



Jakarta Good Food Guide (JGFG) Update 2009-2010 is the supplement of the 1st edition of *JGFG 2008-2009*. It contains almost 100 new restaurants compiled between March 2008 and June 2009.

JGFG—which is listed in the Indonesian collection of world class publications of the National Library of Australia (2001) and the Editorial Merit winner of the HOW Magazine USA's 10th Graphic Design Award (2002-2003)—is Indonesia's first independent good food guide. It accepts advertising but NOT from restaurants. Restaurateurs cannot buy an editorial listing or a favourable rating in this guide.

JGFG Update 2009-2010 and *JGFG 2008-2009 Revised 2nd edition* together feature over 500 restaurants, casual eateries, street vendors and *kaki limas* in Jakarta.

JGFG Update 2009-2010 and *JGFG 2008-2009 Revised 2nd edition* can now be accessed on iPhone and iPod Touch. They are also available on-line through your personal computer (<http://www.jgfg.vivanews.com>) and mobile phone (<http://m.jgfg.vivanews.com>). See bookmark for password and log-in details.

"At last, the benchmark for good dining in Jakarta is established through straightforward writing and honest critiques."

William Wongso, restaurateur, gastronome

"What impresses most in the *JGFG* (pardon the Orba-esque acronym) is its all-around quality ... most of all, the informative, critical, knowledgeable reviews ... the prose is consistently playful, insightful, polished and never clichéd."

Daniel Ziv, author of Jakarta Inside Out, for Djakarta! - City Life Magazine

"Laksmi's diligence in putting together this book deserves much praise ..."

"Governor of Good Eating in Jakarta!"

Bondan Winarno, food critic, gourmet and TV personality, for Tempo

"This is a delicious read and must-have for long-time residents of the city ... Jakarta foodies ... have seen nothing like it before."

The Jakarta Post

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Jakarta Good Food Guide

JAKARTA GOOD FOOD GUIDE UPDATE 2009



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(<http://m-jgfg.vivanews.com>).

*Laksmi
Pamuntjak*

JAKARTA GOOD FOOD GUIDE

UPDATE 2009-2010



A supplement of
Jakarta Good Food Guide
2008-2009

Revised


2nd

edition

Now Available
on iPhone
and
iPod Touch

PHOTOS BY

Paul Kadarisman



*Laksmi
Pamuntjak*



Jakarta
Good Food Guide
Update 2009-2010

*A supplement of
Jakarta Good Food Guide
2008-2009*

Revised

2nd
edition

Jakarta Good Food Guide UPDATE 2009-2010

(A supplement of Jakarta Good Food Guide 2008-2009, Revised 2nd edition)

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Laksmi Pamuntjak
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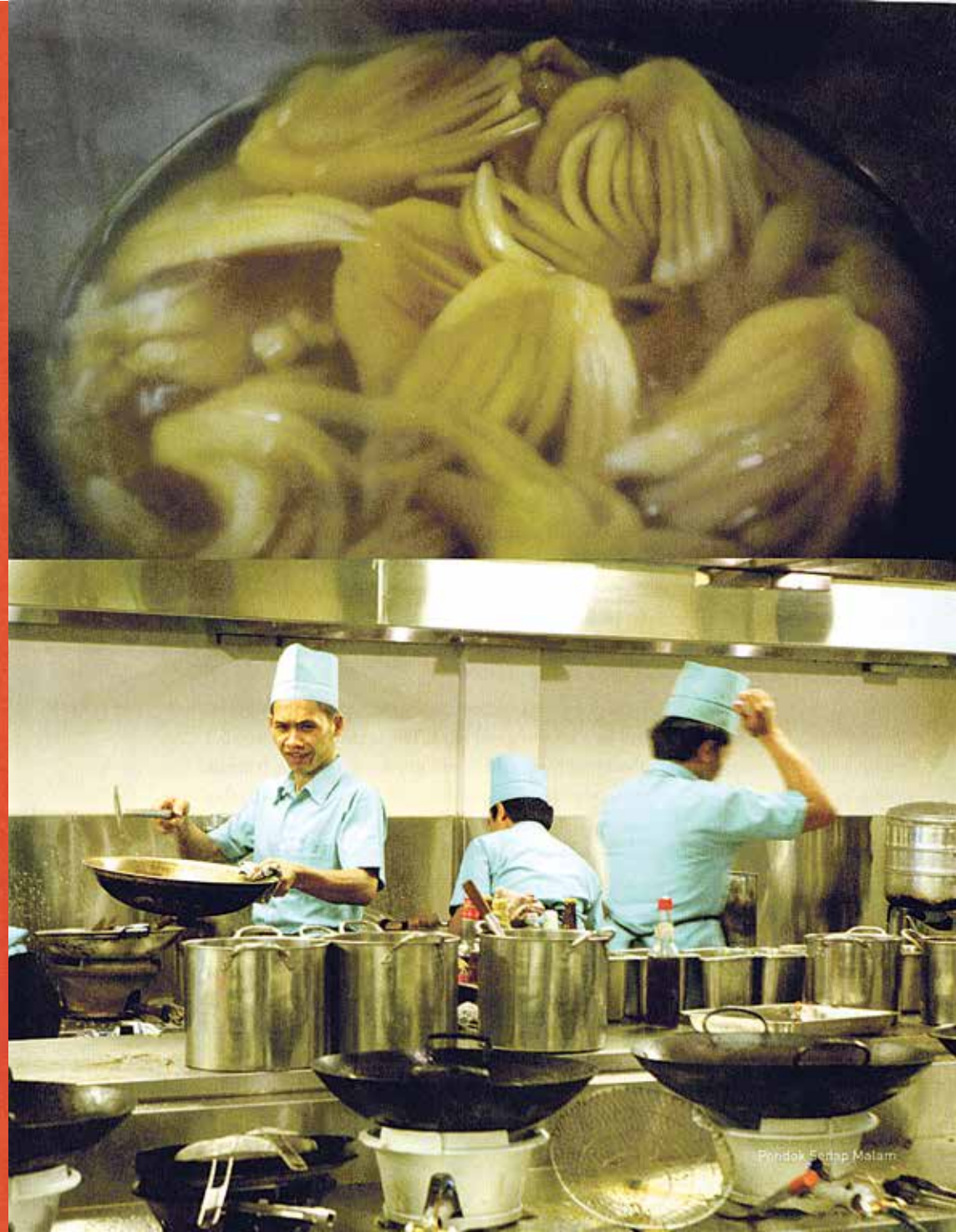
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Pondok Senap Malam

