

Sawah
TERRACE

Sambal

Sambal is an essential and beloved condiment in Indonesian cuisine, known for its bold, vibrant flavors and diverse regional varieties.

Made primarily from chili peppers combined with ingredients like garlic, shallots, lime, and other local spices, sambal adds a spicy kick and depth to dishes across the archipelago.

Each region in Indonesia has its own unique style of sambal, reflecting local tastes and ingredients, making it not just a sauce however also a cultural symbol of Indonesian culinary heritage.

We invite you to explore this curated selection of sambal from seven different regions of Indonesia, each offering a taste of its local identity.

- 1. Sambal Hijau** — *Minangkabau*
Green chili, shallots, garlic, green tomatoes
- 2. Sambal Mangga** — *Indramayu*
Young mango, chili, tomatoes, garlic, shrimp paste
- 3. Sambal Kacang** — *Madura*
Peanut, garlic, kafir lime leaves, wild ginger, plum sugar
- 4. Sambal Matah** — *Bali*
Shallots, lemongrass, coconut oil, chili, kafir lime, shrimp paste
- 5. Sambal Dabu-Dabu** — *Sulawesi*
Tomatoes, shallots, lime leaves, chili, lime juice, salad oil
- 6. Sambal Roa** — *Manado*
Chili, shallots, garlic, tomato, tuna, shrimp paste
- 7. Sambal Colo-Colo** — *Maluku*
Sweet soya, shallot, tomato, chili, lime leaves, lime juice

