



SATE IBOE SARONGAN

The Satay Parade of the Village Vendors

The Custom from the Villages of Old Java and Bali

Satays, 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 sort of '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. This parade of the Sate Ibu Sarongan is now part of the forgotten history of Indonesia, and tonight we are bringing it back as part of the mission of the Tugu Hotels.

IDR 550.000++ per person (minimal 10 persons)

MENU

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 Tangy Starfruit Relish, Young Mango Relish, Shrimp Paste And Tomato Relish Onion And Shallot Relish, Peanut Sauce, Coriander Raita Yogurt Sauce Honey Garlic Bbq, Chemicurri, Dijon Mustard

SIDES

Grilled Baby Corn on The Cob
Sautéed Mixed Organic Baby Vegetables
Roasted Baby Potatoes
Garlic Bread
Red Organic Rice

DESSERT

Es Dawet Ketan Hitam

Chilled fermented black sticky rice and pandanus glutinous dessert with sweet coconut milk