

Restaurant Padang: Eating More Chicken Pop with Cheaper Price

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Saturday, 09 July 2011 00:34

Chicken Pop is a special menu you can easily find in many Padang restaurant (special restaurants sell traditional foods from Padang) in Jakarta. It is such a steamed chicken mixed with special seasonings and then boiled and fried for a short time. Although the cooked chicken may look simple and pale, it is amazingly tasty.

Chicken Pop is originally from a simple restaurant located near to Fort de Kock gateway in Bukittinggi – Fort de Kock is an old bastion built in Hindi-Dutch era. This place also presents a magnificent scenery of Bukittinggi are from a certain height.

Arriving to this restaurant, starving customers can make 3 to 5 Chicken Pop gone from the sight in a minute. They enjoy the cook since the chicken is very tender, delicious, and soft. The chicken gizzard also tastes good. The special sauce is in attractive orange color and the taste is a mixture of acid tomatoes and fresh onion.

Not only overwhelming the customers with unforgettable palatable Chicken Pop, the restaurant has another special serving which is roasted fish. The fish to be roasted is Gurami. Roasted gurami is served with tone seasoning. Before being roasted, the fish coated with seasoning will be fried for a minute.

If you feel you can eat more, there many choices of special dishes served. Maybe you can feel confuse choosing one, but of course you always have time to spoil your stomach. Some of those dishes are dendeng batotok (batotok jerked meat) and pangek ikan (fish pangek). More dishes you should try are balado fried fish and gado-gado (like a salad with special local seasoning).

After tasting the Chicken Pop or fried fish, you may want to try lighter foods like soup. There are two kind of soup, one is added with boiled meat and another one is added with fried meat (this one called soto). The delicious broth is rich of traditional ingredient and seasoning which tasted similar to Indian recipe.

The interesting of this Padang restaurant is that more of the owners set the similar price for all dishes. Starting from Chicken Pop, chicken curry, rending, roasted chicken, dendeng batotok and other dishes are given similar prices. This unique pricing method makes the restaurant becoming more unique. Maybe it is fixed that way to make the owners feel easier in counting the bill or just to make the money-conscious customers to feel more comfortable tasting the foods.