

Di rumah makan - *At the restaurant*

7.1 Ungkapan - *Phrases*

Meja untuk dua orang.
A table for two please.

Kami perlu ruang bebas rokok.
We need to be in the nonsmoking section.

Boleh kami duduk di luar?
Can we have a table outside?

Kursi ini kosong?
May I sit at this table?

Boleh kami pesan?
Excuse me, can I order?

Saya mau pesan.
I'd like to order.

Apa rekomendasi Anda?
What would you recommend?

Apa yang paling enak di sini?
What is the most delicious thing on the menu here?

Boleh kami lihat menunya?
May I have the menu please?

Apa saja menunya?
What's on the menu?

Pelayan mungkin berkata:
The waiter might say:

1. Ini daftar menunya.

Here is the menu.

2. Mau pesan apa?

What would you like to order?

3. Mau minum apa?

What would you like to drink?

4. Meja untuk berapa orang?

How many people would you like a table for?

Apa menu spesial di sini?
What's on the special menu here?

Saya pesan air mineral.
I'll have a bottle of water please.

Boleh saya minta es teh?
May I have an iced tea?

Saya minta kopi.
I would like a cup of coffee please.

Boleh saya minta tambah nasi?
May I have more rice?



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Saya minta steak.
One steak for me please.

Itu saja, terima kasih.
That's all, thanks.

Saya minta nasi goreng.
Fried rice please.

Saya minta bon/nota.
The bill please.

Bisakah saya minta mie goreng?
Can I have fried noodles please?

Di mana kasirnya?
Where is the cashier?

Saya minta sate.
Sate (pronounced sa-tay) for me please.

Boleh saya bayar pakai kartu?
Can I pay by the card?

Ini bukan yang saya pesan.
This isn't what I ordered.

Saya sudah menunggu lama.
I've been waiting for a long time.

Boleh bawakan saya kecap?
Can you bring me the ketchup please?

Saya minta garam.
Pass me the salt please.

Saya minta gado-gado.
Gado-gado, please.

Penggunaan Ungkapan - *Phrases in use*

- Pelayan : Mau pesan apa, Bapak?
What do you like to order, Sir?
- Andi : Boleh kami lihat daftar menunya?
Can we have the menu, please?
- Pelayan : Ini pak, silakan.
Here it is, Sir.
- Budi : Apa menu spesial di sini?
What is the special ones?
- Pelayan : Menu spesial kami ikan asam pedas.
Our special menu is a tart spicy fish.
- Andi : Kami pesan itu.
We would like to order it.
- Pelayan : Dengan nasi?
With rice?
- Andi : Ya.
Yes.
- Pelayan : Anda mau minum apa?
What would you like to drink?
- Andi : Dua teh lemon.
Two lemon tea, please.
- Pelayan : Baik pak. Saya ulang pesanannya. Dua porsi nasi putih, satu ikan asam pedas, dan dua teh lemon.
Ok, Sir. I will repeat your order. Two portion of rice, a tart spicy fish, and two lemon tea.
- Andi : Benar.
Thats right.
- Pelayan : Baik. pak, mohon tunggu sebentar.
Ok, Sir. Please wait for a moment.
- Andi : Terima kasih.
Thank you

7.2 Daftar Kosakata- *Vocabulary List*

air	: <i>water</i>
ayam	: <i>chicken</i>
buah	: <i>fruit</i>
cangkir	: <i>mug</i>
daging sapi	: <i>beef</i>
dapur	: <i>kitchen</i>
dimasakkan	: <i>cooked</i>
dingin	: <i>cold</i>
enak	: <i>delicious</i>
es	: <i>ice</i>
garpu	: <i>fork</i>
gelas	: <i>glass</i>
goreng	: <i>fries</i>
gula	: <i>sugar</i>
hidangan utama	: <i>main course</i>
hidangan	: <i>course</i>
ikan	: <i>fish</i>
juru masak	: <i>chef</i>
kafe	: <i>cafe</i>
kartu kredit	: <i>credit card</i>
kasir	: <i>cashier</i>
kena biaya	: <i>charge</i>
kentang goreng	: <i>french fries</i>
koki	: <i>cook</i>
kopi	: <i>coffee</i>
krim	: <i>cream</i>
kursi	: <i>chair</i>
lilin	: <i>candle</i>

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makan malam	: <i>supper</i>
makan siang	: <i>lunch</i>
makan	: <i>eat</i>
makanan laut	: <i>seafood</i>
makanan pembuka	: <i>appetizer</i>
makanan penutup	: <i>dessert</i>
makanan	: <i>food/meal</i>
mangkuk	: <i>bowl</i>
matang	: <i>well-done</i>
meja	: <i>table</i>
mentega	: <i>butter</i>
merica/lada	: <i>pepper</i>
minuman	: <i>drink</i>
nota/bon	: <i>bill</i>
pajak	: <i>tax</i>
panas	: <i>hot</i>
panggang	: <i>roasted</i>
pedas	: <i>spicy</i>
pelayan	: <i>waiter/waitress</i>
pemesanan	: <i>reservation</i>
pesan	: <i>order</i>



