

GOURMET FOOD & WINE MAGAZINE

# Exquisite Taste

## CHINESE

# Delicacies

THE MOST DELECTABLE FARE  
TO CELEBRATE  
THE LUNAR NEW YEAR



### HOT REVIEWS

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THE OTTOMANI //  
ZUMA // MEATS //  
AND MORE!

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- CHRISTOPHER CHAI
- HUANG JING HUI
- LI TIM TAK
- XAVIER BOYER



IDR 65.000 | SGD 9.50 | RM 35  
USD 8 | HKD 65 | AUD 12



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## A Regal Evening at The ANVAYA Beach Resort Bali

**T**he highly prestigious Louis XIII de Remy Martin annual gala dinner was hosted recently at The ANVAYA Beach Resort Bali's Sands Restaurant to celebrate and share the greatness of this exquisite cognac with discerning connoisseurs.

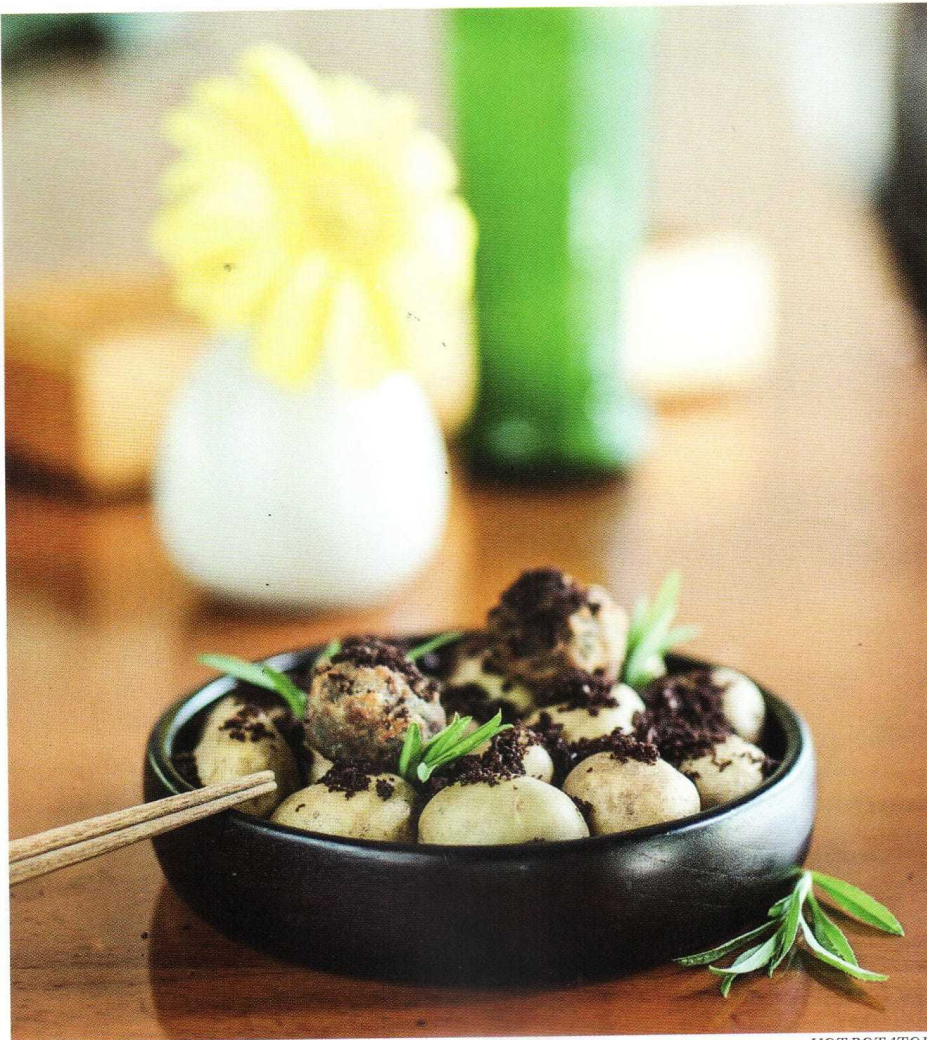
First created in 1874, Louis XIII cognac is made entirely from eau de vie sourced from the Cognac region's first cru, Grande

Champagne, and matured slowly in oak casks. Each crystal, hand-blown decanter of this extraordinary cognac is numbered and designed after a 16th century flask.

The intimate gala dinner opened with cocktails on Sands Deck during sunset and continued with a fine six-course feast paired with the best Remy Martin drinks. The elegant meal included Balinese oysters, confit of duck and apple bouillon,

roast Black Angus tenderloin and closed with refreshingly decadent marinated strawberries with vanilla bean ice cream.

The distinguished guests at this intimate event shared a convivial evening of delightful dishes, excellent company and extraordinary Remy Martin libations. [louisxiii-cognac.com](http://louisxiii-cognac.com)  
[theanvayabali.com](http://theanvayabali.com)



HOT POTATOES

## New Temptations

**C**uca is adding some tantalizing new temptations to its menu thanks to Chef Kevin Cherkas' recent travels. His take on pizza has seen the creation of the Hawaiian Cracker, a wafer-thin multi seed cracker that shatters like glass when broken apart, while his Ricotta Gnocchi is the culmination of three months of recipe testing, resulting in sublime, soft pillowy dumplings of tender silky fresh cheese.

The Hot Potatoes, meanwhile, is a clever marriage of a rarely used Indonesian fruit called keluak that requires careful preparation and the ubiquitous potato croquette. The Hot Potatoes is Spanish style with slow-cooked vegetables and smoked potatoes sporting the distinctive black keluak colour and aroma. Further intriguing culinary play resulted in Bali Soft Tacos, an entirely vegan creation with organic local brown rice and a crunchy topping from grilled fresh coconuts.

With all this inventiveness and these unique offerings, it's hardly surprising that Cuca boasts loyal customers from all over the globe. [cucaflavor.com](http://cucaflavor.com)