

NOVEMBER 2016
IDR 65,000
epicureasia.com

IN THIS ISSUE
BABA CHEWS DINING VOUCHERS

epicure

life's refinements

INDONESIA

FOOD MAGAZINE
OF THE
YEAR 2016

The Power List

40

movers, shakers,
and tastemakers
in the scene

5

fine dining
restaurants in
Kuala Lumpur to
visit now

10

must-try
gourmet
chicken
burgers

Plus, the
skinny on
Gwyneth
Paltrow's
It's All Easy
cookbook

6 recipes
to
eat
clean

before Christmas



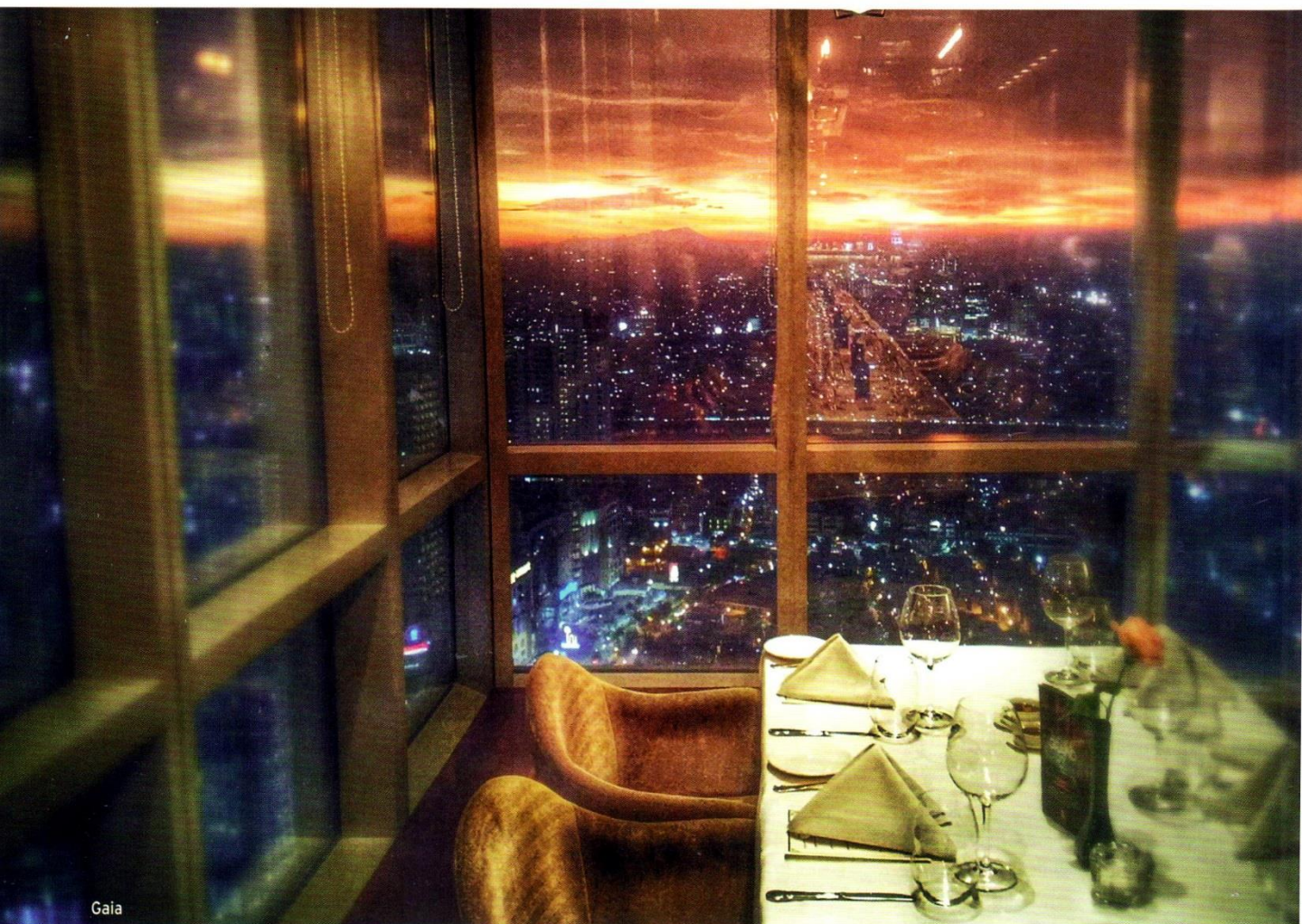
A taste of things to come

Samantha Coomber treats her taste buds to some of Indonesia's finest degustation menus.