FROM THE OFFICE OF THE SECRETARY-GENERAL
OF THE MINISTRY OF CULTURE AND TOURISM OF THE
REPUBLIC OF INDONESIA

3 March 2008

Dear readers,

This year, we are extremely pleased to support the publication of *The Jakarta Good Food Guide (JGFG) 2008-2009* by Laksmi Pamuntjak. Now in its third edition, the guide has not only established a solid Asia-wide reputation for its breadth and depth as well as its independence and credibility, but also pioneered an altogether new approach to restaurant critique in Indonesia.

The scattered islands of Indonesia are home to one-fifth of the world's population, whose abundant diversity is linked by a love of good food. The archipelago's myriad cuisines reflect a verdant soil: plant anything and it will grow, so goes the famous saying. Indonesians devote time to food preparation and the best meals are invariably to be found in family kitchens or in roadside eateries. But the country's major cities have joined Asia-Pacific's millennial stride and become urban metropolises that span ever-widening global cuisines. Jakarta, with its exciting mix of cosmopolitanism and regionalism, is certainly leading the way.

JGFG 2008/2009's aim to entrench Jakarta's position on the global culinary map is certainly in line with our goal of achieving 7 million tourist arrivals nationwide in

2008. To that end we are offering at least 100 events throughout the archipelago during the year, including the recent Bali Food Expo between 28 February and 1 March. It should be noted that Bali and Jakarta still record the highest number of tourists in the past year.

Moreover, the guide's constant championing of local cuisines is very much in tune with our aim to carry out the conservation and development of local cultures. Its view of food as "something that continues to force its message of difference" while remaining bound to the concept of one nation, as well as its conviction that "dining out is a window to a city," also squares with our aim to foster unity in diversity and to promote tourist destinations in Indonesia.

We hope you enjoy this guide and find it useful.



Happy eating!



ACKNOWLEDGEMENTS 11

THE JAKARTA GOOD FOOD GUIDE PHILOSOPHY 12

HOW TO READ THIS GUIDE 13

GONE, MOVED, REINCARNATED 20

A SENSE OF OCCASION & LP'S PERSONAL FAVOURITES 25

INTERNATIONAL CUISINES 31

- African 32
- Argentinian 33
- Chinese 35
- Fine Dining 42
- French 44
- German 48
- Indian 50
- International 51
- Italian 63
- Japanese 68
- Mediterranean/Middle-Eastern 73
- Macau/Hong Kong 75

- Mexican 76
- Nonya/Peranakan 78
- Thai 86
- Vietnamese/Indo-Chinese 88

SPECIAL CATEGORIES 91

- Cafe 92
- Bakmi and Kwetiau (Noodles) 93
- Local Coffee Kicks 94
- Pizza 103
- Seafood 104
- Steakhouse 109
- Vegetarian 111

INDONESIAN CUISINE

a) Regional 115

- Acehnese 116
- Balinese 117
- Central Javanese 118
- Makassarese 120
- Padang 122
- Sundanese 123

b) Casual eateries, warungs and street vendors/food carts ("kaki lima") 125

- Gado-gado 126
- Local Burgers 128
- Martabak 130
- Nasi Goreng 131
- Nasi Uduk 134
- Sate 137
- Sop Buntut 138
- Soto: 138
 - Soto Betawi 139
 - Soto Kudus 140
 - Soto Padang 141
 - Soto Tangkar 142
 - Soto Udang (Soto Medan) 143
- Tongseng 143

INDEX BY AREA 145

INDEX BY CUISINE 147



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No endeavour is possible without the love of Nadia, the light of my life.

The Jakarta Good Food Guide

A guide to over 500 restaurants, cafes, casual eateries and street vendors (*kaki limas*) in inner Jakarta.

A guide independent of the restaurant industry in Jakarta. It accepts advertising but NOT from restaurants. Restaurateurs cannot buy an editorial listing or a favourable rating in this guide.

