



BABAH PERANAKAN DINNER

Homecooking of the Island Chinese Peranakan Families

The arrival of the first Chinese immigrants in Indonesia dated back as far as the early 1400's. Since then, the relationship between the Chinese people and the indigenous has been growing substantially, especially in commerce. The cross-culture between the Chinese settlers and the indigenous people had also affected the original Chinese gastronomy. The Chinese settlers have adapted the usage of traditional Indonesian spices & herbs into their home-style cooking, which was not known in the original Chinese cuisine.

The usage of coconut milk, lemongrass, shallots, turmeric, tamarind, sweet soy sauce, and many other herbs & spices creates a new style of Chinese cuisine in Indonesia, Babah Peranakan Cuisine

IDR 500.000 ++ / person

MENU

Lumpia Semarang

Deep-fried stuffed spring roll with bamboo shoot and shrimp

Sup Ikan dan Asam

Babah style-clear fish and tamarind soup

Tahu Masak Kare Nonyah

Stir-fry tofu with curry sauce

Udang Bumbu Rujak

Stir-fry prawn in spicy tomato sauce

Ayam Masak Kecap

Stew of chicken with cumin and coconut sauce

Nasi Goreng Babah

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

Wedang Ronde

Stuffed glutinous rice ball with peanuts in ginger syrup