

Press Release

1 October 2026

BLUE FOOD

Celebrating the Diversity of Indonesian Waters

The Dharmawangsa Jakarta, in collaboration with NUSA Gastronomy, proudly presents a captivating culinary journey in support of the Wonderful Indonesia Gastronomy (WIG) initiative. From the quiet rush of Indonesia's inland rivers to the deep, turquoise swell of its coastal waters, every stream tells a story of flavor, tradition, and life. Dedicated to raising awareness for blue food, a movement focusing on nutrient-rich and sustainably sourced aquatic ingredients, this exclusive dining experience celebrates the profound connection between Indonesian heritage and the preservation of the region's vital marine ecosystems. This thoughtful initiative seeks to illuminate the importance of ecological balance, ensuring that the natural bounty of these waters can be respected and sustained for generations to come.

Executive Chef Julio of The Dharmawangsa Jakarta and Guest Chef Ragil Imam Wibowo of NUSA Gastronomy Foundation combine their passion and craft for an extraordinary collaborative dining experience. Together, they are bringing the rich, untouched bounty of Indonesia's aquatic environments straight to the plate, celebrating the ancient roots and sustainable future of the archipelago's waters. Drawing inspiration from local fishermen and coastal communities, both chefs have meticulously curated a culinary narrative that reflects the vast biodiversity of the nation. Their combined expertise transforms humble, responsibly caught ingredients into a refined expression of Indonesian gastronomy.

DINING EXPERIENCES

Blue Food

Market-Style Dinner

12 - 31 October 2026 | 6 p.m. to 9 p.m. | Jakarta Restaurant and The Courtyard

Embark on a night of discovery, presented in an immersive market-style setting where interactive live stations bring the sights, sounds, and aromas of Indonesia's waters up close. Held at the elegantly appointed Jakarta Restaurant and the adjoining Courtyard, the space is thoughtfully transformed into a vibrant reflection of a traditional Indonesian seafood market, elevated through the lens of understated elegance.

Guided by the visionary expertise of Chef Julio and Chef Ragil, this endeavor highlights the exceptional biodiversity of Indonesia's waters while emphasizing the importance of mindful consumption and sustainable gastronomic practices. Guests are invited to engage directly with the freshest, sustainably

sourced blue food ingredients across a series of curated culinary stations:

- Freshwater Inland Stall (Rivers, Lakes, and Swamps): Showcasing regional specialties such as Ikan Naniarsik from Samosir in Toba, Bakwan Ikan Nike from Gorontalo, Gabus Pucung Betawi from Jakarta, and Toba Crayfish from Tapanuli.
- Marine Coastal Stall (Ocean): Featuring coastal delicacies including Ikan Rabe Rabe from Ternate, Binde Biloti from Gorontalo, Godok Bada from Pariaman, and Ikan Jebong Bakar from Belitung.
- Shellfish, Bivalves, and Invertebrates Stall (Marine and Estuary): Highlighting oceanic treasures like Oyster Noorhasori from Papua, Jruek Drien from Banda Aceh, Kepiting soka garing from Tarakan, Gulai Teripang from Belitung, and Sea Urchin Tumis Pedas Kaumbai from Buton.
- Vegetable, Plant, and Seaweed Stall: Offering a refreshing selection of aquatic flora and sweets, including Nambai latoh from Aceh, Rujak Bulung Boni from Bali, Es Mutiara Sagu, Toro Lullu from Sumba, Gracilaria seaweed Gelato, and Kue Tetu from Palu in Sulawesi.

In keeping with the authentic market-style concept, the culinary offerings are individually priced per menu selection, allowing guests to thoughtfully curate a personalized dining journey.

ROOM PROGRAM

A Blue Getaway

12 - 31 October 2026

Experience A Blue Getaway, a stay and dining experience inspired by the diversity of Indonesia's waters. Pair a relaxing stay at The Dharmawangsa Jakarta with Blue Food, a special culinary experience by Executive Chef Julio and Chef Ragil of NUSA Gastronomy presented as part of Wonderful Indonesia Gastronomy 2026. Drawing inspiration from the richness of Indonesia's rivers, coasts and seas, enjoy a special selection of dishes served family-style, bringing the flavours and stories of the archipelago to the table in a celebration designed to be shared.

Inclusion:

Daily breakfast for two adults at Jakarta Restaurant or The Courtyard.

Daily complimentary chef-selected 'Blue Food' menu dinner for two adults at Jakarta Restaurant.

For inquiries regarding Blue Food dining programs, please contact (62) 811 1025 999

For room information and reservations, please contact (62) 811 9629 225

About The Dharmawangsa Jakarta

Inspired by Indonesian art, tradition, and culture, **The Dharmawangsa Jakarta** is a five-star boutique hotel nestled in a verdant neighborhood in Kebayoran Baru. Designed by the late, renowned interior designer Jaya Ibrahim, the hotel showcases the Indonesian heritage as reflected in its design schemes. Here, the art of gracious living is a blend of subtle sophistication and elegant intimacy, where guests are received as honored visitors to a spacious and private residence. It is located strategically in Jl. Brawijaya Raya No. 26, Kebayoran Baru, Jakarta, just minutes from the Kemang area, which is famous for its dining and entertainment establishments and upscale furniture boutiques. It is 5 km from Sudirman Central Business District and 35 km from Soekarno-Hatta International Airport.

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