

# The History of The Restaurant

Kwetiau Akhiang79 opened its first outlet in 1989 by "Ng Ngak Khiang" also known as Mr "Akhiang" in Glodok, Jakarta. He started the business with only a small wagon in Gajah Mada street. Mr. Akhiang's Pontianak-Medan cooking style are known to seared his dishes with high heat, over a big iron cast wok until it burnt to perfection. He also used halal ingredients to make the dishes, and be really close to their customers personally, so the dishes too are improving day by days.

Now, Kwetiau Akhiang79 has worked over 50 staff and has served over 1 million portions in 2 outlets based in Jakarta as of 2019. Kwetiau Akhiang79 have a vision to be known world-wide with its Chinese-Indonesian mixed cuisine, such as nasi, mie, bihun, and other locals favourite. Our goal is to make "kwetiau" as a simple-staple food liked by everyone for their hunger need. We hope that you are having great time and experience with our services.



## Kwetiau Goreng

炒粿条 / Chǎo guō tiáo  
Stir-fry char kway teow

🐮 49.000 🍴 51.000 🌿 42.000



## Kwetiau Siram

粘酱炒粿条 / Zhān jiàng Chǎo guō tiáo  
Stir-fry char kway teow soaked in sticky sauce

🐮 49.000 🍴 51.000 🌿 42.000



## Kwetiau Kuah

粿条汤 / Guō tiáo tang  
Kway teow in a beef soup

🐮 48.000 🍴 50.000 🌿 35.000



## Kwetiau Bun

湿粿条 / Shī guō tiáo  
Wet-fried char kway teow with  
thick broth sauce

🐮 49.000 🍴 51.000 🌿 42.000



## Kwetiau Yam

酸炒粿条 / Suān guō tiáo  
Yam kway teow with sour sauce

🐮 48.000 🍴 50.000 🌿 35.000



ADDITIONAL +4 Bakso @ Rp 18.000

ALL PRICES ARE NET PRICE IN THOUSANDS OF RUPIAH.

# NASI

## Nasi Siram

粘酱 炒饭 / Zhān jiàng Chǎofàn  
Fried rice soaked in sticky sauce

🐮 54.000 🍴 56.000 🌿 44.000



## Nasi Goreng (Sapi/Seafood/Vegetarian)

炒饭 / Chǎofàn  
Fried rice with beef or seafood

🐮 50.000 🍴 52.000 🌿 43.000

# BIHUN

## Bihun Siram

粘酱炒粉条 / Zhān jiàng Chǎo fěntiáo  
Fried vermicellis soaked in sticky sauce

🐮 54.000 🍴 56.000 🌿 44.000



## Bihun Goreng

炒粉条 / Chǎo fěntiáo  
Fried vermicellis with beef or seafood

🐮 50.000 🍴 52.000 🌿 43.000

# MIE

## Mie Goreng

炒粉条 / Chǎo fěntiáo  
Fried noodles with beef or seafood

🐮 50.000 🍴 52.000 🌿 43.000



## Mie Siram

酱炒粉条 / Zhān jiàng Chǎo fěntiáo  
Fried noodles soaked in sticky sauce

🐮 54.000 🍴 44.000 🌿 44.000



ADDITIONAL +4 Bakso @ Rp 18.000

ALL PRICES ARE NET PRICE IN THOUSANDS OF RUPIAH.

# SOUP

## Sop Spesial

(Seafood & Sapi)

特製汤 / Tèzhì tang  
Beef soup with various kind of meat  
and seafood

80.000



## Sop Sapi

牛肉汤 / Niúròu tang  
Beef soup with tenderloin, shank, and  
beef tendon

50.000



## Sop Seafood

海鲜汤 / Hǎixiān tang  
Seafood soup with prawns, squids, and  
fish meatballs

53.000

## Baso Sapi

(Gepeng/Urat/Campur)

牛肉丸子 / Niúròu wánzi  
Handmade beef meatballs  
with soup

48.000



## Bakso Seafood

鱼肉丸子 / Yúròu wánzi  
Fish balls with soup

48.000



ADDITIONAL +4 Bakso @ Rp 18.000

ALL PRICES ARE NET PRICE IN THOUSANDS OF RUPIAH.

# MINUMAN



## Es Teler

印尼刨冰/Yinni bàobīng  
Indonesian's shaved ice  
27.000



## Es Campur

混合水果刨冰/Hùnhé shuǐguǒ bàobīng  
Mix fruit shaved ice  
25.000

## Es Thai Tea

泰国茶/Tàiguó chá  
Thailand's tea (number 1 brand)  
15.000



## Jali Jali

大麦饮料/Dàmài yīnlào  
Barley drinks  
15.000



ALL PRICES ARE NET PRICE IN THOUSANDS OF RUPIAH.



1. Teh	.....	3.000	6. Jus Jeruk	.....	25.000
2. Es Teh	.....	4.000	7. Jus Alpukat	.....	30.000
3. Es Teh Manis	.....	8.000	8. Kelapa	.....	23.000
4. Es Liang Teh	.....	15.000	9. Aqua	.....	8.000
5. Es Kacang Hijau	.....	17.000			



# SIDE DISH

Telur Mata Sapi <  
12.000  
Snack <  
(Kerupuk Ikan, Opak, Kentang, Peyek)  
10.000

Cha Caisim Sapi <  
53.000  
Cha Daging Sapi <  
75.000

Sop Sayur <  
9.000





Jl. Gajah Mada no. 202 – 203, Glodok,  
Taman sari (Seberang LTC Glodok),  
Jakarta Barat.

☎ 021-63856057

Jl. Sukarjo Wiryopranoto no. 40C, Sawah  
Besar, Gambir, Jakarta Pusat.

☎ 021-21200502



KWETIAU SAPI  
**AKHIANG 79**

📷 KwetiauAkhiang79    📘 KwetiauAkhiang79    🐦 @Akhiang79    💬 akhiang79