



# BABAH PERANAKAN DINNER

Bale Sutra – Kang Xi Temple 1706

The arrival of the first Chinese immigrants in Indonesia dated back as far as the early 1400s. The cross-culture between the Chinese settlers and the indigenous people produced a very interesting distinctive cuisine called Babah Peranakan in Indonesia, where the Chinese settlers adapted the use of traditional Indonesian spices and herbs into their home-style cooking, which had not been used in the original Chinese cuisine.

This dining experience is served in the beautiful 312 years old Kang Xi temple that has been dismantled and reconstructed at Hotel Tugu Bali, the Bale Sutra, where ancient cultures of Chinese and Balinese people live in harmony.

**Rp. 500.000 ++ / person**

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At the Bale Sutra – Kang Xi Temple 1706

## MENU:

### **Lumpia Semarang**

Deep-fried stuffed spring roll with bamboo shoot and shrimp

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### **Sup Ikan dan Asam**

Babah style-clear fish and tamarind soup

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### **Tahu Masak Kare Nonyah**

Stir-fry tofu with curry sauce

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### **Udang Bumbu Rujak**

Stir-fry prawn in spicy tomato sauce

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### **Ayam Masak Opor**

Stew of chicken with cumin and coconut sauce

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### **Nasi Goreng Babah**

Babah style - fried rice with chicken, shrimp and shrimp paste

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### **Wedang Ronde**

Stuffed glutinous rice ball with peanuts in ginger syrup