A guide for general consumers by an experienced food writer with passionate interest in good food.

A guide that selects restaurants based on reputation, popularity and consumers' recommendations and reviews them on their honestly- and impartially- assessed merit. The reviewer visits restaurants and pay her meals in full without disclosing her identity.

A guide that describes and evaluates restaurants as the reviewer finds them. However, it needs to be emphasized that restaurants DO NOT always perform consistently, and may change or close just before the guide goes to print.

How to Read This Guide

Restaurants are divided into international and Indonesian cuisines, in alphabetical order. Indonesian cuisine is further broken down into regional specialties and casual eateries, *warungs* and street vendors (*kaki limas*) that include such street favourites as *asinan*, *gado-gado*, *martabak*, *sate*, and *sop/soto*. Lumped under "Special Categories" are sections on *bakmi/kwetiau* (noodle) joints, vegetarian restaurants, seafood restaurants, pizza parlours, local coffee joints and steakhouses.

Additional sections include a permanent JGFG feature called "A Sense of Occasion," which is essentially a rundown on special occasions dining, a list of the author's favourite restaurants, and "Gone, Moved, Reincarnated," another permanent feature that lists restaurants that have either closed, moved or opened again in a different guise after they have been reviewed. Simple indexes by location and cuisine are also provided.

PRICES

To give you some idea of comparative costs, for Western food I quote the average price for an entrée, main course and dessert times two (excluding beverages, or otherwise indicated). For Chinese, Indonesian and other Asian/Middle Eastern cuisines, I quote the average price of three dishes with two servings of rice and non-alcoholic beverages (again, or otherwise indicated). For Japanese food, I give two price ranges: one for 2 courses of *teppanyaki* (as and when suitable) and the other for *a la carte* food comprising four dishes.

RATINGS

Due to the diversity and complexity of the city's restaurant landscape, and the lack of city-approved standard of operation on hygiene, quality and service, I am still reluctant to come up with a Michelin-style rating system this year. How do you lump an elegant restaurant such as Emilie with a modest powerhouse such as Java Bleu, any of the Imperial Treasure restaurants with Yen Yen, not to mention modest historical treasures as Wong Fu Kie and Mie Ayam Gondangdia—each serving outstanding food and service?

HANDY INFO

Every entry is accompanied by a quick rundown on price range, operating hours, dress code, atmosphere, facilities, range of alcohol, and mode of payment. To protect myself from any changes or inconsistencies, I provide the date of every review.

If You Want to Find A Restaurant ...

... with an above-average selection of wines

Look for my  good wine list symbol.