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piring kecil	: <i>saucer</i>
piring	: <i>plate</i>
pisau	: <i>knife</i>
rebus	: <i>boiled</i>
roti	: <i>bread</i>
rumah makan	: <i>restaurant</i>
salad	: <i>salad</i>
sarapan	: <i>breakfast</i>
saus	: <i>sauce</i>
sayuran	: <i>vegetables</i>
sendok	: <i>spoon</i>
serbet	: <i>napkin</i>
setengah matang	: <i>medium</i>
soda	: <i>soda</i>
spesial	: <i>special</i>
steak	: <i>steak</i>
sup	: <i>soup</i>
susu	: <i>milk</i>
teh	: <i>tea</i>
telur	: <i>eggs</i>
tomat	: <i>tomato</i>
uang tip	: <i>tip</i>

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7.3 Informasi Tambahan - *Additional Information*

- In Indonesia, rice is the staple food. It can be found everywhere.



- At mealtimes, Indonesians like to eat with their hands (without using a knife, spoon or fork) whilst sitting cross-legged on floor mats around a dining table. This is called *lesehan*. *Lesehan* is very popular in Yogyakarta and Central Java.



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- The Padang region of Sumatra is well-known for its delectable cuisine, and Padang style restaurants are extremely popular throughout Indonesia. Usually a Padang restaurant will have the words *Masakan Padang* (Padang Cuisine) displayed on the window, and might also have a pointy rooftop as is typical of Padang style architecture. When dining in a Padang restaurant, you will either have to choose a selection of dishes from the front counter before you take a seat, or the waiter will bring a large selection of dishes to your table. You may then choose which ones to take. Each diner can opt for a selection of dishes to suit his or her own individual tastes, and need only pay for the dishes consumed. Alternatively, if you are in a hurry and want to order food for take-out, ask the waiter for *dibungkus* (literally 'in a packet'), and he or she will arrange it for you.



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Sambal. Indonesia's most famous culinary invention is perhaps the almighty *sambal*, known for its liberal use of hot chilli peppers and its fiery, spicy flavour. Typically, a basic *sambal* is made from a pounded mixture of chillies, shrimp paste, garlic, ginger, sugar, and/or lime juice. *Sambal* is added to soups and eaten with rice as a condiment to most meals, and it goes particularly well with *ayam bakar* (grilled chicken) and *ikan bakar* (grilled fish). *Sambal* varies in flavour from place to place, and also varies in hotness! So if you are squeamish or faint-hearted when it comes to chillies, then you should only use *sambal* very sparingly to begin with. As a general rule, it's always better to use too little *sambal* than too much, since you can't remove the *sambal* from your food once it gets in there, but you can always add more later should you so desire. Applying this simple principle at mealtimes will help you to avoid embarrassing accidents involving *sambal*, which often end in sweats, stomach pains, and of course - a lingering, burning sensation in the mouth! Alternatively, you might want to ask someone nearby - a friend or waiter, for example - *sambal ini pedas sekali?* Which means, 'Is this sambal very hot?' If the answer is *Ya, pedas sekali*, then you should take extra care not to use too much!

A word about Ketchup/Kecap. Aside from *sambal*, most Indonesian condiments fall into the general category of *kecap*. *Kecap* is derived from the English word 'ketchup', and is used to describe the various forms of soy sauce and other fermented sauces used in Indonesian cooking.

There are three main types of *kecap* which you ought to be familiar with as you begin to sample the delights of Indonesian cuisine. In no particular order, these are: *kecap asin* ('salty ketchup'), which is similar to Chinese light soy sauce though usually somewhat thicker; *kecap manis* ('sweet ketchup'), which is a dark, sweet soy sauce of an almost treacle-like consistency;



and finally *kecap manis sedang*, which is a medium soy sauce of moderate sweetness and a much thinner consistency. *Kecap manis sedang* is an essential ingredient in many Indonesian dishes, such as *nasi goreng* (fried rice), and *kecap manis* is used somewhat liberally by Indonesian diners as a one-size-fits-all condiment. Fried eggs and noodle soups, for example, are often lovingly doused with *kecap manis* before the diner gets stuck in. This is a spectacle you are sure to encounter in Indonesia's many *warungs* and restaurants.

- The vast majority of Indonesians are Muslim, and therefore they only eat *halal* foods. In Indonesia, you will find many restaurants displaying signs for *halal* food.



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- *Pengamen* (buskers). In Indonesia, buskers can be seen and heard everywhere you go. Most frequently they will perform on public transport or in public places such as train stations, *warung*, *kaki lima*, or roadside eateries. Do not be alarmed if you are suddenly serenaded by a wandering guitarist or ukelele player whilst trying to eat your dinner in a restaurant, this is normal in Indonesia and is not considered intrusive by the locals. Similarly, you will often see *pengamen* on board buses and trains (and even *angkots*!), singing songs and then later asking for a small donation. If you enjoy the performance and the showmanship of the *pengamen*, then why not give two or three thousand rupiah to the busker as a token of your appreciation.

