



SATE IBOE SARONGAN TANAH DJAWA & BALI

The Satay Parade of the Village Vendors

Satays are now popular all over the world. In the old days, every evening just before 6 PM, the women of the village, young and old, would put on their colorful sarong and their kebaya top, put their satays in the basket they carried behind their back with a sling, and came down to the night markets or the village squares. Since there were so many of them (approx 10 village women), these women and their satays were then known and identified by the batik sarong (also known as 'sewek') they wore. For these women, the satays portrayed their image and reputation. To get the attention of the customers, they yelled "Sate Yam!!!!" (chicken satay!!) They also sang flirtatiously, so that their customers got hooked and only bought from them. The women of each village or each group were usually headed by a 'satay mafia boss', normally the male main satay supplier, who lead them and supervise them in these markets or village squares, and count the number of satays sold at the end of the night.

Rp.500.000++ for minimal 10 persons
Advanced booking required

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The Satay Parade of the Village Vendors

THE SATAY PARADE

Sate Lilit Ikan Gianyar (Bali)

Balinese fish satays marinated and grilled in tropical spices, served with 'sambal matah' (12 ingredient-Balinese relish)

Sate Kerang Kraton (Pasuruan)

Fresh cockles in skewers, marinated in soy paprika sauce

Sate Ayam Ponorogo

Tender chicken satays from a famous village vendor from Ponorogo

Sate Tahu Tempe Bumbu Rujak

Grilled soybean cake and tofu satay marinated in coconut milk and Javanese red curry

Sate Daging Manis Kotagede

Skewers of tender beef marinated in sweet soy garlic sauce

Sate Udang Besar

Grilled prawns on lemongrass skewers, in honey and rum sauce

Sate Cumi Cumi

Skewers of squids, fried in batter served with black pepper and onions relish

VEGETABLE

Urap-Urap Putih Teri Asin

Blanched village-style fresh tropical vegetables: young papaya leaves, cassava leaves, yellow velvetleaf, water spinach, and winged bean in juicy grated coconut and salted missprets fish

Accompaniments from Around the World

Chilly with sweet soy sauce

Peanut Sauce

Sambal Matah – Balinese Shallot Relish

Sambal Terasi – Javanese Chilli & Shrimp Paste

Sambal Bepasih - Balinese Seafood Salad with Shallot Dressing and Jukut Meurab

Sambal Lombok Hijau- Green Chili Relish from Lombok Island

SIDES

Grilled Baby Corn on The Cob

Sautéed Mixed Organic Baby Vegetables

Roasted Baby Potatoes

Organic Brown Rice OR White Rice

DESSERT

Es Dawet Ketan Hitam

Chilled fermented black sticky rice and pandanus glutinous tapioca