

GOURMET FOOD & WINE MAGAZINE

Exquisite Taste

DELICACIES

From The Deep

EXPLORE THE REGION'S INCREDIBLE
MARINE TREASURES SERVED UP
IN THE BEST RESTAURANTS



**UP CLOSE &
PERSONAL WITH**

MARCO RIVA •
VIVIAN VITALIS •
SAM LEONG •
DANIEL CALVERT •



**HOT
REVIEWS**


8 TREASURES // ATTARINE





DELICACIES

From The Deep



From saltwater fish to crabs, eels, squid and oysters, seafood is a nutrient and protein-rich food packed with vitamins and minerals. In this edition, we take you on a journey to sample the most coveted delicacies of the deep found in some the region's best restaurants. From Lolla's dreamy Sea Urchin Pudding and the finest caviar at Joël Robuchon Restaurant to the Jumbo King Prawns at Robert Marchetti The Plantation Grill, we have it covered.



HOWTO CATCH | Being both pelagic and bottom dwellers, the techniques used to snare an octopus vary greatly. In South Asia, they are often spear caught, whilst on the Tunisian island of Djerba, local people take advantage of the animals' nocturnal habit of hiding in crevices. In the evening, they simply place containers on the sea bed, returning in the morning to claim their prize.



BBQ OCTOPUS

AT CUCA

Bringing a gourmet touch to locally sourced ingredients, Cucca has merged some of the finest tapas with an open kitchen dining experience you are guaranteed to enjoy. This tapas dish is made from fresh octopus found just down the road from the restaurant's location in Jimbaran. The trick to achieving this beautiful course is allowing the seafood to tenderise over the course of three days in its multiple-stage cooking process. In its final stage, it is put on the barbecue giving it that smoky finish that contrasts so perfectly with the remaining fresh ingredients used to complete the dish. The gorgeous plating makes this plate look incredible with a green Asian gazpacho at its base and fresh crisp apples adding great complementary texture to the tender octopus. With the perfect combination of organic produce, expert cooking techniques and attention to detail, what more can you ask for?

(www.cuccaflavor.com)

BABY OCTOPUS EBONY FRIED RICE

AT NEGEV

Located in the busy City Plaza Building amidst Jakarta's lively metropolitan scene, Negev is a perky dining space that offers both elegance and a comfortable atmosphere encapsulated in an exquisite art space. Aside from serving ravishing international comfort food designed by Master Chef Dody Jie, Negev also caters to your artistic appetite by hosting bi-monthly art exhibitions within its already artistic interiors. The exquisite Baby Octopus Ebony Fried Rice at Negev is a perfect example of the chef's prowess in harnessing the riches of the ocean and augmenting it with his own artistic touches. A wickedly stylish interpretation of one of the world's most popular comfort foods, fragrant basmati rice is energetically stir-fried over a fast and furious flame with an intoxicating blend of herbs and spices, baby octopus, egg and black octopus ink. Served with skewered pickles, Indonesian traditional rempeyek crackers, egg yolk with snow foam, black crumble, red and green chilli condiments, this unique culinary masterpiece is made more gorgeous with the addition of a delicate flower blossom as a finishing touch.

(www.negevgastronomy.com)

