

GOURMET FOOD & WINE MAGAZINE

Exquisite Taste

ASIA'S *Delicacies*

A COLOURFUL AND SPICY
LOOK AT THE CONTINENT'S
CULINARY SIGNATURES

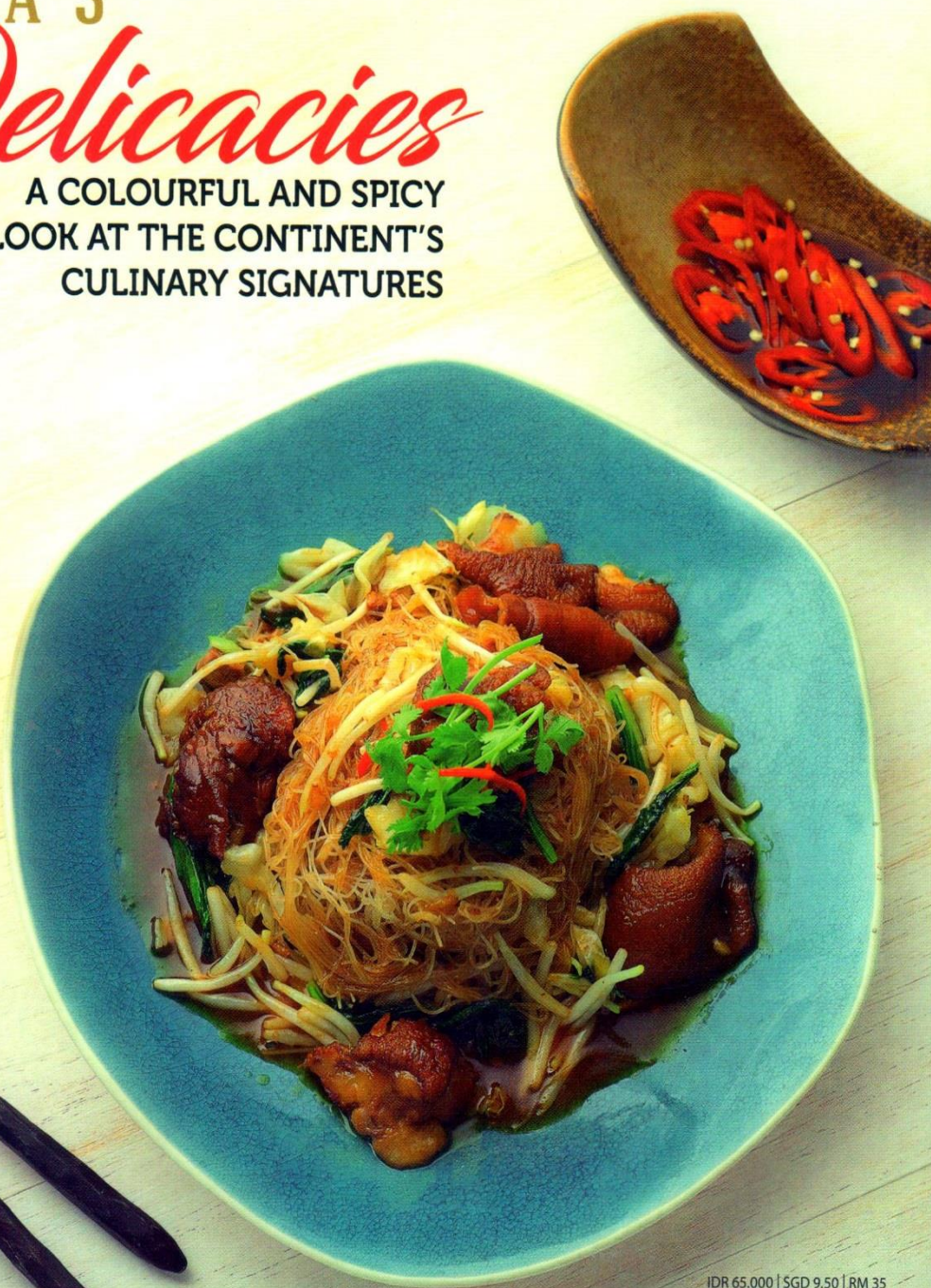


HOT REVIEWS

SEASONAL TASTES
SKY LOFT / MOKSA
BLANCO PAR MANDIF
JANICE WONG
OPERETTA & MORE!

UP CLOSE & PERSONAL WITH

- ANDREW WALSH
- MAURICE TERZINI
- ANDREA ACCORDI



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



SIX CELEBRITY CHEFS AT THE MOONLIGHT DINNER

By Jessica C.



Mandif Warokka, Maurizio Bombini, Farah Quinn, Made Putra, Kevin Cherkas and Agung Ardiawan



Esteban Fernandez-Martin, Louise Newsbam and Charlie Hartono Lie of UNICEF Indonesia

An extraordinary moonlight dinner at the Cloud Nine terrace by The St. Regis Bali Resort and The Laguna Resort & Spa recently raised over USD20,000 for the UNICEF Check Out For Children program.

On 15th October, a charity event was held to help raise funds for the world's most vulnerable children in partnership with UNICEF. Presenting six chefs; Agung Ardiawan of The St. Regis Bali Resort, Made Putra of The Laguna Resort & Spa, Farah Quinn, Kevin Cherkas of Cuca Jimbaran, Maurizio Bombini of Mandapa, a Ritz-Carlton Reserve and Mandif Warokka of Teatro Gastroteque,

held at the Astor Ballroom at The St. Regis Bali Resort, where the chefs shared their insights and excitement at being involved in such a wonderful event in support of this good cause. The Extraordinary Moonlight Dinner started with a pre-dinner cocktail overlooking the beautiful beach of The St. Regis Bali Resort. The six-course dinner began with an amuse-bouche of cured salmon by Chef Made Putra made of tamarind pearl, salty lime, kemangi sherbet and begonia petals. Chef Farah Quinn presented grilled tiger prawns on tomato, beef cheek, carpaccio, carambola-shallot relish, shaved bonito and micro coriander. Chef Maurizio Bombini presented poached barramundi fillet with Jerusalem artichoke,

continued with Chef Kevin Cherkas' signature dish of black squid risotto of hand-cut squid grains, vegetable stew, garlic cream and popped rice. While Chef Mandif Warokka presented 21-day wagyu prime ribs with smoked green chili sambal, braised young jackfruit and cassava mousseline. The dinner concluded with a sweet dessert of Jivara milk chocolate tart by Chef Agung Ardiawan from exotic cremeux, licorice meringue and passion fruit sorbet.

The proceeds will go towards providing clean drinking water and proper sanitation facilities to children and families across Asia and the Pacific. www.stregisbali.com