## **Chapter 6: Weblinks**

## http://karantina.deptan.go.id/

This is the official website of the Ministry of Agriculture of the Republic of Indonesia. Check the website for words you know, and compare it with the correspondent Australian one. Look for information on special events and advertising.

## www.expat.or.id/restaurants/restaurants.html

This website was created by US expats living in Indonesia. It is interesting reading about their side of the story. This is a good list of restaurants available in Jakarta. We cannot assure it is completely up-to-date, however it gives a good indication on how much variety is available in food in this city.

## www.youtube.com/watch?v=AUeI5l3Xz7c

The cuisine of the Minangkabau people is commonly called Padang food, due to it being the capital and largest city of the region. Padang restaurants are common throughout the country and are famous for their spicy food and their unique way of serving it. Padang food is usually cooked once per day, and all customers choose from those dishes, which are left out on display until no food is left. It is served in small portions of various dishes, but constituting, with rice, a complete meal. In a Padang-style restaurant, the table will quickly be set with dozens of small dishes filled with highly-flavored foods such as curried fish, fried tempe, stewed greens, chili eggplant, curried beef liver, fried chicken, and of course, sambals, the spicy sauces ubiquitous at Indonesian tables. Customers take - and pay for - only what they want from this array of dishes. The best known Padang dish is randang or rendang, a spicy meat stew. Soto Padang (crispy beef in spicy soup) is local residents' breakfast favorite, while Sate (beef satay in curry sauce served with ketupat/ Katupek) is a treat in the evening.

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