Established in 2012, **Namaaz Dining** is purportedly Indonesia's first molecular gastronomy restaurant serving progressive Indonesian cuisine. As a pioneer in applying molecular techniques to traditional recipes, Namaaz's creator, Indonesian chef Andrian Ishak and his team produce "playful variations on traditional dishes and wacky new food pairings". Namaaz's Dining's 17-course degustation menu (reservations-only dinner,

Tuesday to Saturday, Rp1,250,000/S\$132) provides lots of Instagram-worthy shots. Dishes are not what they seem. Raw eggs in half-cut shells turn out to be peaches; a red steak is actually tofu; and an escargot is cleverly crafted *mee sua*. For a show-stopping climax, the restaurant lights are turned off during dessert time, and popping candy illuminated by UV lighting are served.

Created by chef Wahjudi (Yen) Rahardja, French fine diner **Emilie Restaurant** is housed in a prettily decorated, double-storey building, where tables are draped in crisp white linen. Try their five-course dinner tasting menu, *Decouverte* (Rp1,280,000), or opt for the wine pairing menu (Rp2,080,000) as Emilie boasts over 500 selections and has been included on the World's Best Wine List by *World of Fine Wine* since 2014. The modern yet classically-inspired French cuisine offers depth of flavours, thanks to seasonal ingredients from indigenous Puncak heirloom tomatoes to North Atlantic wild turbot. Artistically-arranged dishes include Spanish Le Porc de Ibérique, with charred cauliflower, potato-moutard mousseline and raisin sauce; while its signature dessert, Croustillant of Caramel and Chocolate, is a fitting finale.



gastronomic voyage across the archipelago. The Grand Menu (six or eight courses), for example, combines the finest locally sourced ingredients and Western delicacies: think rice husk smoked duck breast with chilled foie gras, topped with fresh nutmeg.

The six-course Vegetarian Menu combines the island's organic vegetables, herbs, flowers and spices, while the signature Surprise Menu (also six courses) is just that, showcasing premium truffles, lobster, caviar and more, accentuated with Indonesian bold flavours.

Jimbaran's **Cuca** presents a super casual meets fine dining concept, offering sophisticated comfort food in a Tapas, Cocktails and Desserts format. Dishes are made using 100 percent, Indonesian quality produce, resulting in intense tropical flavours and maximum freshness. Canadian-born chef Kevin Cherkas showcases his fearless creativity through the Chef Tasting menu (Rp490,000). "Many guests want me to decide the menu for them; they love the surprise element of not knowing what's coming," he says.

Cuca offers one menu with bestselling dishes which appeal to first-time diners and another menu that changes every four months to cater to loyal guests; both include seven tapas, two



Teatro Gastroteque

desserts ending with Cuca Brews, and classic Spanish digestifs made in-house with rosemary and pineapple. "Roasted Pork Buns are a huge hit, combining the freshness, crunchiness and bright acidity of a Mexican taco, smoky caramelised flavours of honey glazed BBQ pork, and soft bun texture of Chinese buns," the award-winning chef declares.

The stars at **Teatro Gastroteque**, a dinner-only, boutique fine dining restaurant in Seminyak, are the degustation menus – actually, the only menus served. Depending on your budget and appetite, you can choose from 12-course Discovery menu (Rp1,400,000), nine, seven, or five-courses, or the shortest, four-course Tjatur Premium (Rp950,000). Individual requests, dedicated vegetarian menus and alcoholic beverage pairings are also available, and all menus come bookended with three apéritifs and *mignardises*. The food is executed by French-

trained, Indonesian executive chef Maxie Millian.

Apart from some imports, Teatro focuses on quality, daily sourced local produce. Foie gras and scallops get reinvented in various guises. This month, the latter comes as caramelised Atlantic scallop with a truffle 'sandwich', Avruga black caviar and rich black truffle jus. Dishes are exquisite mini works of art, jam-packed with flavours and textures: expect theatrical presentations like the deliciously tangy 'Tomato', with white tomato



Cuca



Cuca