

GOURMET FOOD & WINE MAGAZINE

# Exquisite Taste

**Hot New**  
**RESTAURANT**  
*Reviews*

- MEJEKAWI
- CUCA
- PREGO
- NOX - DINE IN THE DARK
- DING DONG
- TUGU KUNSTKRING
- PALEIS
- RASA
- CASA ESPANA
- ...AND MORE!

**30**  
**DISHES**  
TO DIE FOR  
**IN BALI**



**LUKE**  
**MANGAN**  
Brings Salt to  
Indonesia

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• ROUND-UP OF THE BEST SUNDAY BRUNCHES IN JAKARTA, BALI & SINGAPORE •

## SEARED DEEP SEA SCALLOPS AND TATAKI OF AHI TUNA

at Arwana Seafood Restaurant

Arwana Seafood Restaurant at the Laguna Resort & Spa serves up premium coastal cuisine amidst an enchanting seaside setting. The selection of live seafood in Arwana's giant aquarium would impress even the most discerning of ocean connoisseurs, but our favourite is the famed Seared Deep Sea Scallops and Tataki of Ahi Tuna from Arwana's entree selection. Delicately seared and seasoned scallops are neatly placed in a line with chunks of tuna loin along a square plate before being garnished with a lavishing of warm and vibrant mango chilli sauce. The cubed sweet and spicy sauce is a rainbow of colours and zesty flavours, infused with onion, red chilli, lime juice and herby shreds of coriander. Each piquant bite is boosted by a drizzling of wasabi balsamic reduction and a sprinkling of togarashi pepper, then finished with a scattering of crispy snow pea sprouts and micro greens.

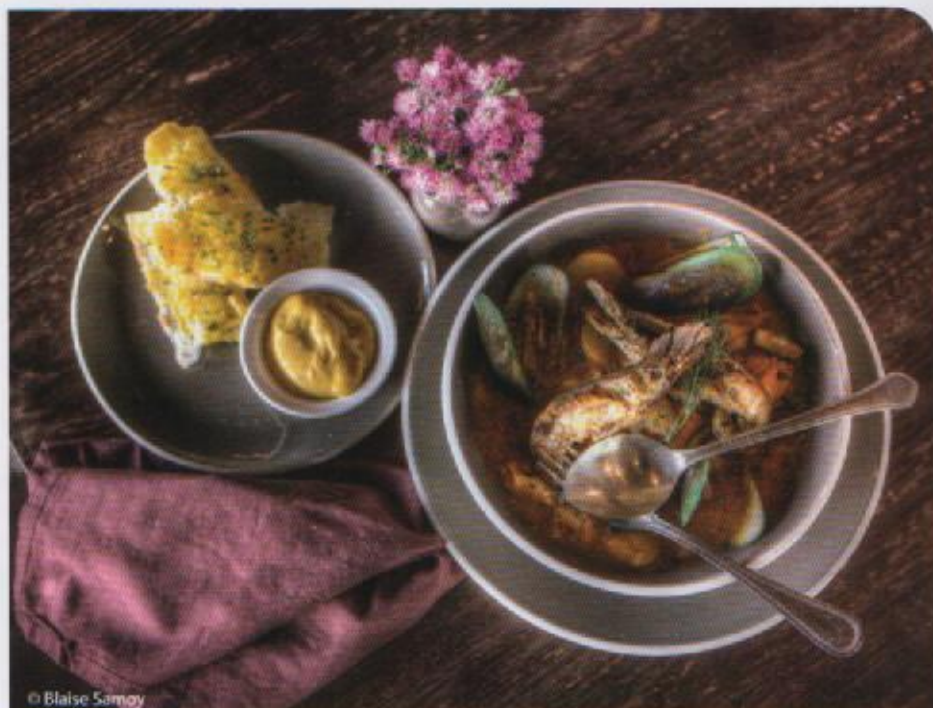


## Bouillabaisse

at Bistrot

"Good food takes good time" says Executive Chef Frazer Wood at Bistrot, proving this motto with his signature and sumptuous take on traditional Bouillabaisse that can require more than 8 hours of preparation and cooking time. A seafood melody, Bouillabaisse is a fish stew that originates from the port city of Marseille in the South of France. It was originally dubbed a poor man's dish when local fishermen would add bony rockfish that they were unable to sell to restaurants or markets. But the dish soon evolved and has since become one of France's most famed recipes.

The stew comes from the Provençal Occitan word *bolhabaissa*, which means to boil and to simmer, and hence, Bouillabaisse usually includes shellfish and other seafood simmered together with vegetables, then served with a rouille; a mayonnaise made of olive oil, garlic, saffron and cayenne pepper on grilled slices of bread. At Bistrot, they have taken this age old recipe and made



it their own by using premium fish and a little "je ne sais quoi" that captures the heart and soul of French gastronomy. Chef Wood lived in the south of France for some time and has combined his knowledge of local

and traditional French cuisine to perfect this mouthwatering dish. Using only the freshest locally sourced fish and seafood to prepare the Bouillabaisse, each rich bite offers a taste of French heaven.