

# Indonesia

## 1. Satay Chicken

It is made from sliced marinated chicken meat, and served with a sauce made of peanuts and chili sauce and garnished with shredded shallots, sambal (chili paste) and lime juice. The meat is marinated in spices and sweet soy sauce, in a process called bacem and is served with rice or lontong (rice cake)

# Satay Chicken

- Satay, or sate in Indonesian, is a Javanese dish of seasoned, skewered and grilled meat, served with a sauce. The earliest preparations of satay originated in Java, Indonesia. but has spread to almost anywhere in Indonesia, where it has become a national dish. [Wikipedia](#)
- **Origins:** [Singapore](#), [Indonesia](#), [Thailand](#), [Philippines](#), [Java](#)
- **Place of origin:** [Indonesia](#)
- **Main ingredients:** Skewered and grilled meats with various sauces, mainly peanut sauce
- **Alternative names:** Sate, Satai, Satti
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# Satay Chicken



## 2. Lemon Chicken

Lemon is acidic and helps balance the stronger flavor of the dark meat in thighs and legs, and the fat from the chicken skin.

Invented in Atlanta, Georgia.





### 3. Chicken Wonton

- Origins of chicken wontonBut like dumplings, it is believed that wontons also originated in China. Created during the Tang Dynasty (618-907 AD), this crispy treat became a staple in the kingdom when the Chinese began to eat fried foods.



## 4. Chicken Ball

- Western Chinese cuisine  
Chicken balls (Chinese: 鸡球;  
pinyin: jī qiú) are a type  
of **modern Chinese food**





# 5. Breaded Chicken

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- Scottish and African American Roots

Africans did popularize the dish following the inflow of Scottish immigrants in America. Yes, the magic originates from Scotland! In the 1700s, the Scots who immigrated to America had a tradition of deep-frying chicken pieces in fat. This dates back to the middle ages.

- The origin of fried chicken in the southern states of America has been traced to precedents in **Scottish and West African cuisine**



## 6. Spring roll (Veg)

The spring roll is a popular dish that originated in China. The exact origins of the spring roll are unknown, but it is thought to have originated during the Tang Dynasty (618-907 AD).





# 7. Sesame Prawn Breast

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- The dish originates from Hong Kong, as an early form of fusion cuisine, combining prawn paste, which is very common in Hong Kong cuisine, and toast, originating from the West.



# Chinese

## Mussels in Black Bean Sauce

It was first introduced by Chinese settlers in Incheon in the early 20th century; chunjang has made several changes and evolutionary steps over time. In Thailand, this sauce is called เต้าซี่ ("tausi") and is made from the black soybean.





# 8. Poppadum (Veg)

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- A papadam (also spelled poppadom, among other variants), also known as papad, is a snack that originated in the Indian subcontinent.





# 9. Prawn Crackers

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- Prawn crackers are a deep-fried snack made from starch and prawn. They are a common snack food in Southeast Asian cuisine, but they are most closely associated with Indonesia.



# 10. Crispy Seaweed

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- Its use in Japan is believed to have been discovered accidentally by an innkeeper named Mino Tarōzaemon in the 17th century





# 11. Salt & Paper Squid

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- Salt and pepper squid (also known as calamari) is a Chinese cuisine-inspired dish that is very popular in Australia but actually originates from Cantonese cooking.





# 12. Salt & Pepper Chicken

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- Salt and pepper chicken is a popular dish in Chinese cuisine, and is believed to have originated in the southern region of China, specifically in Guangdong province.





# 13. Salt & Pepper Pork Ribs

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# 14. chips

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- The origin of french fries is uncertain. According to one tradition, they first appeared in France, where they were likely a snack sold by street peddlers





# 15. Chilli Beef

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- Though the exact origin of chili has been up for interpretation, historians credit Canary Island women who migrated to San Antonio, Texas,





# 16. Hot & sour meat soup

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China





# 17. Sweet corn chicken soup

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- Although you'd find people slurping on sweet corn soup in parts of China, the popularized version is actually an Americanized dish



# 18. Pineapple Chicken

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Pineapple Chicken (菠蘿雞) is a colloquial term in Hong Kong, which means leveraging off others. My





# 19. Beef in Black Been Sauce

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It was first introduced  
by Chinese settlers in  
Incheon in the early 20th  
century;



## 20. Mushroom with Oyster Sauce

In 1888, a restaurateur named Mr. Lee Kum Sheung from Southern China was boiling a pot of oyster soup and forgot about it until the soup was simmered down to a thick gravy. He tasted it and discovered an irresistible, delicious new flavour. Since then, he started selling this as 'Oyster Sauce'.





# 21. Ribs in Capital Sauce

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- Beef fillet in Beijing (Capital) sauce is made with tender beef fillet slices that are marinated, coated with cornflour, and deep-fried until golden and crisp.





## 22. Sichuan Tofu

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Tofu, which is now eaten worldwide, is said to have originated in China





# 23. Mushroom Chicken

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## 24. Chicken Curry Chinese Style





## 25. Egg fried rice

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The genesis of fried rice is often traced back to the Sui Dynasty (581-618 CE) in China.



## 26. Plain rice

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- Many cultures have evidence of early rice cultivation, including China, India, and the civilizations of Southeast Asia.





## 28. Chinese

### Salt & Pepper King Prawn

Where did salt and pepper prawns come from?

For your information, fresh shrimp cooked with salt and pepper is a longtime dish celebrated throughout Southeast Asia, and its origin is said to come from Guangzhou, China. It's said that the dish uses Sichuan peppercorns, and the Cantonese style uses white pepper powder.



## 29. Singapore fried Noodle

- Instead, the dish was created in Hong Kong sometime after WWII by Cantonese chefs who were keen to find a use for curry powder — a recent addition to the southern Chinese pantry via British colonies.





# 30. Vegetable Noodle

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The earliest record of noodles was discovered in northwestern China, from 4000 years ago.





# 31. Chicken Noodle

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# 32. Mixed Vegetable

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# 33. Cauliflower with Garlic Sauce

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## 34. Sweet & Sour Hongkong Chicken

One of the earliest recordings of sweet and sour may come from Shaowei Yanshi Dan (traditional Chinese: 燒尾宴食單; simplified Chinese: 烧尾宴食单; pinyin: shāowěi yànshí dān), a menu of the food served in Tang dynasty (618-907) "Shaowei banquet" festivals written in 708.



## 35. Crispy Duck

- Peking duck is a dish from Beijing that has been prepared since the Imperial era. The meat is characterized by its thin, crispy skin, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the diners by the cook.

