

GOURMET FOOD & WINE MAGAZINE

EXQUISITE Taste

DELICACIES

From The Deep

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



HOT REVIEWS

8 TREASURES // **ATTARINE**
JIA // **FRESTRO** // HABITAT
OSIA // L'ATELIER DE JOËL
ROBUCHON // **KOKO**

UP CLOSE & PERSONAL WITH

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

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



NEW CHEF AND NEW MENU AT LA FINCA

After searching from Bali to Spain for a chef with the passion for rustic cuisine who could stay true to the La Finca philosophy of delivering heart-filling Spanish soul food, La Finca is thrilled to welcome to the family Bastian Marcel, hailing all the way from Ibiza! While Chilean by heritage, you could say that Chef Bastian Marcel's culinary soul is very much Spanish. He has spent the past 12 years in Spain, mostly in Ibiza. There he honed his culinary skills in some of the finest Mediterranean eateries, from the traditional to the modern. Bastian and his team have tinkered tirelessly to create a Tapas & Grill menu that packs punches of flavors, some traditionally Spanish and some with a twist. His approach to food is all about highlighting the flavors of organic farm-sourced produce, freshly caught seafood and top quality meats by marrying artisanal, traditional wood fire-based cooking techniques with the modern. ☞

(www.lafincabali.com)



Florence Boucheron



Seabass Confit Spanish Style with Chickpeas and Hummus

TARIQUET WINE DINNER AT CLOUD DINING

Late in 2016, Cloud Dining hosted a fabulous Domaine de Tariquet wine dinner celebrating a successful year for the historical wine label and sharing the festivities with friends and partners around Jakarta. The main dining area was beautifully and

elegantly decorated, with warm ambient lighting creating the mood for a perfect dining experience. Pan-seared scallops served on creamy corn puree with scented truffle provided a delicious start to the evening's treats. Paired with Domaine Du Tariquet Classic 2015, it was a delicate appetiser with a light touch of seafood.

The second course was a Spanish-style seabass confit, chickpeas and hummus paired with an excellent Domaine Du Tariquet Chardonnay 2015. The main course was a tantalising grilled Australian beef tataki with chimichurri sauce. The perfectly cooked beef was both tender

and juicy, and paired excellently with the premium Armagnac XO Tariquet Bas-Armagnacs.

Dessert was a cheesecake with choconut cookie, mango jelly and coconut strawberry Haagen-Dazs ice cream, and a Domaine Du Tariquet Premieres Grives 2015. The dessert provided an excellent finish to a fine social evening of glamour. The dishes were crafted with passion by Executive Chef of Cloud Lounge Victor Taborda. Also present to host the wine dinner was the beautiful Florence Boucheron, Brand Ambassador of Domaine Du Tariquet. ☞

(www.tariquet.com)