and skin infections. It also has an analgesic effect, so Secang is used as a pain killer. Another positive effect of drinking secang extract continuously is proven to improve liver function.

Wedang Secang is made by boiling Secang wood, ginger, nutmeg, cinnamon and clove. It can be served hot or cold.

Forest of West Sumatra, South Sulawesi & Maluku



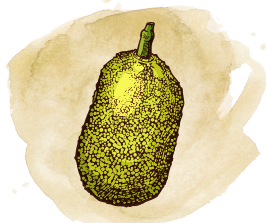
First Course



Rendang Daun (leaves rendang), is traditional food from **Lintau, West Sumatra**, 50 years ago they used 120 kind of leaves, from forest around them, but because of deforestation they only could find maximum 60 kind of leaves. normally it used for stomach ache. In this recipe we combine with Banana Blossom



Keju Dangke (cheese dangke) originally made from Buffalo milk and papaya sap to coagulate the milk, this traditional cheese from **Toraja, South Sulawesi**



Kohu-kohu, is a traditional Vegetable salad dish mixed with smoked fish, from **Ambon, Maluku**, in this dish we also add jackfruit as a forest fruit to give a more texture



Biter is typical soup from Dayak Lundayeh, **East Kalimantan**, it use mushroom, Tengayen leaves and also leaves for food enhancer they called Sengkubak from their forest . we also add Rattan shoot to give the flavour and also texture

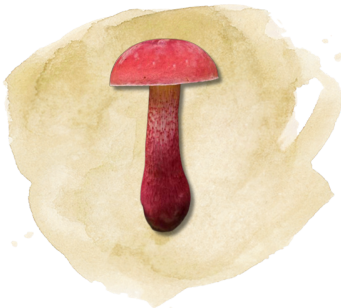
Forest of North Sumatra and Bangka Belitung



Second Course



Andaliman is an endemic pepper grow only surrounding **Toba Lake**. Unlike other pepper, andaliman has a strong citrusy taste that gives **Arsik Udang** a fresh taste. This Pepper use in many dishes in North Sumatra like Arsik Udang, tomato and spices dishes with a lot of andaliman Pepper



Kulat Pelawan or Thunder Mushroom is a very special mushroom which only grow in Pelawan wood in **Pelawan Forest** in **Bangka** region. When Fresh the colour is so beautiful pink, for drying the use smoke drying so it give a smoke flavour to the mushroom and any **Kulat pelawan dishes**



The Lundayeh people have been producing and consuming **Adan Krayan Rice, East Kalimantan**. Adopting unique cultivation techniques of the rice fields, Clean and clear water flows through bamboo pipes and local buffaloes are not used for ploughing, instead after harvesting they release into the field to forage and to fertilise the soil

Forest of North Sulawesi and West Java



Third Course



Klappertaart is a typical cake from North Sulawesi, where **Likupang** is located. It is influenced by Dutch culinary culture to bake a cake.

This coconut cake is still very popular in the region and also has been Indonesia's favorite dessert. It is made of flour, sugar, milk, butter, raisins, coconut water, and coconut flesh.



Garut Coffee Beans are primarily Arabica beans. Their cultivation in **Garut region of West Java, Indonesia**, dates back to the Dutch Colonial era. The unique climate and volcanic soil contribute to the distinctive flavors and qualities of the beans grown there. Garut coffee is highly regarded for its **aroma, mild flavor, and smooth** aftertaste, making it a favorite among coffee lovers worldwide.



Java White Tea Preanger Plantation is located in South Bandung, **West Java**. It started in 1873 and has been one of the best white tea. This tea process is very natural and without fermentation and the **Antioxidant content is very high**, one cup of this tea equal to 12 glasses of fresh orange juice.

This tea also known as Silver needle tea because of the colour of the tea when dried.

About the Chef

Ragil Imam Wibowo

Chef Owner of Nusa Indonesian Gastronomy, Segarra beach club, Warung Pasta, Locarasa, in Jakarta and Bandung, Dixie Easy dining Jogjakarta and Spice Geg in Bali. He is also a TV Personality and an Indonesian food ingredients researcher.

Award-Winning Chef from Foodies magazine 2018, World Gourmet Summit 2018, CNN Indonesia, Chef Of the Year 2018, World Food Travel Association - FoodTrekking Awards 2020, Endeus TV Chef of The Month, January 2020.



As an experienced food consultant and food conceptor, Chef Ragil has become a chef host in Makan Besar, a catering cooking show on Trans7 TV. He has appeared as a guest chef in various Indonesian well-known TV channels, including Metro TV, TV Nusantara, and Global TV's Selebriti Masak. Chef Ragil started his career as a banquet chef in Millenium Hotel and Grand Hyatt Jakarta and has won a gold medal for Indonesian practice cooking at Salon Culinary in Jakarta. In 2003, Chef Ragil was a five-time winner for western food cooking in Allez Cuisine, Iron Chef Indonesia in Indosiar. He is also the owner of several famous restaurants, including Dixie, Warung Pasta, and Segarra Beach Club.

In 2018 Chef Ragil was crowned as CHEF OF THE YEAR 2018 – Jakarta's Best Eats by Foodies Magazine x AQUA Reflection. In the same year of 2018, awarded as Asian Cuisine Chef of the Year (Regional) – World Gourmet Summit Awards of Excellence 2018 and also CNN Indonesian Chef of the year 2018 London Food Trekking Awards 2020, Endeus TV Chef of The Month , January 2020.