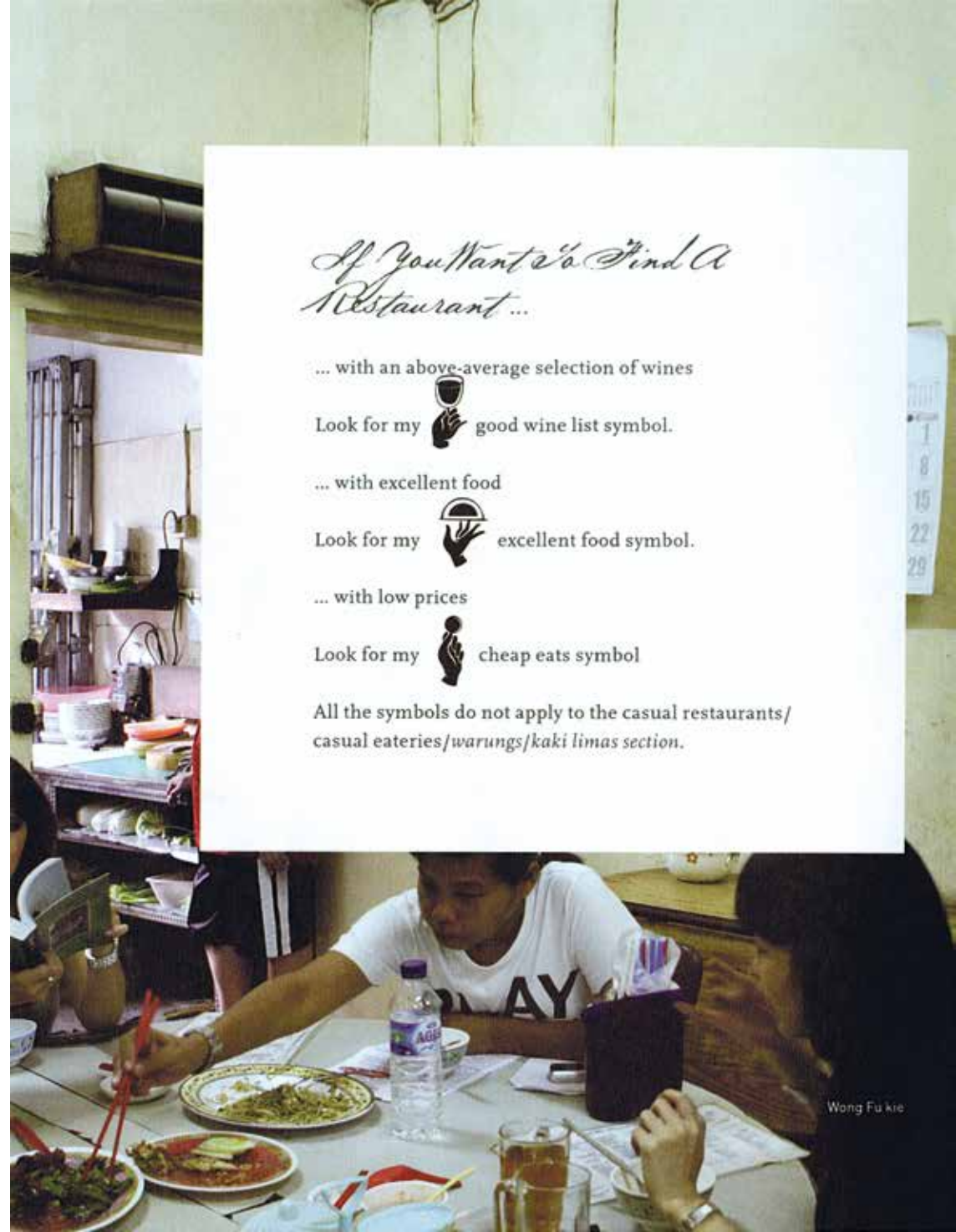
... with excellent food

Look for my  excellent food symbol.

... with low prices

Look for my  cheap eats symbol

All the symbols do not apply to the casual restaurants/ casual eateries/*warungs*/*kaki limas* section.





Seribu Rasa



Wart With Xiang Sukti



Bakmi Kepiting A You 78E



Gone, Moved, Reincarnated

Restaurants come and go; they have either closed down, moved, reincarnated, multiplied or are about to reopen. Whichever scenario applies, here is the latest on Jakarta restaurants since March 2008:

Opened

A new branch of **Java Bleu**, Java Bleu Bistrot, has opened on Jl. Cikini Raya no. 15, Jakarta Pusat [see p. 38].

Closed

Champa, The

[see *JGFG 2008-2009, 2nd edition*, p. 367]

Domus [see p. 280]

Haveti [see p. 245]

Nine Muses Club, The [see p. 223]

Picis [see p. 182]

Pizza for friends [see p. 405]

Closed

(about to re-open in a different location)

Warung Selera Acil & Inun's

[see *JGFG 2008-2009, 2nd edition*, p. 488]

Relocated

Warung Mbak Jingkrak has relocated to Bintaro. It also has a branch on Jl. Setiabudi Tengah no. 11, Kuningan.

Boka Buka has opened a new French restaurant on Jl. Cipete Raya no. 1, Jakarta Selatan, tel. 766 4308.

The original Boka Buka on Jl. Cipete Raya no. 7 now serves European cuisine.

Tokio Joe, previously at Hotel Mandarin Oriental, has moved temporarily to Nikko Hotel. The menu remains the same, with a new tendency towards oversweetening, but the interior is no Tony Chi.

Mie Ahok Pangeran Jayakarta

New branches:

1. Kelapa Molek VII DI no. 1

Kelapa Gading

Jakarta Timur

Tel. 9263 2632, 6846 6155.

2. Jl. Pademangan II GG 7

Kelapa Gading

Jakarta Timur

Tel. 4655 6636.

Nasi Uduk Gondangdia "Cahaya Asli"

has moved from Jl. Gondangdia Raya to

Jl. Cikini IV no. 8A, Cikini, Jakarta Pusat,

Tel. 9856 6400, 3193 5131, with branches in:

Jl. Boulevard Raya TA 2 no. 36, Kelapa Gading,

Jakarta Timur, Tel. 453 5882, 9392 4112.

Jl. R.C. Veteran Raya no. 20, Bintaro, Jakarta

Selatan, Tel. 735 5756, 9392 4113.

Jl. Galaxy Raya Blok B, Bekasi Selatan,

Tel. 3220 0809, 9392 4114.

New Branches

Cali Deli

[see *JGFG 2008-2009, 2nd edition*, p. 257]

New branch:

7th floor, FX Plaza Lifestyle X'nter

Jl. Jend. Sudirman - Pintu Satu Senayan
Jakarta Selatan

Operating hours: 10:00 - 22:00

Crystal Jade Restaurant

[see *JGFG 2008-2009, 2nd edition*, p. 149]

New branch:

Crystal Jade Palace

Grand Indonesia

East Mall, Unit EM-UG-33A

Jl. M.H. Thamrin no. 1

Jakarta Pusat

Tel. 2258 0768

Pepe Nero

[formerly Trattoria, see *JGFG 2008-2009 2nd edition*, p. 288]

New branch:

Ground Floor, Graha Niaga Sudirman

Jl. Jend. Sudirman Kav. 52-53

Jakarta Selatan

Operating hours: 11:00 - 00:00

Y&Y

[see *JGFG 2008-2009, 2nd edition*, p. 272]

New branch:

Level 3A, Grand Indonesia

Jl. M.H. Thamrin no. 1

Jakarta Pusat

Operating hours: 11:00 - 22:00

Zhuma Japanese

[see *JGFG 2008-2009, 2nd edition*, p. 322]

New branch:

3rd floor, FX Plaza Lifestyle X'nter

Jl. Jend. Sudirman - Pintu Satu Senayan

Jakarta Selatan

Operating hours: 11:00 - 22:00

Renamed

What used to be **Trattoria** [see *JGFG Update*

2009-2010, p. 59] has now become **Pepe Nero**. It retains their original locations and has since opened another branch at Graha Sudirman. Following an internal split, the patent holder opened Trattoria in The East Building in Lingkar Kuningan [see *JGFG Update 2009-2010*, p. 288].

