

AGUNG NUGROHO PROFILE

Raised in Jakarta and then formally educated in New York City in the late 80's, Chef Agung Nugroho's background did not initially involve an interest in the culinary arts. In fact, he graduated with a Bachelor of Arts in finance but then became drawn to cuisine after working as a food stylist because he developed a curiosity in finding out exactly how the dishes being styled were created. This interest led him to enroll in The Institute of Culinary Education (NY) where, after graduating in 1999, he was fortunate enough to break into some of New York City's most established restaurants where he developed his skills under the tutelage of notable chefs and restaurateurs including Eric Ripert, Michael Anthony, Nobu Matsuhisa, Stephen Starr, and Jean-George Vongerichten. Over a period of 16 years, Agung developed his skills and worked his way, bottom to top, from line cook to sous chef and then on to his final evolution as one of Bali's most respected executive chefs and restaurateurs with three highly rated dining establishments on the island.



Agung's first big break was in 2002 for a job as an Omakase Chef at the famous Japanese-Peruvian fusion restaurant, Nobu where he was responsible for creating the special dishes of the day. After just 2 years he joined Nobu's opening team where he assisted in establishing other Nobu branches in New York. His skills as chef and as part of a successful opening team were noted by Michelin-starred, French chef and restaurateur, Jean-Georges Vongerichten, who recruited Agung to work in his elite kitchen of six as part of his opening team with the distinction of starting up the kitchens in Jean-Georges' restaurants and the responsibility of making sure they running smoothly for one year. As part of this team, Agung initiated and cooked at Jean-Georges' world famous establishments, Spice Market for Southeast Asian cuisine and Perry Street for American Nouveau cuisine. From there Agung went on to work for restaurateur Stephen Starr in 2006 as a sous chef for Buddakan where he honed his skills in exotic modern Asian cuisine.

After two years at Buddakan, Agung returned to his homeland to research Indonesian food with the intent of eventually opening a fine dining Indonesian restaurant in New York, which would have been the first of its kind in the city. That plan was put on the back burner for the moment but led to the creation of Chandi Restaurant on Jl. Oberoi in Bali in March 2008. With a concept that embodies an unpretentious gastronomic twist on Indonesian cuisine with fair pricing, imported meats, locally sourced organic produce and delicious fare, the restaurant did very well leading Agung and his wife Kirsten Weymar (who created the classy interiors at all their restaurants) to expand upward and create Chandi di Atas. Sharing the same menu as Chandi but with the addition of Agung's modern take on sate, the upper restaurant also featured an open kitchen, deco bar, communal tables and outdoor seating. In 2013 the duo opened Fat Gajah Restaurant in Seminyak that was the area's first fine dining and noodle house. More of a laboratory than a kitchen, Agung's concept for Fat Gajah was to create cuisine "straight from the heart" that did not compromise on creative and passionate cooking at the expense of profit. Now in his 7th year back in Indonesia, Agung shows no signs of slowing down. His latest endeavor, Arang Sate Bar, has recently opened in the heart of central Ubud. Expanding on the cuisine ideas he has developed over the years, Arang is just the next step in the transformation Agung has made in the promotion of Indonesian cooking with a focus on sate, the country's national dish.

Constantly in the process of learning and improving his skills behind the burners, Agung utilizes all his expertise in creating new dishes that inspire. Whether it's using French techniques of braising, searing or curing with traditional Indonesian recipes or experimenting with charred or steamed textures on customary warung dishes, Chef Agung's goal is to create honest to goodness comfort food and take the diverse and delicious world of Indonesian cooking to the next level by spreading it around the globe.



T. +62 361 479 2199
Jl. Raya Ubud No. 8, Ubud 80571
reservation@satearang.com
www.satearang.com

Arang
SATE BAR

ARANG SATE BAR

PRESS RELEASE



Sate is known the world over as Indonesia's national dish where these skewers of seasoned and grilled meat may be found on practically every corner of the country, part of a tradition dating back to the early 19th century and consisting of almost 40 variations. As is fitting for such an important cultural heritage, Arang Sate Bar has taken this long established culinary concept from its roots in the streets and market stalls of Indonesia to a refined dining locale in the very center of Ubud.

Arang Sate Bar's location which seats 94 pax could not be more suited for such an endeavor, literally situated at the very epicenter of Ubud, Bali's cultural Mecca, at the intersection of the Ubud Royal Palace, the famous Ubud market and the Ubud Tourist Center. Discreetly set back from the busy Jalan Raya Ubud thoroughfare, the two-story façade of Arang integrates seamlessly with its environs due to the traditional Balinese tulikup temple brickwork, classy metal and glass framework that partially covers the front terrace of the restaurant, and terrazzo flooring in Javanese-inspired geometric motifs.

