

GOURMET FOOD & WINE MAGAZINE

EXQUISITE Taste



THE **A**-LIST

50 OF ASIA'S FINEST
BUCKET-LIST BITES

SPECIAL EDITION



**HOT
REVIEWS:**

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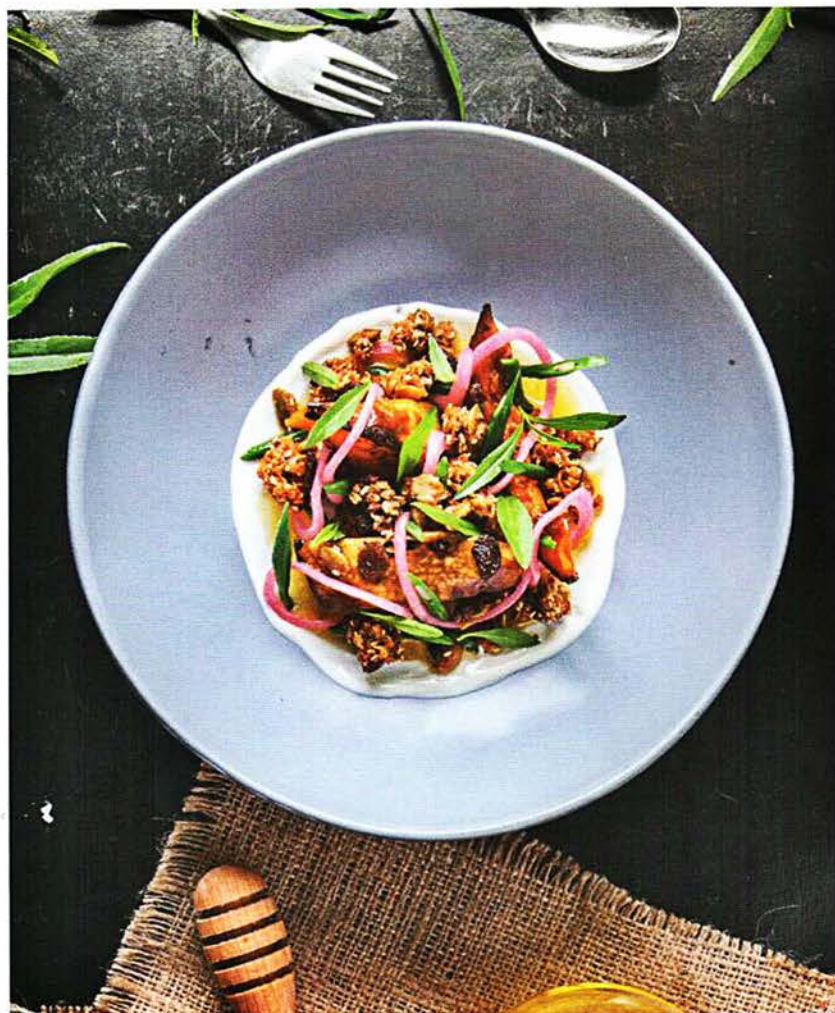


THE A -LIST

50 OF ASIA'S FINEST BUCKET-LIST BITES

For some, hiking Mount Agung in Bali or exploring the ancient temples of Borobudur in Central Java are paramount in any itinerary in Asia. But for connoisseurs of fine cuisine, it is the region's best restaurants and their sensational signature dishes that are topping the bucket-lists of gourmands around the world.

To help you on your own culinary tour, we bring you 50 of the finest must-try dishes in Bali, Jakarta, Singapore and Hong Kong. We've hand-picked the very best bites from award-winning restaurants and lavish five-star resorts in the region, and we meet some of the kitchen superstars behind these gastronomical, A-list creations.



Honey -Baked Pumpkin Salad

at **Cuca**

As the product of a chef who's worked in some of the world's most famous Michelin-starred restaurants, including Spain's El Bulli and New York's Daniel, it's no surprise that Cuca in Jimbaran is a hub for gastronomic delights. In particular, Chef-Owner Kevin Cherkas' sweet and savoury honey-baked pumpkin salad is a true standout in both taste and presentation. Dedicated to using only 100 percent local ingredients throughout the menu, this dish sees organic mountain pumpkins gently roasted with wild honey before being subtly perfumed by a few sprigs of tarragon. The pumpkin is so sweetly roasted it tastes more like orange caramel than a vegetable. It's then served warm atop a bed of a thick and creamy yogurt, finished with a scatter of homemade coconut cereal and creamy-yet-crunchy green beans.

(www.cucaflavor.com)

Anchoa

at **MoVida**

One of the newer restaurants in Seminyak, MoVida has captured our hearts – and palates – already. Of the many exquisite dishes on the menu, our favourite is one of the signature tapas, the unusual Anchoa. This tantalising morsel has a Cantabrian anchovy laid across a wafer-thin, flat crouton, which itself is topped with smoked tomato sorbet. Inspired by the great food of the Basque bar culture, this combination of the salty anchovy, the crispy texture of the crouton and the hit of icy-cold, tangy smokiness from the tomato sorbet makes Anchoa a true taste explosion. Try it, your taste buds will love you for it!

(www.katamama.com/en/community/)

