

*Paksono
Pamutjak*



Jakarta Good Food Guide

2008-2009

Revised 2nd edition

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IN LIFE AND THE LINDHARDT
PERSONAL CORRECTOR

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PHOTOS BY Paul Kadarianman



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2008-2009

Revised **2nd**
Edition

Photos by
Paul Kadarisman



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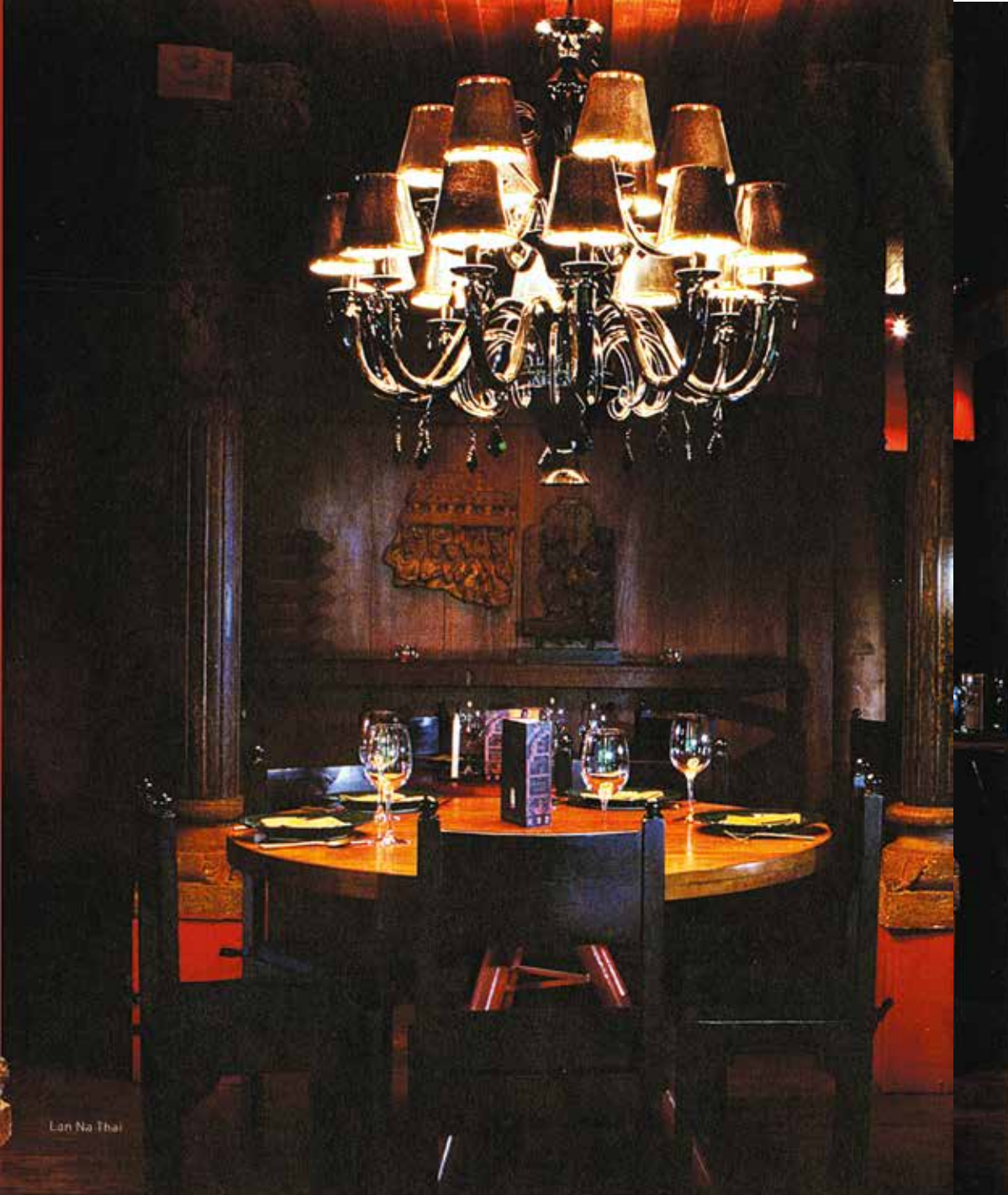
Pena Klasik
Jl. Kemang Raya no. 8B
Jakarta Selatan 12730
Indonesia

email: penaklasik@gmail.com
nisa_jyutikawati@yahoo.com

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*For my parents
who taught me how to eat*



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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!



