



WAROENG TUGU

A Journey Through Time

Waroeng Tugu dining recreates the romantic casual atmosphere of the Javanese and Balinese dining in the villages or the comfort of their traditional homes. “Waroeng” means a simple traditional open-aired hut to eat lunch and dinner.

The menu of Waroeng Tugu consists of simple but truly delicious comforting home dishes of the local villagers, usually made of harvests from their own fields or catches of the day, and cooked by the women in traditional kitchen using terracotta, charcoal & wood-fire stoves, and served on banana leaves and handmade earthenwares, traditionally without cutlery but with banana leaf spoon or hands.

Rp. 360,000 ++ / person

WAROENG TUGU

MENU OPTION 1

Nasi Putih
Steamed Rice

Nasi Kuning
Turmeric Rice

Ayam Panggang Bumbu Terik
Grilled Chicken Marinated in Coconut Milk

Sambal Goreng Udang & Kentang
Shrimps & Potatoes Slow-cooked in Red Pepper, Tomato and Six Javanese Spices

Pepes Ikan
Steamed Fish in Banana Leaves

Lodeh Rebung dan Tahu
Stewed Bamboo Shoots and Tofu in Coconut Milk

Oseng-Oseng Terong Ongklok
Stir-fried Baby Eggplants

Botok Tahu Tempe
Steamed Tofu and Soybean Cake in Banana Leaves

Botok Telur Puyuh Ayam Cacah
Marinated Quail Eggs and Chicken Steamed in Banana Leaves

Tahu dan Tempe Goreng
Deep-fried Tofu and Soybean Cake

Sambal Bajak, Sambal Kemiri, Sambal Kecap Jeruk Purut, Sambal Matah
Selection of Authentic Accompaniment Traditional Relishes
from Different Parts of Indonesia

Krupuk Kampoeng
Flour Crackers

Pisang Goreng Tugu
Banana Fritters served with Palm Syrup

WAROENG TUGU

MENU OPTION 2

Nasi Putih

Steamed Rice

Nasi Merah

Brown Rice

Ikan Gurami Bakar Bumbu Ketumbar (Kemiri, Cabe Merah, Kunir)

Grilled Fresh Tilapia in Coriander, Candlenut, Red Pepper and Turmeric

Lalapan (Timun, kacang Panjang, Selada, Tomat)

Accompaniment Salads of Cucumber, Long Beans, Lettuce and Tomato

Bobor Bayam + Kacang Tolo

Spinach and Black-eyed Pea Soup in Javanese Spices and Kaffir Lime Leaves

Pepes Tahu dan Jamur

Marinated Tofu and Mushrooms in Banana Leaves

Pepes Udang

Steamed Fragrant Shrimps in Banana Leaves

Perkedel Kentang Dengan Daging

Javanese Minced Beef and Potato Cake from the Dutch Colonial Times

Semur Terong Ayam dengan Petai

Javanese Soup with Parkia Beans, Chicken and Parkia Beans in Eight Different Spices

Kering Tempe Manis

Crispy Minced Soy Bean Cake in Palm Sugar

Krupuk Kampong

Flour Crackers

Sambal Bajak, Sambal Kemiri, Sambal Kecap Jeruk Purut, Sambal Matah

Selection of Authentic Accompaniment Traditional Relishes from Different Parts of Indonesia

Es Kolak Campur (Waluh, Pisang, Kolang-Kaling)

Refreshing Iced Dessert of Sweet Pumpkin, Banana and Young Palm Fruits in Coconut Milk

WAROENG TUGU

MENU OPTION 3

Nasi Putih

Steamed Rice

Nasi Pandan

Pandan Rice

Soto Daging

Popular Indonesian Fragrant Beef and Lemongrass Soup

Sate Ayam Ponorogo

Famous Tender Chicken Satays from the Region of Ponorogo in East Java

Mendol

Fried Vegetarian Balls of Spiced Crushed Soy Beans and Big Chili -
a popular side dish in villages of East Java

Oseng-Oseng Tahu Tempe Lombok Hijau

Stir-Fry of Homemade Organic Tofu and Soybean Cake in Green Pepper

Bakwan Jagung Udang

Javanese Sweet Corn Fritters

Sate Gapit Ikan + Terong Kelapa

Traditional Charcoal-Grilled Minced Catch of the Day in Coconut
and Other Tropical Spices

Sambal Goreng Manisa + Udang

Chayote Squash and Shrimps in Eight Javanese Spices

Gudeg Tewel

Vegetarian Soup of Young Jackfruit

Sambal Bajak, Sambal Kemiri, Sambal Kecap Jeruk Purut, Sambal Matah

Selection of Authentic Accompaniment Traditional Relishes
from Different Parts of Indonesia

Kerupuk Udang

Shrimps Crackers

Es Campur (Buah-buah, Daluman, Jeruk Bali, Cincau Hitam)

Refreshing Iced Dessert of Tropical Fruits, Daluman Leaf Jelly, Balinese Pomelo and Young Coconut