New Chefs

The French restaurant **Emilie** said goodbye to G rald Genson and welcomed Ivan Duchene as its new Chef de Cuisine. Duchene is a native of Andernos-Les-Bains, in Southwestern France. He has trained under some of the world's acclaimed kitchens including 4 years with the Groupe Alain Ducasse in London and Paris.

The French restaurant **Shy** said goodbye to 1-Michelin star chef Stefan Zijta and welcomed Alex Ensor from New Zealand.

Erratum

In the first edition of *JGFG 2008-2009*, **Kwetiau Kepiting A Yau 78** [p. 387] was listed as on Jl. Mangga Besar I. The right address is Jl. Mangga Besar 8 no. 78E.

Bakmi Kepiting Ameng 99 [p. 395] was listed as on Jl. Mangga Besar Raya. The right address is Jl. Mangga Besar 8 no. 80H.

On page 117, in LP's Personal Favourites list, **Java Bleu** was listed under "Best French onion soup". This was an editorial oversight. As displayed immediately in the list's following entry, Java Bleu is considered one of the purveyors of the city's best French-style mushroom soup. This view has not changed.

A Sense of Occasion

Romantic dinner a deux

Shy, Emilie, Cassis, Sriwijaya, Y Grill, Riva, Konoha, Boci-Boci, Akane, Café Batavia, Hazara, Lan Na Thai, Toscana, Puro, Trattoria, Pepe Nero, Il Mare, El-Wajh, Maroush, Samarra [roof top bar], Brasas, Blue Erawan

Night out with special friends

Tsukinofune, Blowfish, Hazara, Lan Na Thai, Konoha, Boci-Boci, Akane, Pepe Nero, Puro, Trattoria, Avorio, El-Wajh, Maroush, KOI [Mahakam], KOI [Kemang], Lai Ching, FJ Bistro, C's, Cork & Screw [Wisma Kodet], Cork & Screw [Plaza Indonesia], Warong Shanghai Blue 1920, Samarra [roof top bar], Lara Djonggrang, Gahyo, The Grill, Umenadori, HonZen, Seribu Rasa, Social House, Loewy, Brasas, Vin+ [Senayan Arcadia], Hacienda, Izakaya Taichan

With parents or in-laws

Seribu Rasa, Kembang Goela, Meradelima, Bunga Rampai, Penang Bistro, Dapoer Babah Elite, Tien Chao, Ce Wei, Crystal Jade Restaurant, Imperial Treasure International Restaurant, No Signboard, Phloey, Aoki, Sumire, Shima, Asuka, Samudra Shark's Fin, Ming, Dapoer, Kedai Tiga Nyonya, Pearl, Harum Manis, Warung Kopi, Soup Restaurant, Waroeng Chamoe-Chamoe, Cengkeh, Cengkeh @ D'Gallerie, Warung Daun, Bumbu Desa, Padang Bistro, Healthy Choice, Dapur Palembang, Dragon City, Pastis, Crystal Jade Palace

Great view

Y Grill, Kahyangan, Plangi Sky Dining at Plaza Semanggi (see Radja Ketjil, p. 82), Kafe Batavia, Social House, Cork & Screw [Plaza Indonesia]

Upscale Chinese

Crystal Jade Palace, Lai Ching, Ce Wei, Tien Chao, Imperial Treasure International Restaurant, Crystal Jade Kitchen, Crystal Jade Restaurant, Soup Restaurant, Mei in Olive Tree, Samudra Shark's Fin, Oriental at Red Top Hotel, Café Batavia, No Signboard, Hang Lok, Huang Palace

Good weekend dim sum

Ah Yat Abalone Forum, Ming, Ming Village, Imperial Treasure International Restaurant, Wan Toe, Samudra Shark's Fin, Samudra, Tien Chao, Pearl, Eastern, Din Tai Fung, Imperial Treasure La Mian Xiao Long Bao, Lotus Court

Good casual Chinese grub

Pu Tien, Imperial Chef, Wan Toe, Yen Yen, A Hwa, Tang's, Wong Fu Kie, Li Yen, Gunung Mas, Cahaya Lestari, Jalan Kopi no. 32, Top Yammie, Super Kitchen, Trio, Mie Ayam Gondangdia, Kamseng, Kaca Mata, Depot 369, Sanur, Sweekee, Rendezvous [Pertemuan], Singapore [Pluit], Happy Family [Famili Ria], Siau A Tjiap, Ho Peng [Damai], Mandala, Hunan Kitchen, Kwetiau Kepiting/Bakmi Kepiting A Yau 78, Yi Xiang, Hay Thien, Ah Mei

Good Indian

Queen's Tandoor, Ganesha ek Sanskriti, Queen's of India

Great seafood

Saung Grenvil, Singapore [Pluit], Pondok Sedap Malam, Pangkep 33 Ikan Bakar, Saung Rasane, Sunda Kelapa, Pondok Laguna, Laut Makassar, Sentosa Crab Restaurant, Pelangi Seafood