Dr. Sapta Nirwandar
Secretary-General
Ministry of Culture and Tourism
Republic of Indonesia







Picis



Mie Ahok "Pangeran Jayakarta"



Mie Ahok "Pangeran Jayakarta"



Bebur Ayam Mangga Besar





Thank You

Winfred Hutabarat, Adinda Simandjuntak, Gouri Mirpuri, Nia Dinata, Fathia Syarif, Hamid Basyaib, Fikri Jufri, Peter Gontha, Shanty Harmayn, Kadek Krishna Adidharma, Rizal Mallarangeng, Aurora Tambunan, Sitok Srengenge, Magda and Iskandar Loedin, Nukila Amal, Nanda Hasibuan, Rayya Makarim, Jason Tedjasukmana, Kurnya Roesad, Daniel Ziv, Dolly, Amarzan Loebis, Leila Chudori, Bruce Emond, Anuradha Desai, Jay Subyakto, Toto Arto, Tony Prabowo, Rury Avianti, Ellen Rahman, Andra Matin, Heru Hendratmoko, Drew Ambrose, Mira Tedja, Ayu Hakim, Jilal Mardhani, Michael Sutantyo, Chika Noya, Marvin Suwarso, Tejo Baskoro, Haly, Dewi Umay, Meninaputri Wisnuputri, Adhie Tjoe, Barki, Leila Zenastri, Suryani Liaw, Imelda Taurina, Helly Minarti, and Fiona Hoggart and her delightful family. For availing themselves (and their waistlines).

The indefatigable John Badalu. For some 30 sterling reviews on noodle joints and casual Chinese.

Dwi Setyo Irawanto, another *gourmet extraordinaire*, for his contributions on casual eateries.

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Nadia. Daughter, warrior, love of my life. And G.M.

My team: Ening Nurjanah, Cecil Mariani, Paul Kadarisman, Choki Sapta Wanusi. For walking me through this book, and for all laughter and companionship. This is dedicated to you.



THE JAKARTA GOOD FOOD GUIDE

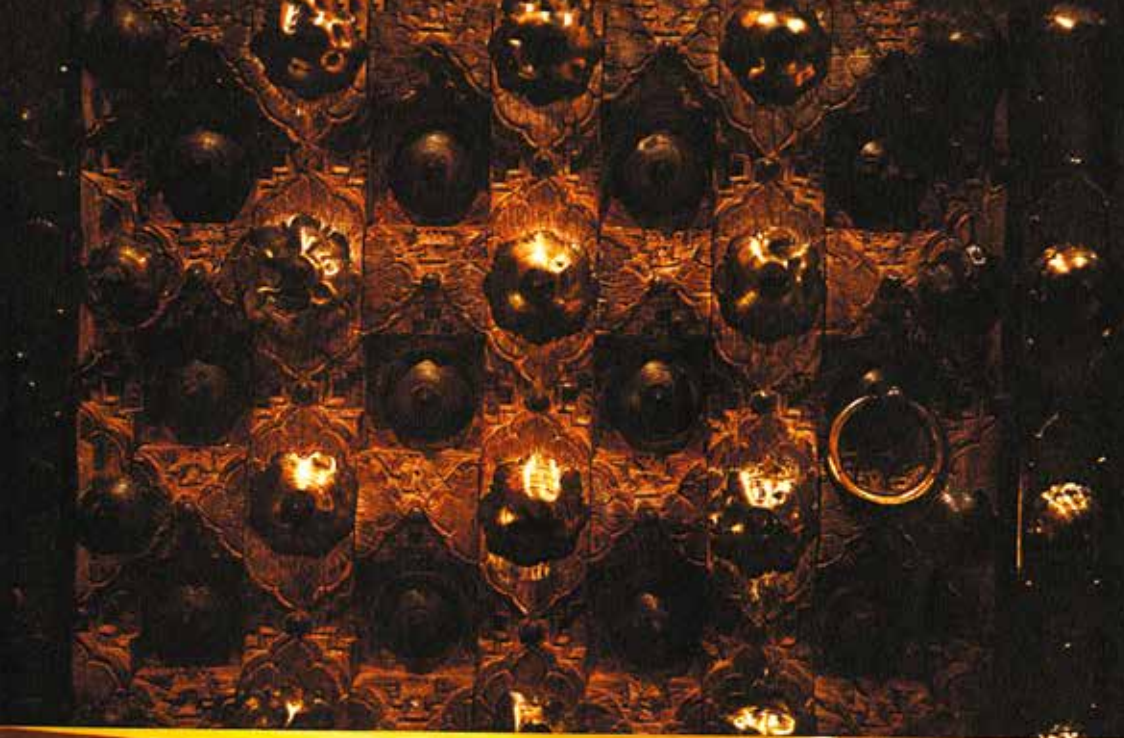
A guide to over 450 restaurants, cafes, casual eateries and street vendors (*kaki limas*) in inner Jakarta.

