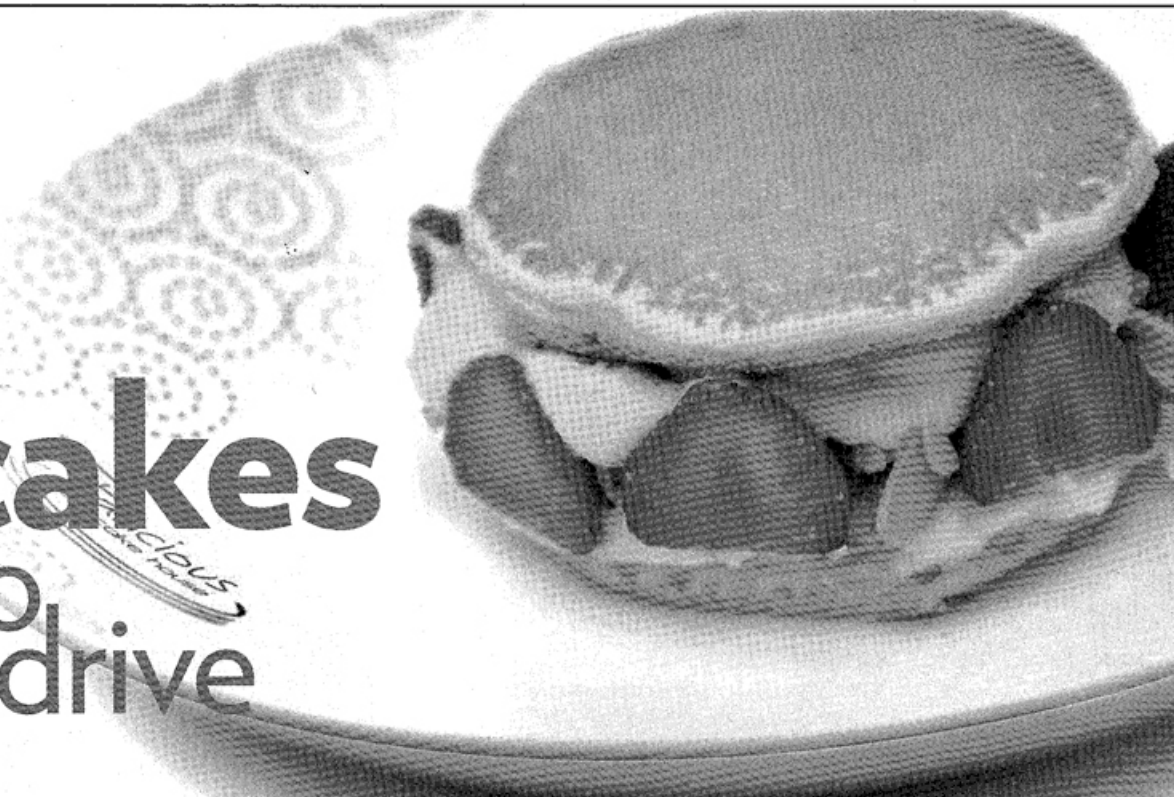


Pancious

# Pancakes go into overdrive



Vanilla Custard Pancake

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THE JAKARTA POST/JAKARTA

What's so special about a pancake? You'll find out pretty quickly if you head to pancake house Pancious.

In the US and many European countries, breakfast often includes pancakes, made from a thin batter and cooked in a hot frying pan. In the classic American style, pancakes are served served with butter and maple syrup.

You might already be familiar with the concept of the original pancake. But what about a plate of pancakes with chocolate custard or *rendang* (spicy beef stew)?

Fransisca Tjong, or Sisca, director of Pancious, and her colleagues have brought such various kinds of tasty pancakes to town.

Although pancakes are quite a common dish in many countries, that isn't the case in Indonesia.

"When I was studying in Australia, I lived near a 24-hour pancake house. It was a place to hang out for everyone, including my friends and me," Sisca told *Sunday Post*.

"Pancakes are smooth. They are also quite easy to make. We don't need to have a certain cooking skill to make a pancake," said Sisca, who likes to spend time in the kitchen experimenting with food.

When she got back to Indonesia, she and her friends decided to establish a pancake house, creating more modern-style pancakes and adding a twist to dishes by including ingredients such as mango, Baileys or Grand Marnier.

