

Abstract

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Title : **“Dibalik Simbolis dan Makna Nasi Kebuli “**

Nasi Kebuli is a dish from the Middle East that is often found in Indonesia. Nasi Kebuli has become a special culture for the Betawi people. Nasi Kebuli is a delicious and fragrant rice dish originating from the Middle East. This dish is made using a mixture of aromatic spices and cooked with goat stock, goat milk and ghee. Nasi Kebuli is often served on major Islamic religious holidays in Indonesia such as Maulid, Eid al-Fitr and the Feast of Sacrifice. Kebuli rice is a staple food of Middle Eastern cuisine. The aim of this research is to explore more about Nasi Kebuli. This research uses qualitative methods in the form of observations at the Al - Afiah Shop, Hookah Habibi restaurant, and direct interviews with the Al - Afiah Shop Manager, Hookah Habibi Operations Manager, and Mrs. Poppy, the cook at the Sikh Temple house of worship. The results of this research show that Nasi Kebuli is quite popular in Indonesia, and more than that Nasi Kebuli has become part of Indonesian culinary culture..

Key Words: Kebuli Rice, Culinary Culture, Middle Eastern Cuisine.