This is the latest undertaking of Indonesian restaurateur and chef Agung Nugroho (who has worked for noted New York restaurants Nobu, Spice Market, and Buddakan among others) and his wife Kirsten Weymar, who designed and decorated the restaurant's classic brasserie-like interior. The duo are already both responsible for their very successful Seminyak restaurant ventures, Chandi and Fat Gajah, and are now ready to illuminate Ubud on the diverse world of grilled sate. As Chef Agung says, "Arang's focus and identity revolves around the contrasts between traditional Indonesian sate and my own creations inspired by years of working with marinades, skewers, grills and sambals. We are offering a gastronomic twist on traditional sate, which normally consists of smaller cuts of meat, by using larger cuts of different types of meat, fish, shellfish and vegetarian options, focusing on the merits of these particular ingredients along with variations on traditional sauces. The idea behind these new dishes was to be able to single out some of Indonesia's critical flavors and present them in a way that enhances the experience of that particular dish, whether it be tempe marinated in coconut milk and lemongrass or simply lamb with coarse salt served without any sauces."

Arang Sate Bar's varied menu is made up of three main sections plus salads and sides & small dishes. All the organic greens, herbs and spices are sourced from Bedugul and the red meats are imported from New Zealand and Australia with the rest sourced in Bali. The Classic Sate selections on the menu feature traditional takes on regional Indonesian sates such as Sate Bebek (Maduranese duck) served with sweet soy peanut sauce, roasted shredded coconut and rice cake; the 16-spiced Sate Pentol (Balinese chicken sate) served with green beans, sprouts, coconut urap salad, peanut sauce and rice cake; and Sate Kakul Tabanan (spiced Balinese escargot sate) served with watercress, peanut sauce and rice cake. Next up are Arang's signature sate dishes called Supreme Sate and served with 100 grams per skewer.

These are more unique takes on the sate concept, such as Lamb Bakso Sate which takes the customary popular street food and combines it with blue cheese and thyme and then is grilled. Other combinations include barramundi with lotus root; Angus rib eye with caramelized onion and fried red chili; baby octopus with caramelized orange and dill tarragon butler; asparagus with garlic butter and pickled chili; and slipper lobster with poached apple and fried red chili. Besides sate, main dishes are also on offer and include Soto Babi Ubud With Rice Cake (crunchy pork belly, galangal broth, celery and red chili); Sop Ikan Barramundi (lemongrass consommé, chili, dill and rice cake); and Slipper Lobster Fiddlehead Fern (two lobster tails, light curry broth, poached apple). While salad selections include a traditional Sundanese Raw Kredok Salad made from asparagus, jicama, kemangi, red onion, cucumber, and chili galangal peanut vinaigrette and a Roast Beets and Tempe Crunch with field greens, tofu, corn, radish, and lemongrass lime vinaigrette.

Arang's extensive bar menu, is heavily inspired by traditional Indonesian concoctions that utilize fruits, herbs, roots and spices which contain age-old healing properties. If seeking respite from a walking tour of central Ubud, Arang's Sparkling Spritzers are the perfect order to cool off with. These "mocktails" such as the Rhubarb Sparkle, the Spiced Sour Tamarind Fizz or Gold Alang Cooler consist of a refreshing combination of muddled fruit, roots and herbs and sparkling water. While if seeking to imbibe, Arang's selection of house-infused cocktails served by the glass or pitcher provide a number of exotic combinations to choose from including the Thick Blooded Maria (chili, wasabi-infused Jose Cuervo reposado tequila, watermelon, red bell pepper, tomato juice, lime juice, Worcestershire, Tabasco, celery salt, black pepper, kaffir lime, red radish and celery), Tamachillo Cai (Sagatiba pura cacha, tamarillos, strawberries, watermelon, lime and vanilla sugar) and Spiced Citrus Mojito (Bacardi Light rum, lime, kaffir lime, kemangi, mint, red and bird's eye chili, demerara sugar, soda water).

The combination of Arang's traditional and artisan sates and sauces, jamu inspired cocktails, and no-frills Dutch-era inspired interior décor form a complete vision that brings together and celebrates Indonesia's cultural culinary heritage in Ubud, Bali's perfectly suited cultural capital.