"Since pancakes are not popular in this country, we thought that we needed to make something more creative to attract people. We thought of creating pancakes as a dessert," said Sisca.

Not long after Pancious opened for the first time in South Jakarta's Permata Hijau, it quickly gained fame among foodies in town. It ended up being a pancake trend-setter in the capital, creating pancake craze across the city.

Its blueberry cheese pancake (original

pancakes or waffles with vanilla ice cream, cheese fudge and blueberries), coco berry cheese (original pancakes or waffles with chocolate ice cream, cheese fudge and strawberries) and mango pancakes (pancakes or waffles with ice cream, mango and mango sauce) have become favorites.

The restaurant also offers savory pancakes and waffles such as roast beef pancakes, a combination of original pancakes served with roast beef, cheese sauce, mozzarella cheese and BBQ sauce.

For variety, the restaurant offers an array of delicious pasta, burger and steak dishes to choose from. The restaurant also has duck mushroom pasta, following the duck craze that has hit the city in the last few years. The chopped duck is mixed with creamy sauce and choices of pasta like fettuccine, spaghetti and penne. The perfect pasta for this creamy dish is (of course) fettuccine.

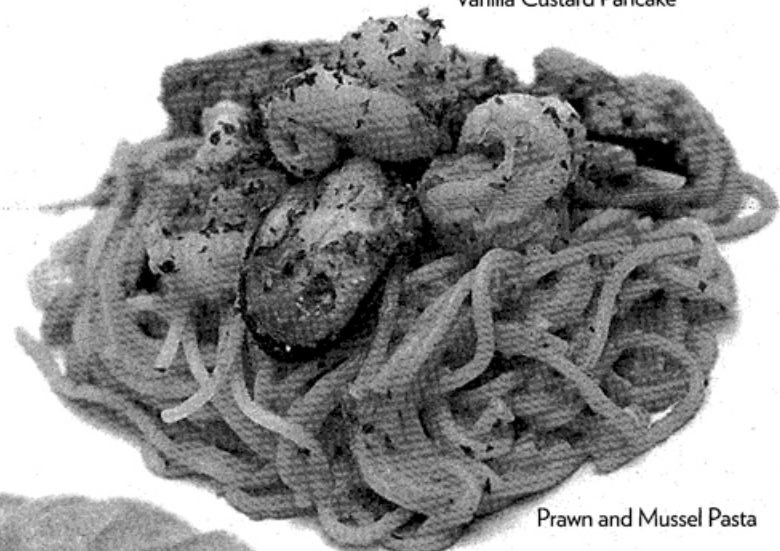
Seafood lovers can opt for prawn and mussel pasta, while for those who like burger better than pasta can cater BBQ beef burger, which is served with crunchy French fries.

In just three years, Pancious has already opened five branches around the capital.

In all of them, red is the dominant color. The one in Taman Anggrek shopping mall in West Jakarta, for instance, is dominated by red, black and beige and has a wooden floor.

Once inside the restaurant, we were escorted through an alley-like walkway to the dining room. The restaurant is divided into two areas. The first area, near the entrance, is surrounded by glass partitions.

Several tree trunks stand tall in the area,



Prawn and Mussel Pasta



BBQ Beef Burger

have a really sweet tooth.

It is a combination of soft creamy custard layered with strawberries, sprinkled with almonds, sandwiches between two pancakes and served with refined sugar. The fresh taste of the strawberry matches well with the custard. Chocoholics might find the chocolate custard pancake is a good choice.

All in all, there's a lot to choose from, but one dish is probably enough. Certainly, a stack of pancakes is enough to brighten up your day.

— PHOTOS COURTESY OF PANCIOUS

surrounded by black and blood-red chairs and wooden tables. The other section is filled with cozy red sofas and round tables.

As the popularity of pancakes grows, some people are trying to get a taste of fame by establishing similar pancake houses.

Pancious itself, Sisca said, occasionally makes changes to its menu, inventing many hot creations.

One of the new dishes is the vanilla custard pancake, dedicated to those who really

**PANCIOUS**

- Permata Hijau: Jl. Permata Hijau Blok A No. 12, South Jakarta
- Pacific Place Mall, Level 5 Unit 39
- Plaza Indonesia, Level 5
- Mal Taman Anggrek, Level 3
- Mal Kelapa Gading 5, Ground Floor