

## PRESS RELEASE

*For Immediate Release*

### Lapo Porsea Brings Elevated Batak Toba Cuisine to Jakarta

*Blending the finest North Sumatran ingredients with premium proteins to deliver a truly authentic culinary experience in the heart of SCBD.*



**Jakarta, October 2024** — Lapo Porsea, a groundbreaking new dining destination at the Sudirman Central Business District (SCBD) South Jakarta, is set to redefine the culinary landscape by offering authentic North Sumatran dishes especially from Batak Toba, in a modern setting. The restaurant combines authentic flavors with contemporary techniques, creating a unique dining experience that appeals to both food enthusiasts and connoisseurs of premium dining.

Driven by a bold vision to elevate the lesser known flavors of Batak Toba, the founders of Lapo Porsea set out to reimagine the humble *lapo*—a traditional Batak eatery known for its authentic, down-to-earth cuisine. With a strong commitment to both authenticity and innovation, they have transformed this beloved culinary tradition into a premium dining experience that defies convention and invites even the most discerning food connoisseurs to discover Batak cuisine's rich, complex flavors and high quality.

“We go to great lengths to source the finest North Sumatran ingredients to ensure every dish at Lapo Porsea stays true to its roots. Our cooking process precisely mirrors traditional methods from Toba, capturing the essence of Batak cuisine. Finally, we elevate the presentation, giving these time-honored flavors the sophisticated stage they deserve. Setting the stage for how a regional cuisine should



be presented,” said Executive Chef of Lapo Porsea, **Patrese Vito**. “While staying faithful to these roots, we enhance the experience by using modern cooking techniques and using only the finest ingredients. This fusion of authenticity and innovation creates a dining experience that is both familiar and extraordinary.” he added.

Honoring the deep culinary heritage of *lapo*, Lapo Porsea centers its menu around expertly grilled pork dishes, featuring premium cuts including exquisite Iberico pork. Beyond its signature offerings, Lapo Porsea celebrates classic *lapo* favorites such as Arsik, Tanggo-Tanggo, and Manuk Napinadar. To elevate the experience and appeal to a broader audience, the menu also showcases an array of exceptional proteins, from Lake Toba’s Tilapia and Miyazaki A5 beef to Canadian lobster and more, each carefully chosen to create a refined yet authentic take on Batak Toba cuisine.

“Our goal is to captivate guests with the true essence of Batak Toba flavors — each bite is meant to evoke the unmistakable taste of a traditional *lapo*,” said **Maruarar Sirait**, Lapo Porsea Founder. Mr. Sirait is a notable national politician and businessman from North Sumatra. He is the visionary behind Lapo Porsea and together with several colleagues, namely DR. Juniferts Girsang, Daniel Ginting, Dumasi Marisina M Samosir, Meryl Rouli Saragih, Meilina Siregar and Jona Widhagdo Putri. As a national entrepreneur, Maruarar Sirait is involved in various businesses, including food and beverage enterprises both in Indonesia and abroad. Lapo Porsea, his latest venture, is a tribute to his roots, showcasing the vibrant flavors of his hometown’s cuisine.

Lapo Porsea embraces a contemporary ambiance, blending the raw beauty of Batak culture with a sophisticated twist. Stone and wood—hallmarks of Batak heritage—are paired with striking burgundy accents, reflecting the iconic colors of Porsea. The space is completed with touches of off-white and black, symbolizing the core elements of Bataknese identity. Adding a bold touch of heritage, the space is adorned with a collection of Ulos, traditional Batak fabric, infusing the décor with cultural richness and deepening its unique character. Similarly, the presence of the piano on stage reflects the Batak culture in music.

To elevate the experience further, live music performances every weekend infuse the atmosphere with vibrant energy, creating an unforgettable dining moment.



**Lapo Porsea**

SCBD Park Lot 8B

For order and availability, WhatsApp to 082188886082

@lapoporsea

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**About Lapo Porsea**

Lapo Porsea, an independently owned restaurant, reimagines traditional Batak cuisine with a contemporary flair. Every dish is meticulously crafted using premium local and imported ingredients, blending authentic flavors with modern presentation to captivate and delight. Located in the heart of Jakarta's bustling business district, Lapo Porsea welcomes all, from culinary adventurers to business professionals and families, inviting them to indulge in a unique dining experience.

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