



 MICHELIN GUIDE CALIFORNIA

## MICHELIN Guide's Point Of View

Chef/owner Siska Silitonga, who hails from North Sumatra, continues her reign as the Bay Area's passionate ambassador for Indonesian cuisine—by way of this welcoming Redwood City rookie. Set on the main drag, rows of simply adorned wood tables welcome patrons from near and far to this cozy and well-designed delight. It's a buzzing vibe as diners are routinely wowed by the chef's delicious creations, teeming with fresh and sensational Californian ingredients.

Small plates include ikan gohu, or fish "crudo" with chilies, shallots, peanuts, and lemon. Babi Bali brings Balinese spiced and grilled pork jowl matched with sautéed water spinach and tomato relish; while manis manis is a slurpable dessert of coconut milk, pandan palm sugar, and mung bean pearls.

---

 The MICHELIN Plate: Good Cooking

 Simple Restaurant

---