Drinking and hanging out

Casa, Cork & Screw [Wisma Kodet], Cork & Screw [Plaza Indonesia], Social House, Trattoria, Samarra [roof top bar], Die Stube, Loewy, Face Bar [Lan Na Thai], Potato Head, Pastis [Al Fresco Lounge], Vin+ [Senayan Arcadia]

Serious wine

Decanter

Drinking until late

Ya Uдах

Coffee and local indie music till late

Coffeewar

Cheapest Bintang in town

Ya Uдах

Late night eating and smoking until 4

Hunan Kitchen

Local coffee kicks

Bakoel Koffie, Anomali, Coffeewar, Café au Lait, Kopi Tiām Oey, Kopi Luwak Café, Phoenam, Tator Boutique Café, Warung Tak Kie (Petak Sembilan)

Long lingering lunch

Harum Manis, Cassis, Puro, Lai Ching, KOI, Warung Kopi, Kembang Goela, Bunga Rampai, Asuka, Pearl, Bakerzin, Avorio, C's, Emilie, Le Gran, Basara, Aoki, Tsukinofune, Lan Na Thai, Hazara, Toscana, FJ Bistro, Te Sa Te, Fleurie, Pastis, Brasas, Canteen, Seribu Rasa, C's

Quick revitalizing lunch

Beautika, Healthy Choice, Vietopia, Ta Wan, Malacca, Shanghai Garden, Makisu, Sushi Groove, My Hanoi House, Café Au Lait, Kafe Betawi, Bakmi GM, Thai Express, Nan Xiang Steamed Bun House, Crystal Jade La Mian Xiao Long Bao, Din Tai Fung, Kedai Sunda, Sambara, Warung Daun, Bumbu Desa, Ikan Bakar Cianjur, Warung Nasi Ampera, Koko Bogana, Bu Endang, Chopstix, Eaton, Imperial Cakery & Dim Sum, Mangkok Putih, Sumpit, Padang Bistro, Y & Y, Sushi Tei, Takigawa, ah Tuan e's

Power lunch

Y Grill, Emilie, Riva, Ebeya, Cassis, Pearl, No Signboard, Asuka, Portovenere, The Steak House, Lai Ching, Tien Chao, The Grill, Prime Steak House, Scusa, Il Mare, Shima, Sumire, HonZen, Taman Sari, Brasas, C's

Entertaining foreign guests

Seribu Rasa, Harum Manis, Bunga Rampai, Payon, Kembang Goela, Café Batavia, Lara Djonggrang, Te Sa Te, Warung Shanghai Blue, Warung Kopi, Meradelima, Dapoer Babah Elite, Dapoer, Konoha, Boci-Boci, Kinokawa, Sushi Kawana, Trattoria, Pepe Nero, Akane, Pelangi Seafood, Beautika, Waroeng Chamoe-Chamoe, Ajengan, Saung Grenvil, Pondok Sedap Malam, Bumbu Desa, Warung Daun, Pu Tien, Blue Erawan

Late-night eating

Gourmet Garage, Imperial Chef, Wan Toe, Super Kitchen, Café Batavia, Kaca Mata, Wang Wei Xiang Suki, Bubur Mangga Besar I, Bubur Mangga Besar, Bubur Hostess, Bubur Ayam Sukabumi, Bubur Kwang Tung, Bubur Nasi Uduk Babe Saman, Nasi Uduk Puas, Nasi Uduk Kedai Zainal, Nasi Uduk Bang Udin, Nasi Uduk Cahaya Asli, Nasi Uduk Kota Intan, Nasi Uduk Mas Dikun, Nasi Uduk Mas Miskun, Nasi Uduk Puas Hati, Nasi Uduk Special, Roti Bakar Edi, Pluit Sakti open air food court, Bakmi

Aheng, Bakmi Gang Mangga, Bakmi Kempot, Bakmi Kadut Pertama, Nasi Goreng Mas Miskun, NGK, Nasi Goreng Kebon Sirih, Nasi Goreng Menteng Plaza, Nasi Goreng Bhakti, Nasi Goreng Ipul, Nasi Goreng Sabang 1 & 2, Ho Peng (Damai), Kwetiau Jangkung, Kwetiau Kepiting/Bakmi Kepiting A Yau 78, Bakmi Kepiting Ameng 99, Kwetiau Sapi Mangga Besar 78, Martabak Bandung Raya (Jl. Fatmawati), Martabak Bandung 28, Martabak Bangka Raya, Martabak DPN, Martabak Kubang, Martabak/Cakwe/Kue Bantal/Pisang Sele Mangga Besar, Jl. Pangeran Jayakarta open-air Pontianak-style Chinese food court, Indo Gaya Rasa (Jl. Fatmawati), Warung Pakistan (Jl. Fatmawati), Nasi Kapau Uni Upik, Nasi Kapau Senen complex, Soto Betawi Umar Idris, Hunan Kitchen

