

ASIA DREAMS

lifestyle & travel magazine

Where to Stay, Eat & Play

A ROUND-UP OF OUR FAVOURITE
FAMILY VACATION DESTINATIONS
IN THE REGION:

JAKARTA SINGAPORE
HONG KONG BALI



FASTLANE
AUDI A4 2015
ZERO MOTORCYCLES

INSPIRING INTERVIEW
JOHN HARDY
ALFONSO ROMERO

DESTINATIONS
FOUR SEASONS PRIVATE
JET EXPERIENCE
KAMANDALU UBUD

SWIG & NIBBLE – CUCA'S MOUTH-WATERING FIRST EVENT



When Cuca burst onto Bali's culinary scene in 2013, this progressive restaurant-bar caused quite the stir with its radically different dining approach. Cuca's concept is "clever comfort food, casual fine-dining and sharing" with a cutting-edge tapas, cocktail and dessert-led menu infused with an intense taste focus, Western cooking techniques and uncompromising 100 percent use of locally sourced, quality ingredients from Indonesia. The kitchen team comes headed-up by chef and Cuca co-creator Kevin Cherkas, whose impressive resume includes stints at Spain's Michelin three-star restaurant, El Bulli.

No surprise then that Cuca, ensconced in a vast expanse of coconut grove in seaside Jimbaran, recently hosted one of the island's most unique dining events, aptly named Swig & Nibble, marking Cuca's first-ever event. On a beautifully sultry evening amidst their extensive Garden Lounge dotted with coconut trees and candle lights, the stage was set for a much-anticipated gourmet celebration. From sundown, in this divine outdoor setting, 130 of Cuca's most discerning patrons were invited to savour a flowing series of around 20 bite-sized signature creations, inventively presented on oversized trays flooded with funky garnishes, carried around the gardens by wait staff.

Served in a pre-determined sequence, each round of magically crafted canapés came beautifully paired with spectacular wines from award-winning New Zealand winemaker, Astrolabe; their best selections of Pinot Gris, Sauvignon Blanc, Chardonnay, Pinot Noir and Riesling poured unsparingly throughout the evening. Patrons were wowed by savoury mini-creations, which included Chicken Cupcakes, Cheese Pancakes and Pulled Pork Stuffed Eggs, while ice-cream sandwiches and Crispy Lemon Marshmallows were some of the five treats presenting Cuca's sweeter side, making a fitting finale. Everything was created exclusively for this intimate two-hour event, showcasing Cuca's quirky signature style and Chef Cherkas' fearless creativity.

A DJ playing techno swing, an MC and the sound of a trumpet announcing the canapés' arrivals and the stand-up dining style (leaving patrons free to mingle), added to the fun and buzzy ambiance. Post-event, Cuca remains tight-lipped on future Swig & Nibble events, but for all those who attended this sell-out culinary fest, appetites were certainly whetted for an encore. www.cucaflavor.com