Malang's Nostalgic Restaurants

By Mary Sasmiro, Contributor, Malang | Mar 18, 2013

Surrounded by hilly apple plantations in Batu and hills in Tretes, during the colonial era Malang was hailed as the Switzerland of Java.

The city used to be a favorite retiring place for the Dutch civil servants, as it is known for its cool climate and scenic beauty.

Culture-wise, it is known as a city influenced by not only Javanese culture but also the Chinese Peranakan culture, thanks to the rich Chinese merchants of Java's glorious sugar business of centuries ago.

Fast forward to this day, Malang is still rich with a nostalgic ambience as a reminder of the small town's golden days. Here, plenty of authentic Dutch buildings, Chinese temples, the old Chinatown and old residential houses still stand their ground elegantly.

Aside from historical buildings, food can also be a medium for reminiscing and this town is not short of classic dishes influenced by Indonesian, Dutch and Chinese cuisine. We have listed several of the popular choices:

Melati Restaurant-Hotel Tugu

This award-winning hotel hosts a lovely poolside restaurant, which serves a variety of dishes ranging from Dutch colonial recipes to Chinese Peranakan dishes and even local street food such as Nasi Bhuk Madura and Angsle.

Hotel Tugu is known for its signature interior decoration, which usually features antique collections of the owner Anhar Setjadibrata.

One room near to the Melati Restaruant is dedicated to the memory of Oei Tiong Ham - a sugar baron hailed as one of the richest men from Asia in the late 1800's.

One photo, which is to me the most intriguing in the room, depicts Oei Hui Lan - his beloved daughter with her very long black hair.

Other objects in the room include European antiques of the art deco era, demonstrating the lavish life of this Chinese tycoon from Semarang.

Melati Restaurant Hotel Tugu Malang JI Tugu No. 3 Malang Tel. +62-341-363891



Nasi Bhuk Madura at Melati Restaurant; originally from Madura but long becomes Malang's local dish. It's a rice served with various dishes like spiced chicken, rempeyek (traditional cracker), young beansprout, and hot sambal terasi. Jangan tewel (young jackfruit cooked with spices and coconut milk, also is the best companion for this dish. Photo by Mary Sasmiro.













Angsle is an aromatic local hot dessert. Melati's restaurant's Angsle is one of their signature dessert that becomes both local and tourist favorite. Photo by Mary Sasmiro.













The atmosphere in the sugar baron room at Melati Restaurant - Hotel Tugu. Oei Hui Lan's black and white photo is probably one that attract attention most. Photo by Mary Sasmiro.







