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epicure

life's refinements



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RETHINK DESSERT ART

with Chef Cindy Khoo's symbolic creations on ideas, knowledge and transformation.

DISRUPTORS WITH A PURPOSE:

From plant proteins and 3D printing to lab-grown meats, industry players reinvent the way food sources are cultivated.

NO MORE CONVENTIONAL MEAT,

urges Josh Tetrick, Co-founder and CEO of Eat Just.

CULINARY
Features

**EELKE PLASMEIJER &
RAY ADRIANSYAH**
LOCAVORE

Ranked 37 in Asia's 50 Best Restaurants 2020 and Indonesia's only entry to the prestigious list, Locavore was founded in 2013 by chef Eelke Plasmeijer and Ray Adriansyah in Ubud, Bali. Changing the game and pushing the boundary with sustainably sourced local ingredients has always been the soul of Locavore. Over the years, the enterprise has expanded to include the butchery Local Parts, casual bistro Locavore To Go, Indonesian restaurant Nusantara, cocktail bar Night Rooster, and the backbone of its progressive cuisine, LocalLAB.

POWER OF CHANGE

"When international borders were being closed, we received cancellation after cancellation until we had no choice but to close Locavore. From the beginning, we've done everything we could to stay afloat. We created ready-to-eat hampers, vegetable basket, Indonesian food tiffin delivery, many things. We simply refuse to give up. We managed to keep our entire team until today. Having

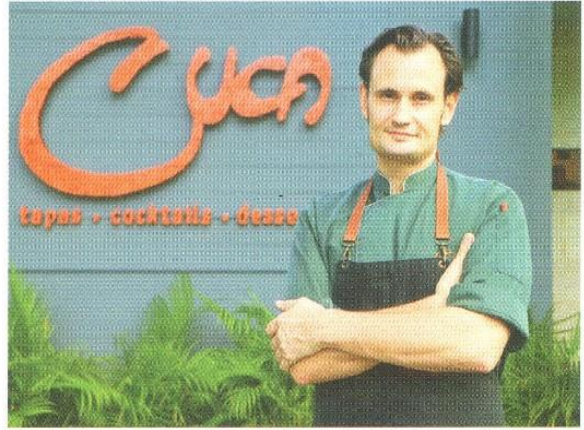
different business models also helped us to create various dining offers. As soon as the situation allowed us to travel, we went to Jakarta, Surabaya and Semarang with our team, doing pop-ups and restaurant takeovers. Bali is home but we also actively seek opportunities beyond the island".

KEY TO SUCCESS

"Sustainability and showcasing local ingredients remain our priority. Our colleague at LocalLAB, Felix Schoener continues to experiment, producing marvels that we use on our menus. The bright side of this pandemic gave us the opportunity to go to different cities in Indonesia, sharing our explorations of local ingredients to many Indonesians who have never been to Locavore. We also managed to launch two tasting menus, Pancaroba and Rintik Rintik."

NAVIGATING THE FUTURE

"We are done looking back and now we have set our gaze to the future. Locavore 2.0 is set to open next year in a new location in Lodtunduh, Ubud. We will move the lab, build a dedicated fermentation facility, koji room and garden there."



KEVIN CHERKAS
CUCA

Founded in 2013, Cuca's playful tapas, inventive dishes and cocktails have made the restaurant a must-visit culinary destination in Bali. Led by Kevin Cherkas, an El Bulli and Arzak alumni, Cuca's appeal lies in its eclectic global flavours, dedication towards using local produce and a casual approach to the dining experience. Those who have tried dishes such as Bali Breakfast, Cotton Betutu or BBQ Octopus would recognise Cherkas's flair in evoking memorable moments through flavour.

POWER OF CHANGE

"Being on a tourist island without tourists has not been easy. We were closed for eight months and have only reopened lately on weekends. We have been very lucky that we've had so many good years to weather this crisis and take care of our team. So, the plan for now is to take the time to look at everything we do and simply become better."

KEY TO SUCCESS

"We found that doing the same thing as we've done before simply doesn't work. So, we reevaluated the landscape and tried to understand why people came to Cuca. We went through the painstaking process to make something new, something that you can't find anywhere else. Since we can't travel at the moment, the new menu is inspired by trips and memories of flavours from places like Japan, Greece, France, and Mexico. One of our new dishes, Beef Bone & Marrow is inspired by Taipei's famous night market snack."

NAVIGATING THE FUTURE

"We must get better every day, so when things slowly go back to normal, guests will find Cuca at its best. We have a new signature Hot Sauce. Cuca will also travel to other cities in Indonesia. There are exciting brunches to be had at our restaurant. This whole situation is like the monsoon season. When it starts to rain, at first you wait it out. But, the rain goes on and you must get on with it. We've accepted the rain, and are ready to work and get a little wet!"