Family outing with the kids

Pizza Marzano, Tony Roma's, Izzi Pizza, Starbucks, Coffee Bean & Tea Leaf

LP's *Personal Favourites*

1. The best soto:

Soto Eling-Eling Banyumas, Soto R.M. Bengawan (TIM), Soto Kudus 678, Soto Lamongan, Soto Randy, Swikee Purwadadi, Soto Kudus Jaya (soto Ayam); Soto Tangkar Aneka Sari H. Diding, R.M. Soto Tangkar & Sate Daging Sapi Tanah Tinggi, Senen (soto Tangkar); Soto Betawi Mpok Rodemah, Soto Betawi Sumsum Pak Agus, Soto Betawi Pak Ridwan "Sambung Nikmat" (soto Betawi)

2. The best asinan:

Asinan Kamboja Ny. Isye, Asinan Jakarta Ny. Jamil, Kafe Betawi, Asinan in front of Ragusa Ice Cream Parlour on Jl. Veteran, asinan in front of Mie Ayam Gondangdia

3. The best bakmi kepiting:

A Yau 78, Ameng 99, Mie Ahok Pangeran Jayakarta



Meja No. : 11

Tgl : 26.06.09

1 Yum mie & ciul Rp 27.000

1 Yum mie & ciul Rp 28.000

2 Yum mie & ciul Rp 28.000

4. The best casual, regional Chinese 'discovery':

Pu Tien (Hing Hwa), Hunan Kitchen (Hunan), Yi Xiang (Taiwan)

5. The best crabs:

Saung Grenvil, Singapore (Pluit), Sunda Kelapa, Pondok Sedap Malam, Sentosa Crab King Restaurant, Pangkep Ikan Bakar 33, No Signboard (chili and black pepper crabs); Saung Rasane (smoked crabs)

6. The best late night noodles:

Mie Aheng, Bakmi Gang Mangga, A Yau 78, Ameng 99

7. The best cereal prawns:

No Signboard

8. The best early morning noodles:

Bakmi Bule, Bakmi Orpa, Bakmi Alip

9. The best *mie Aceh*:

Mie Aceh Kana, Mie Aceh Pejompongan, Meutia, Pidie 2000

10. The best *nasi Bali*:

Le Gran, Warung Putu Puja Ibu Gusti (Jelambar), Cengkeh

11. The best late night great eating hangout:

Imperial Chef, Hunan Kitchen

12. The best roast duck:

Imperial Chef, Duck King, Crystal Jade Kitchen, Canton Bay, Super Kitchen, Ce Wei, Bebek Sedap Wangi

13. The best roast pork:

Imperial Chef, Kaca Mata, Kamseng, Super Kitchen, Top Yammie, all along Pangeran Jayakarta open-air food court

14. The best Padang sauce seafood:

AHwa, Singapore (Pluit), Saung Grenvil, Pondok Sedap Malam, Sunda Kelapa

15. The best *kangkung belachan*:

Pondok Sedap Malam, Sunda Kelapa, Saung Grenvil, Seribu Rasa, Pelangi Seafood

16. The best Matsuzaka beef dishes:

Basara, Kirishima, Y Grill, Tsukinofune

17. The best desserts:

Koi, Potato Head

18. The best pan-fried *foie gras*:

Cassis, Java Bleu, Ambiente, Sriwijaya, Ebeya

19. The best brown butter pasta dishes:

Il Mare, Domus, Avorio

20. The best *omakase*:

Sushi Kawana, Kinokawa

21. The best no-hype modern sushi rolls:

Aoki, Tsukinofune, Takigawa

22. The best black sesame soup:

Akane, Boci-Boci, Konoha

23. The best *mezze* platter:

Maroush

24. The best ethnic pizza:

Shawarma pizza at Shisha cafe

25. The best *sambal*:

Warung Daun (fried *sambal*), Pelangi Seafood, Bumbu Desa, Laksana

26. The best *gado-gado*:

Gado-Gado Triguna, Gado-Gado Pasar Santa, Gado-Gado Jl. Kertanegara, Gado-Gado Bonbin from Kopi Tiam Oey, Gado-Gado Bonbin, Gado-Gado Portal "Bu Mar", Gado-Gado Bu Sanı Pondok Indah

27. The best *ayam rebus*:

Soup Restaurant (Samsui Chicken), Sweekee (Hainanese Chicken Rice), Siau A Tjiap and Wong Fu Kie (*ayam rebus siram masak*)

28. The best Szechuan hot and sour soup:

Bakmi Metropolitan, Green Leaf, Cork & Screw

29. Best nasi uduk:

Nasi Uduk Bu Amah, Nasi Uduk Kota Intan, Nasi Uduk dan Ketupat Sayur Pak Kosim, Nasi Uduk Rawamangun, Nasi Uduk Mas Dikun, Nasi Uduk Mas Miskun, Nasi Uduk Bang Udin, Nasi Uduk Puas Hati

30. The best bubur ikan:

Crystal Jade Kitchen, Crystal Jade Palace, Kamseng

31. The best bubur ayam:

Mandala, Bubur Mangga Besar, Bubur Mangga Besar I, Bubur Kwang Tung, Bubur Ayam Sukabumi, Le Gran

