

About ninē-ninē

We are a social business based in Kuta Lombok, focusing on working with women from Kuta area. We aim to provide a safe space for women to come to work while enlightening the Sasak culture and traditions.

All of the products here are made out of upcycled sarongs, bought directly from the women in South Lombok and then transformed in our sewing studio in Kuta Lombok. We also have a line of handwoven sarongs, all made traditionally, and we host weekly cultural workshops in our studio with the purpose of introducing Sasak Culture and daily gestures of women in the villages around for tourists who are visiting Lombok, especially in Kuta area.

ABOUT COCO, SAMBAL, AND COFFEE WORKSHOP

In this workshop, you will learn the ancestral ways of making coconut oil, preparing sambal, and the secrets to crafting the perfect Lombok coffee. We might even have a chit-chat about Sasak black magic. At the end, we'll enjoy a meal together.

Schedule : Every Monday & Thursday (4-6pm)

Address: Jalan Raya Mawun, Kuta Lombok - <https://g.co/kgs/hBZbmGx>

Pricing : IDR 350.000 / person (include free local snack & drink, Lombok Coffee, Meal at the end of the workshop)

WHAT WE DO :

1. Making Coconut Oil

The workshop begins with trying favorite local snacks and drinks. Then, we'll move on to making coconut oil manually. This includes extracting coconut milk from grated coconut and cooking it to transform it into coconut oil. The workshop instructor will also explain the many uses of the coconut tree in the daily lives of the local community.

2. Learning About Lombok Coffee

While waiting for our coconut oil to be ready, we'll dive into the world of Lombok coffee. Guests will be invited to guess the secret ingredients in Lombok coffee by trying them firsthand. The instructor will explain why locals mix these ingredients with their coffee, including beliefs tied to black magic. We'll also learn about coffee's importance as a subtle way for locals to express emotions. Participants will have the chance to taste freshly brewed Lombok coffee.

3. Making Sambal

In this session, we'll prepare sambal (**tomato sambal and curry sambal**) as the base for our meal at the end of the workshop. Each participant will be provided with their own tools and ingredients. The workshop instructor will introduce the ingredients

used in the sambal and their benefits. The instructor will demonstrate the process of making sambal, and participants will then follow along to make their own.

4. Dinner Time

The sambal made by participants will be cooked by the women of ninē-ninē into **Tofu Curry** and **Tempe Sambal Tomat**. These dishes will be served with warm white rice. We'll enjoy the meal together as a closing to the workshop. After the meal, there will be FREE TIME, during which guests can shop and explore ninē-ninē's collection, ask more about Lombok culture, or simply chat with one another.