



Traditions of JAVA

Hotel Tugu is a throw back to the old times, with Indonesian traditions depicted in vintage architecture, furniture and majestic statues that date back as early as the sixteenth century.

Arriving in the Hotel Tugu lobby, steps away from the Indian Ocean, we were welcomed by humble staff who escorted us to Waroeng Tugu's joglo. It's a typical Javanese warung set under a red-tiled roof, with a wooden display of dried roots, Javanese jamu, spices and fresh ingredients in front of a live cooking station, where cook, Ibu Sulastri, awaited us.

Waroeng Tugu is a traditional corner of Hotel Tugu that caters to guests who can join cooking lessons – a genuine experience of cooking Balinese or Javanese food, with an optional market tour in the morning. "The guests enjoy cooking lessons at Waroeng Tugu because in the end they eat what they cook," explains Ibu Sulastri who was dressed in red kebaya and head wrap 'a la Javanese warung lady.' She has been working for Hotel Tugu since 1991, which says a lot about her kitchen experience. If you don't have time for the cooking lesson but would like to taste Ibu Sulastri's home cooking, you can also book a set menu lunch or dinner.





Expect to have friendly chat with Ibu Sulastri and watch her cooking your meal. The smell of *Tempe and Tahu Goreng* teased my appetite. With the Javanese Gamelan playing in the background, Ibu Sulastri gradually finished another dish, *Oseng Oseng Terong Ongklok*, stir fried baby eggplants that blend well with all the caramelised spices and make perfect company with warm white rice. This item is a favourite of former president Megawati, Indonesia's first female president, whenever she comes to Waroeng Tugu.

Our lunch was served On a wooden boat covered with banana leaves, with a choice of rice – white *Nasi Putih* and yellow *Nasi Kuning*. One by one each dish was served on the wooden platter as soon as she finished cooking. The *Sambal Goreng Udang & Kentang* or shrimp and potatoes was slow cooked in six Javanese spices. There was also *Ayam Panggang Bumbu Terik* (grilled chicken) and three dishes steamed in banana leaves, *Botok Tahu*



Tempe, Botok Telur Puyuh Ayam Cacah, made of quail eggs and shredded chicken and *Pepes Ikan* (fish). For drinks we chose *Ice Lemongrass* and traditional *Es Kolak* which reminded me of my mother's version of banana and pumpkin in coconut milk and sugar. We continued chatting with Ibu Sulastri who informed us that guests can also book to experience how to make the Javanese herbal drink, *Jamu*.

We finished our traditional warung lunch with a cold and fresh *Ginger Basil Margarita* and *Mekwei Mocktail*. **Menur**