



THE LAZUMBA WAY OF ENJOYING COFFEE

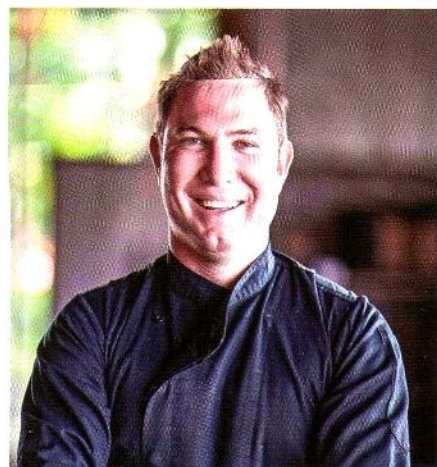
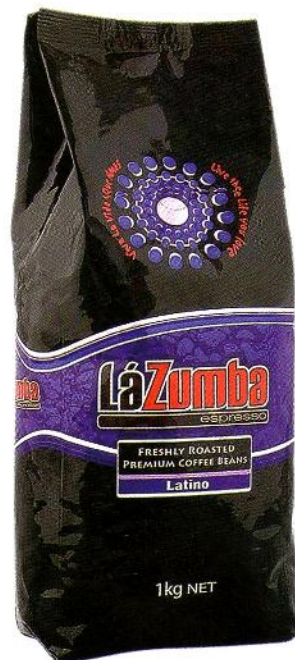
You wouldn't believe the work that takes place before you can enjoy your first sip of Java in one of those idyllic cafes in Seminyak or Ubud. A good cup of coffee is the end result of a long, arduous journey that involves coffee processing, roasting, and brewing.

For Lazumba Coffee, provider of gourmet coffee blends, supplies, equipment, and training, the journey begins with Arabica beans from Australia, Indonesia, Central and South America. Each of these beans carries special characteristics that, when combined with other beans and roasted correctly, produce a rich full bodied cup of coffee.

Lazumba Coffee is influenced by coffee houses of Australia's east coast region. In Bali, Lazumba has been catering to the local coffee scene for eleven years, consistently delivering quality beans, roasting, machines, and training. Each of these elements is equally important in serving the best coffee. So take this into consideration before ordering your next cup of coffee. **NOW!**

Lazumba Coffee

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A FRESH FACE AT THE BISTROT

The Bistrot, the vintage café and lounge where “metro” meets “retro,” welcomes a new face this month; Chef Frazer Wood.

Frazer is eager to continue the success of The Bistrot, after his vast experience of traveling across the globe and drawing culinary influences. Frazer arrived at The Bistrot from previous posts in London and Australia. **NOW!**

The Bistrot Vintage Café & Lounge

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FRENCH BISTRONOMIE ARRIVES IN UBUD

As if the inhabitants of Ubud weren't already spoilt for choice in terms of dining options, along comes another, equally-tempting newbie to the Ubud restaurant scene. Located on Jalan Sri Wedari, only 50 metres from the main street, Jendela House now offers up authentic French cuisine with a twist. For those in the know, “Bistronomie” blends traditional dishes one might find in a “Bistro,” with an extra touch of elegance, associated with “gastronomy”.

Jendela House's warm and cosy “vintage-chic” interiors may well prove a great spot for an afternoon cup of “Parisian” coffee or perhaps a dessert on the front terrace. The 85-seat restaurant caters for lunch and dinner and features a fully stocked bar, lounge area and dining room.

An extensive and reasonably priced menu features French classics such as Sautéed Frog Legs, Duck Foie Gras with a chutney duo, and a Warm Apple Tart Tatin. The bar list features a wide array of creative cocktails, such as bubblegum infused vodka and the fruity tequila with cracked black pepper. **NOW!**

Jendela House

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