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BALINESE
CUISINE

'FOOD FOR THE GODS'
HAUTE-CUISINE, BALI-STYLE
ISLAND DINING DESTINATIONS

ISSN.2086-2539



9 772086 253939
MARCH-APRIL 2023
Rp. 40.000
www.nowbali.co.id

DINING

FINE DINING, WITH AN INDONESIAN TOUCH

Haute cuisine, degustation experiences... these can be found across the world, what makes the island's fine dining scene any different? Well, inspired by Indonesia's very own recipes, produce and traditions, the chefs of Bali's top restaurants pay homage to the country they are in by fusing flavours and ingredients of the region into high cuisine cooking. The results, showcased in the restaurants below, is world-class fine dining with an unmistakable Indonesian touch.

APÉRITIF BAR & RESTAURANT

As one of Bali's most opulent fine dining restaurants, Apéritif Bar & Restaurant welcomes patrons into its grand 1920's inspired restaurant, nestled between a verdant rice field and majestic Ubud river valley.

Inside, Executive Chef Nic Vanderbeeken and his team showcase their mastery from the open-kitchen, visible from the sparkling dining hall. Offering a classic degustation journey, complete with the European traditions of pre-dinner drinks and canapés, Apéritif presents a true fine dining experience

Premium ingredients are very much at the centre of Chef Nic's creations, but these are complemented with eclectic flavours inspired by global cuisine, from European, Japanese and many lesser-known Indonesian recipes. The fresh Opu Fish emulating the richly aromatic Sulawesi dish, 'woku'; a Javanese-inspired dish, 'Mangut', with a lemongrass-smoked Red Snapper; 'Duck', presents a unique combination of a Madura Island sauce with Bali's classic *lawar* minced vegetables, accompanying a rich and delicate duck breast. A crowd favourite since Apéritif opened its doors is 'Venison Wellington', which features foie gras and a gravy inspired by Indonesia's most celebrated curry, *rendang*. From these fusion flavours, to clean classics – 'Russian Sturgeon Caviar', 'Canadian Lobster', 'Heirloom Tomato' – every dish is immaculately presented, staying true to the culture of haute cuisine. A selection of 6 or 8-course degustation menus are available, including vegetarian and vegan options. This is complemented by the premium wine list and signature cocktail creations by head mixologist Panji Wisrawan from the adjoining Apéritif Bar, a destination in its own right.



The venue has recently unveiled 'The Private Dining Room at Apéritif', which offers a private chef's table for up to 12 guests with direct access to the kitchen and greater interaction. A dedicated waiter serves the 7-course degustation menu, paired with the finest wines selected by the restaurant's new French sommelier.

+62 361 908 2777
Jalan Lanyahan, Br Nagi, Ubud
aperitif.com

DINING



DI MARE RESTAURANT

With a location that's hard to beat atop the cliffs of Uluwatu, this al-fresco hotspot with impeccable views across the Indian Ocean is a real culinary destination. At di Mare, found in the five-star Karma Kandara resort, Executive Chef Joseph Antonishek takes guests on a discovery of his favourite Indonesian ingredients, infused masterfully into a fine dining experience.

Travel has been one of the biggest inspirations for the American-born chef, as has his kitchen team, who have shared their knowledge of Balinese and Javanese cuisine and produce. Their collective knowledge has resulted in some exotic regional ingredients being used in the dishes at di Mare.

The restaurant's signature, a must-try- is 'Butterfish Aburi', lightly torched butterfish which has been cured in volcanic salt from Java, dressed in fresh pressed sugar cane juice with coconut vinegar from Tabanan, matoa fruit, curry leaves and green chilies. Another fusion favourite is 'Australian Lamb Loin', roasted after being marinated in a Borneo guajillo chilli paste with palm sugar from Roti Island – this is served with purple sweet-potato gnocchi,

roasted root vegetables from Bedugul and lightly sauced with a kluwek demiglace. Kluwek, a particularly flavourful black fruit pulp inside the seed of a kepayang/pangium tree, is the chef's self-confessed favourite Indonesian spice, one which he must actively avoid overusing. Another dish that features this 'black gold' is 'Roasted Kingfish with puffed Balinese Red Rice, with morning glory and a roasted fish bone 'rawon' (a central Java dishes with kluwek at its core) - an extremely complex sauce with loads of flavor and layers.

Such inspirations are found in the starters and desserts too. sandwiching Chef's richly flavoured mains with respectively fresh and sweet flavour profiles. di Mare has a fabulous wine list, but for a uniquely 'Karma' touch, try one of the custom-made Karma Wines, with Rosé, Burgundy and Beajolais varieties available, all made from renowned vineyards in France.

+62 811-3820-3360 (WA)
fbadmin@karmakandara.com
karmakandara.com