32. The best Thai mango salad:

Blue Elephant, Phloey, Mangkok Putih, King of Thai

33. The best fire-stick noodles:

Thai Express

34. The best pad Thai:

Lan Na Thai, Mangkok Putih, Thai Express, King of Thai

35. The best durian sticky rice:

King of Thai

36. The best ketan durian:

Seribu Rasa

37. The best sticky date pudding with toffee sauce:

Potato Head

38. The best apple crumble:

Potato Head

39. The best chocolate fondant:

Canteen, Potato Head

40. The best Vietnamese-style sandwich:

Cali Deli

41. The best pasta *aglio olio*:

FJ Bistro, Miitem, Ambiente

42. The best buffalo mozzarella salad:

Ayorio, Puro

43. The best pasta *alla butera*:

Ambiente

44. The best squid ink noodles:

Miitem, Pepe Nero, Casa, Cengkeh, Cengkeh@D'Gallerie

45. The best *teppanyaki*:

Y Grill, Ebeya

46. The best *tumis genjer*:

Warong Selera Acil & Inun's, Sambara, Dapur Babah Elite

47. The best Ayam Ternate, Menado-style:

Beautika

48. The best vegetarian:

Loving Hut

49. The best sandwiches:

Cali Deli, Casa, Miitem, Cappocacia

50. The best Indonesian-style spicy clear fish soup:

Dapur Palembang, Ny Filly, Waroeng Chamoe Chamoe, Warung Daun

51. The best *izakaya*:

Izakaya Taichan

52. The most elaborate presentation:

Blue Erawan

International
Cuisines



African

Sate Domba Africa Gajah Mada

Jl. Wahid Hasyim no. 116
Menteng
Jakarta Pusat
Tel. 0813 11178838,
9983 6072

Price range:
Rp 85,000 – Rp 100,000
for 2
Operating hours:
10:00 – 02:00
Dress code: casual
Atmosphere: gaudy
Alcohol: N/A
Cash only
Reviewed: April 2009

Not to be confused with the place that started the craze (see Sate Afrika, *JGFG 2008-2009*, 2nd edition, p. 134), this one is not in a parking lot but, rather, in a large, mostly empty room dotted with bunched pink balloons and red chairs rising above Circle K. Rumours abound: the fabled Malian recipe of Haji Ismail Coulli has fallen into the hands of strangers at the other side of town, and they must be so successful to have opened three new branches in the space of a year.

Not juicy enough? So, okay, so far we've established that the owner and chief cook is *not* from Mali, and we're not likely to be asked by a total stranger to donate to an obscure charity in Burkina Fasso while tucking into our fried bananas. That said, the generally elevated state doesn't seem to have tampered with the cuisine—the sheep are still from Cipanas, West Java, the meat is still served in cubes, not on skewers. If in the parking lot *modus operandi* the meat is partially cooked on a charcoal grill (before it is stored awaiting the arrival of a diner who has usually called ahead), here the meat is frozen.

That's not the only difference: instead of insipid chili sauce and mustard, we get *kecap manis* (sweet soy sauce) and a potent *sambal*: kick-ass hot, sweet and garlicky—the kind that will improve a broken tire or a plastic vegetable. The fried bananas come with an equally inspired mayonnaise dip with a calorie count equal to three sheep. There are other heart-stopping innovations too: sheep soup, sheep fried rice, banana satay, anything that will give the avatar an edge over the source. It opens until late, too—from 10 am to 2 am. Thank God there are no innovations to the price (Rp 35,000 for a portion of sheep meat).

Argentinian

Brasas



Those used to folksy Argentinian steakhouses of touristy Europe would goggle a little. What? This can't be h-e-r-e, not in the middle of Pacific Place.

Which is exactly the problem. Not so much that Brasas turns out to be a handsome, uncharacteristically genteel place but that it is stuck on the uppermost floor of one of Jakarta's poshest shopping malls, totally out of radar.

Taken on its own merit, Brasas is a great joy. It has a discreet air, low-lit sophistication and a certain refined glow, perfect for power lunches or lingering romantic dinners. The cooking is elegant and reminiscent of Seminyak's famed *tapas* bar La Sal (they belong to the same group). There's also a special touch with oil. The rucola salad with sun-dried tomatoes, pine nuts and special house dressing attests to this (but less so the slightly over-greased *mesclun* salad with pear, beetroot, rosemary honey and lemon vinaigrette).

The *Pata Negra*, or that special cured Iberico ham only produced in Spain, is a splendid starter. It is at least 75% Iberian pig (*cerdo negro*) which feeds only on acorn and accounts for its rich and smooth taste (as well as its high content of oleic acid, known to lower LDL cholesterol and raise HDL cholesterol). Here it is served the only way it should: finely sliced, drizzled ever so slightly with fine Spanish olive oil over the bare accompaniment of toasted baguette.

The steaks are prepared simply and correctly: whether short ribs (*asado de tira*, 480 grams, austere presented and brimming in its own juicy goodness), black Angus sirloin with special house sauce (250 grams, served atop mashed potatoes, a well-marbled and flavourful specimen of meat) or rack of lamb (rich with sage

Next to Blitz Megaplex
6th floor, Pacific Place
Jl. Jend. Sudirman Kav. 52-53
Semanggi Central Business
District
Jakarta Selatan
Tel. 5140 2703

Price range: Around Rp
2,000,000 – Rp 2,200,000 for 4
(3 courses with a bottle of wine)
Operating hours:
Dress code: casual smart
Atmosphere:
genteel New York style
Alcohol: good wine list
All major credit cards accepted
Reviewed: April 2009