A guide independent of the hospitality or 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, compiled between March 2007 and March 2008 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.



Cork&Screw

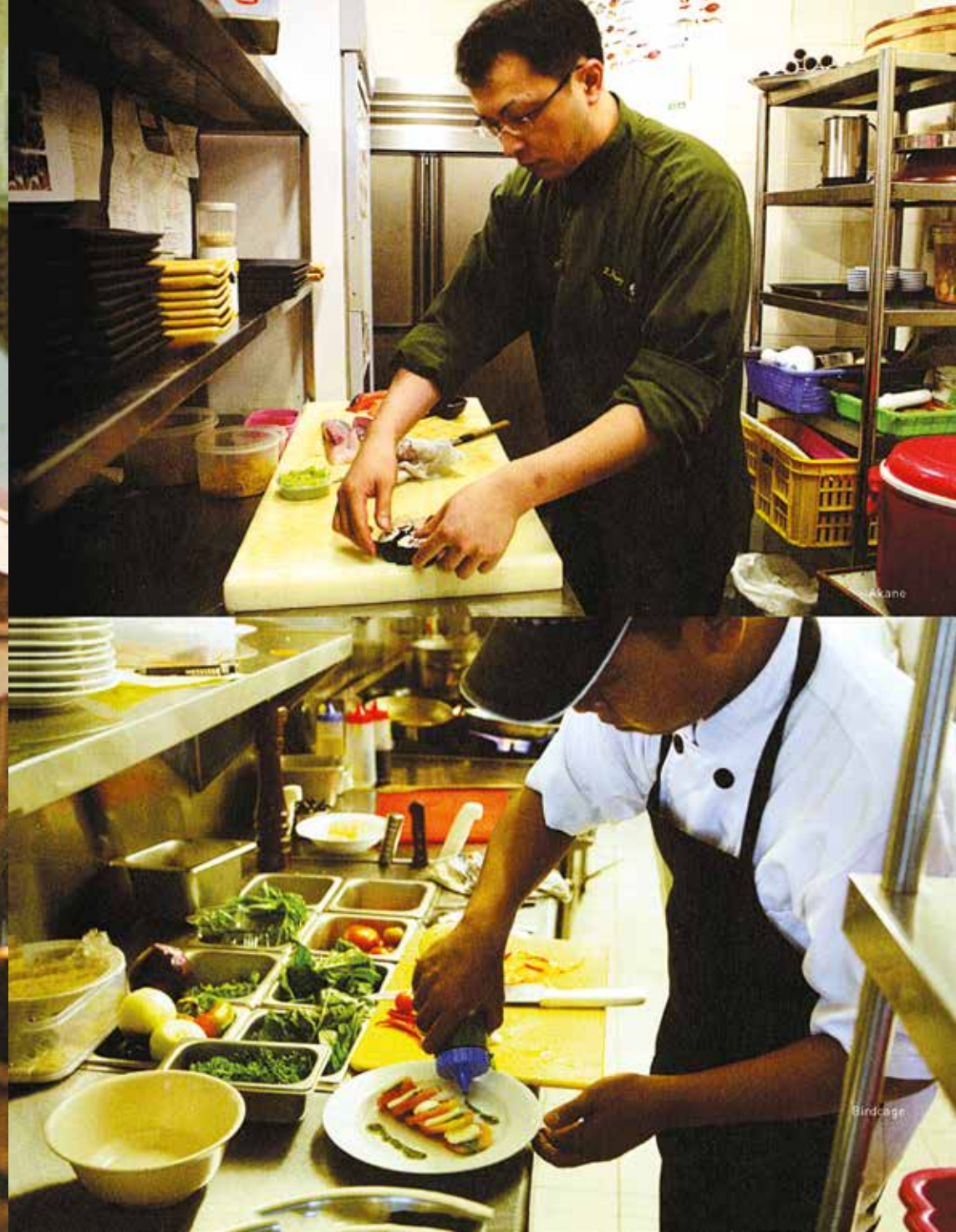


Samarra



Warong Shanghai Blue 1920







Nasi Ulam Kienteng Toasebio



Bakmi Gang Mangga



Weng Fu Kie





INTRODUCTION

It always begins with coming home. This time, I had just returned from Singapore, where I lived for two and a half years, a city not exactly meek in her culinary scope and ambitions. And I was hungry. When I started the first *Jakarta Good Food Guide (JGFG)*, in 2001, I had just returned from two years in Melbourne, a city also known for everything other than gastronomic docility. And I was hungry.