



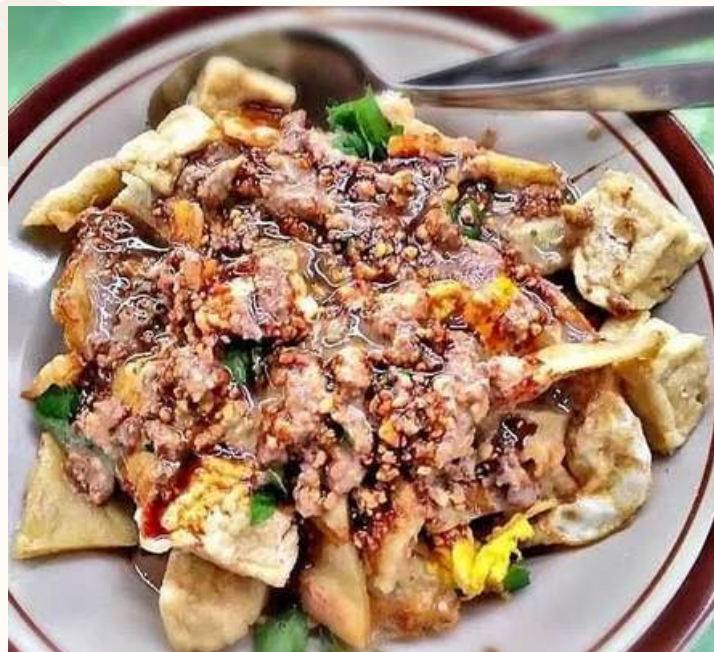
**BONUS**



# **TRADITIONAL FOOD**

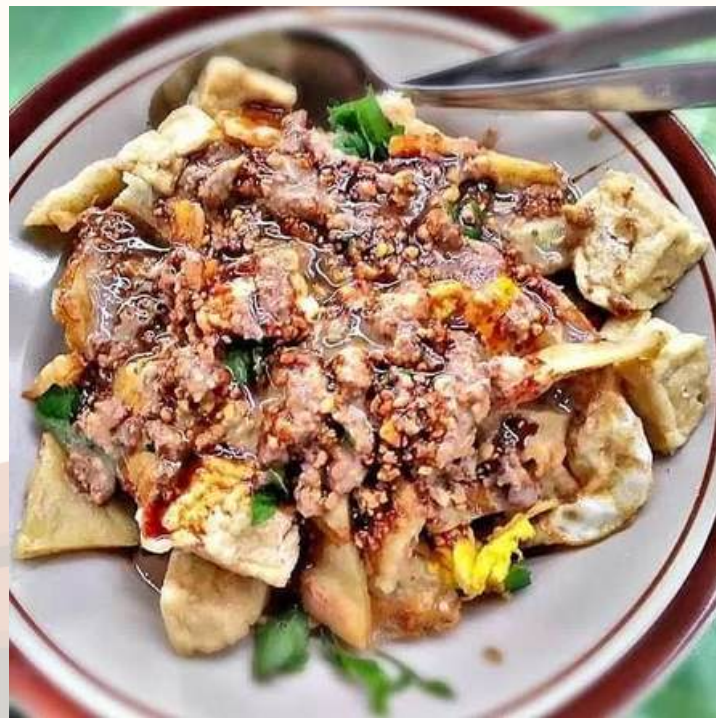


# Local Specialty





# Tahu Gimbal



This dish consists of fried tofu, shredded raw cabbage, rice cake, bean sprouts, egg, and gimbal (shrimp fried in batter), mixed with a unique peanut sauce made with shrimp paste



# Lumpia



Lumpia originated from a Fujian immigrant named Tjoa Thay Joe, who sold snacks filled with bamboo shoots and pork. He met a Javanese woman named Mbak Wasih, who sold a similar snack but filled with shrimp and potatoes, giving it a sweeter taste. Eventually, they fell in love, got married, and combined their recipes. The filling later evolved into a mix of bamboo shoots with shrimp or chicken.



# Nasi Ayam



A portion of Semarang chicken rice includes rice, shredded chicken, spicy stewed cow skin, sweet marinated tofu or tempeh, chayote vegetables, sweet marinated intestine or quail egg satay, and thick coconut gravy (kuah areh).





# Others

