



your culinary guide

# Let's eat!

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**Culinary Masterpiece**

Teatro Gastroteque

**Pure Seduction**

CasCades Restaurant

# THE INNOVATORS



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# Kevin Cherkas

Cuca

*"Its clever comfort food, inspired by the best things you have ever eaten."*

Irish-born Kevin Cherkas, spent years honing his techniques in some of the world's most fabulous restaurants – from Michelin-star venues in Spain and New York to the Shangri La in Singapore. He cheerfully admits to being obsessed about the food he creates at his restaurant Cuca – established with his wife Spanish restaurateur, Virginia Entizne. "We live in Bali and its important for us to support the wonderful people here," he says. To this end, the kitchen is filled with 100%

Indonesian ingredients. And this is no mere marketing slogan – it means absolutely everything is sourced locally, from coconut oil, to Amed sea salt and Balinese coffee. Inspired by childhood memories, Kevin conjures up a seriously imaginative menu. Crispy fried chicken that will ruin all other chicken for you, a dessert of mango and young coconut that looks like fried eggs, and sangria, thoughtfully made with frozen cubes of fruit that add layers of of flavour as they melt.



# Chris Salans

Mozaic Ubud

*"This is how a French American chef interprets local flavours."*

Many attribute the birth of the gourmet dining scene in Bali to Chris Salans, creator of Mozaic Ubud, Mozaic Beach Club, and Spice. "I was brainwashed by foodies," says Salans of his parents. His preparations meld his French heritage and classic training with the exotic flavours of his adopted island home. The spices, herbs and fruits of Indonesia serve as inspiration. At Mozaic, Ubud he shares his discoveries and subsequent creations through a series of tasting menus served in enchanting garden surrounds. While Mozaic is a pure fine dining experience, newly opened Spice is a more casual affair, "I wanted to bring the flavours of cuisine developed over the last 15 years to a mass market," he says.

