



RENDANG MAK YUS CATALOG

Rendang Mak Yus is originally Minang heritage food based in Payakumbuh, West Sumatera. June 28th, 2014, Wahyu Hidayat built his own company named Rendang Mak Yus which is the company name taken from his father's. The recipes have been maintained since 1964 derived by his grandmother and the flavor remains until now. Rendang Mak Yus has already given a Halal Certificate by MUI (Indonesian Ulema Council).



US \$6.00
/PAX

Beef Rendang

Beef rendang is a typical West Sumatran food (Indonesian), which is also the no.1 most delicious food in the world. Using quality local beef and cook for 10 hours. 100% Halal MUI. Flavor enhancer it is safe for consumption of all ages. Attractive and practical packaging, perfect for souvenirs.

Mak Yus Rendang Paste

Mak Yus Rendang Paste is made from stewed coconut milk and spices, can be used to create truly traditional homemade Rendang. Enhancing the genuine flavour and adding to the aroma of the dish. Suitable for cooking with chicken or beef. A 500g packet is recommended with 500g to 700g of meat. To enhance the flavour of the dish, add in turmeric leaves and kaffir lime leaves or more chili paste if you want to have more kicking taste.

US \$6.00
/PAX



RENDANG
MAK YUS



US \$5.00
/PAX

Beef Lungs Rendang

BEEF LUNGS RENDANG, special from MAK YUS. Lung rendang has a harder texture compared to other types. Besides that, the taste and aroma produced are also different from the characteristics of rendang meat. Therefore, this type of rendang deserves to be an alternative for those who want to feel the sensation of enjoying rendang which is different from usual.

Buffalo Meat Rendang

BUFFALO MEAT RENDANG normally served during traditional events. Now this special dish has been successfully produced and packed by Rendang Mak YUS with a distinctive taste using recipes derived from generations in Mak YUS Premium Buffalo Rendang. And now it can be served for you in anytime, everyday.

**US \$7.50
/PAX**



**RENDANG
MAK YUS**



**RENDANG
KERBAU PREMIUM
MAK YUS**



US \$6.00
/PAX

Beef Meatball Rendang

The beef meatball rendang that is SOFT and melts in the mouth is made from the best natural ingredients and does not add to the taste that we have maintained since 1964. Without using flour and coloring. Using quality beef, natural spices, and typical Minang spices. The airtight packaging makes Rendang suitable for you to choose. Very practical and easy to carry and eat while traveling. Rendang Jengkol is one of the favorite menus that

Chicken Meatball Rendang

Chicken Meatball Rendang is made from high-quality local chicken, which is the meat is ground first, then mixed with Mak Yus's special spices after that it is rounded. Because it is round like meatballs, some people also call it Meatball Rendang, but in the manufacturing process, it is not the same as meatball, because it is made without using flour, flavor enhancer , and of course without Borax. Chicken Meatball Rendang is suitable for all ages, from children to the elderly because the meat is tender, melts in the mouth, and doesn't get caught in the teeth.

**US \$5.00
/PAX**





US \$5.00
/PAX

Jengkol Rendang

Jengkol Rendang is one of our favorite menus that is worth trying. Rendang Jengkol is made from selected jengkol which is processed using a special recipe that we have maintained for a long time, this rendang is made from no flavoring which is recommended for you and is halal.

With attractive packaging and easy to carry everywhere and has enough portions for the whole

Beef Sheredded Rendang

Rendang Suir is made from beef that is shredded and using natural spices without msg which makes the tongue does not stop swaying. Rendang suir are made from the best natural ingredients without the MSG and we have been defending since 1964. Until the special taste of Rendang Mak Yus remains the same from year to year.

US \$5.00
/PAX





US \$3.50
/PAX

Egg Rendang Chips

One of the types of rendang available in Rendang Mak Yus is Egg Rendang which is like a cracker. Egg Rendang can be consumed with rice as a side dish, as well as snacks. Egg Rendang, perfect for making a mood booster and accompanying your daily activities