

JOHOR Streets

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Barbecue with a Balinese twist

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FEAST on a spread of barbecued meats and seafood -- the latest offering from Indonesian Corner Fast Food in Taman Desa Cemerlang.

The names for the barbecue dishes are coined from places on the island of Bali.

Thus, diners will be tucking into Kuta kepak ayam, udang bakar Uluwatu, sotong bakar Jimbaran, terong bakar Nusa and ikan pari Kusamba on these dishes.

The ikan bakar Candidasa (RM32), a large ikan merah grilled in aromatic herbs served with a squeeze of lime, comes highly recommended.

There are four types of sambal to go with the dishes: sambal belacan, sambal kicap, cencalok and a spicy version of kuah kacang.

Rice and servings of vegetables are also available to go with the dish of your choice if it is a stomach-filling meal you are after.

A must-try in the barbecue selections is the chicken or mutton satay. The portions of meats are generous and marinated to perfection. The satay is served with peanut sauce

It is priced at RM1.50 per stick, or RM4.30 for a three-stick set.

Seafood lovers should try the sotong bakar Jimbaran, which is barbecued squid rings served on fragrant lemon grass stalks. The dish is priced at RM14.



Take your pick of chicken, beef, squid, prawn, several varieties of fish and more, marinated, barbecued and served Indonesian-style.

Restaurant manager K. L. Chan said the new barbecue menu was to cater for families and working professionals.

"The barbecue menu will also be available during the fasting month.

"We also plan to have a set menu for the barbecue dishes soon," said Chan.

The barbecue dishes are available from 6pm to 10pm daily.

The restaurant is known for its signature dishes like ikan berisi istimewa, tauhu telur, golden crisps appetisers and kambing bakar sedap.

The ikan berisi istimewa is stuffed milkfish fried and served with vegetables. The fish, which is medium-sized, is priced at RM28.

Tauhu telur is a tower of fried tofu and egg smothered in peanut sauce. It is priced at RM9.50 for a large serving and RM4 for a small one.

Golden crisps is a sweet appetiser of fried finely-chopped potatoes and peanuts, It is priced at RM4. The kambing bakar sedap, which costs RM18, lives up to its name by being one of the tastiest dishes from the grill.

Indonesian Corner Fast Food is located at No 42 and 44, Jalan Rawa 2, Taman Desa Cemerlang, Ulu Tiram.

Indonesian Corner Fast Food also has branches in Taman Molek, Taman Seri Tebrau, Taman Johor Jaya and Kampung Seelong Jaya.

The main restaurant is in Jalan Bayu 2, Taman Perindustrian Tampoi Jaya, near the main traffic light junction in Kampung Ungku Mohsin

The first Indonesian Corner Fast Food restaurant was opened in Tampoi more than 30 years ago. A modest operation, it is run by Rina Taniwan, who was born in Medan, Indonesia, and her husband, Robert Lew.

The Lews continue to run the business, and their youngest son, Johnfy Lew, is the director at the main outlet.

For information and bookings, call 07-861 9628 (Taman Desa Cemerlang) or 07 -232 8366 (main restaurant).



Indonesian Corner Fast Food in Taman Desa Cemerlang has a new menu offering meat and seafood barbecue dishes for dinner.



Restaurant manager K. L. Chan says the barbecue menu will also be available during Ramadan.

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