



The Lost Tribal Recipes

The evolution of modern society in Indonesia has resulted in some of the most iconic regional dishes being 'lost'. Chef Suta goes back in time to discover their origins and revive their stories with this special menu, honouring our heritage and preserving these recipes for the future.

Starter

Seng Geseng (GF) 🌶️🌶️

Originating from Madura, East Java, in the 15th Century, this dish of seared fresh tuna smothered in a rustic tomato chilli sauce was created to please the almighty Sunan Kalijaga, one of the most influential Muslim gurus of the time. It has become almost extinct due to mass migration as people left Madura for more fertile and arable islands of Indonesia.

Main

Bia Paniki (GF, N) 🌶️🌶️🌶️

Traditionally made with wild bushmeats, this dish of the Minahasa tribe in North Sulawesi used to be served at community gatherings and special events like weddings and funerals. Nowadays, it is a lost recipe as more awareness of food hygiene and health has reduced demand for bushmeats. Chef Suta stays true to the original flavours of chili, ginger and lemon basil, while elevating this dish with premium Angus beef striploin.

Dessert

Klepon

A combination of pandan, coconut mousse and palm sugar, klepon was first introduced in the land of the windmills by an Indonesian immigrant who moved to Holland from East Java. It quickly became a popular sweet treat back in his homeland, where it has become a favourite breakfast snack and is also served on traditional occasions. Besides being delicious, klepon has a deep meaning of simplicity in Javanese culture.

IDR950,000++ per person, subject to 10% service charge and 11% government tax. Inclusive of welcome drink, mineral water, and tea/coffee.