



The Bali restaurant scene continues to evolve.

New operators are still flocking to these shores, as always some with grandiose ideas who falter, whilst others with more modest plans, industry experience and hands-on management thrive.

We also prepare to say goodbye to the long term management team at one of Bali's iconic restaurants, one of the originals, it is up for sale.

Ubud is once again the location for much activity. Locavore have taken over the old Havana Cafe site on Dewa Sita, just up the road from their established restaurant. Now undergoing a major reconstruction this new site will be significantly larger than the original.

Also coming to Ubud is the Greek Nostimo [Petitenget], another major construction project of what once was Wunderbar.

Golden Monkey has had to close for a couple of weeks to extend their kitchen so as to be able to cope with the expected high season invasion.

DO NOT FORGET...to ensure the delivery of your BaliEats Newsletter every month add news@balleats.com to your contact list/address book or your 'too smart' email system may send it to your trash or spam folders.

In This Issue

- [latest reviews...](#)
- [upcoming reviews...](#)
- [exploring restaurants...](#)
- [cambodian experience..+ more](#)
- [for sale - balli restaurants](#)
- [gotolombok](#)
- [happenings...](#)
- [goodbye](#)

In This Issue

Cambodian experience..+ more

Maya Resorts have this year initiated a guest chef program bringing some of the top chefs of the world to Bali.

A recent case was the visit by French Chef Joannes Riviere, his Cambodian restaurant **Cuisine Wat Damnak**, was a star 1st entry performer in this year's Best 50 Restaurant of Asia.

He presented a Cambodian experience with a 6 course dinner. Cambodian cuisine is very different to other Asian cuisines as it uses subtle fine herbs, French style.

The feast began with a knockout dish, and as is often the case quite a simple one, but expertly crafted. Fingers of reef fish fillet tightly wrapped in betel leaf sitting on a salad of pickled green papaya and toasted coconut.,,PERFECT!

2nd course was Pineapple marinated MAAM [fermented fish] with crisp pork shank, also excellent.This was followed by Duck Confit [part French, part Cambodian and part chef creation],shredded on round eggplant, holy basil and a mound of spicy pounded eggplant, not that anything is really spicy all the tastes are very subtle.

Black Sticky Rice was the base for the next dish, on top was a mix of prawn and sausage, turnip and mushrooms in an oyster sauce.

Part desert and part a palate cleanser was a ball of chilled cantaloupe in a tapioca soup with lemon basil sorbet, on top a crisp sugar palm meringue strip. Final dish was a cinnamon flavoured Ganache, on puffed rice and caramelized cashew nuts.

Go French @ MAYA

The next guest chef at Maya is Eric Boutté,,owner/chef at L'Aubergade, a Michelin Star listed restaurant in Dury, France.

Chef Boutté will present two dining experiences while in Bali. Firstly in Maya Sanur Resort & Spa on June 10, 2017 and again in Maya Ubud Resort & Spa on June 14, 2017. He grew up in Abbeville (Somme) and worked in impressive restaurants like La Côte Saint-Jacques, La Chartreuse of The Val Saint – Esprit and Ledoyen, Chef Boutté specializes in classical French Cuisine..

The dinners will include Le Crabe et le Potiron, Le Saumon et la Pomme de Terre, Le Thon, la Betterave et le Panais, Litchi et Champagne and features his signature dish, Le Véritable Chou Farci, followed by L'Ananas et le Chocolat. All for only Rp 660,000** per person. Early reservation is essential.