

PRESTIGE

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GREEN ISSUE

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SUNDAY GRAZING

Alila Seminyak (Tel: (62-361) 302 1888) is serving a "Sunday Graze" brunch that comprises a wide selection of appetisers, Western and Asian brunch dishes, home-baked bread and pastries. New "Pay 4 get 5" and birthday promotions mean that the fifth person in a group, or a guest who has a birthday within seven days before or after the day of dining, enjoys a complimentary meal. The regular brunch of food and soft drinks is priced at US\$38 or Rp 456,000 per person. Brunch with free-flow cocktails is available at \$83 or Rp 1 million, while brunch with cocktails and champagne is priced at \$183 or Rp 2.25 million.

PASTA MASTER

Akira Watanabe's Pasta House **AWkitchen** (Tel: (21-21) 2992 4325) at Plaza Indonesia is offering a three-course lunch set menu. For Rp 200,000++ per person, diners choose from a selection of appetisers, such as fresh chef's salad, soup of the day and Japanese mushroom pancake. Pasta choices include trofie arrabiata, lasagna, linguine cod roe with cream sauce, ginger chicken tagliolini and shrimp tomato cream tagliatelle with arugula. Among the other selections are organic half chicken with wasabi pepper and catch-of-the-day salmon. This lunch promo is offered Monday to Thursday from 12 to 3 pm.



POP-UP DINING

Chef Kevin Cherkas, whose resume includes stints at three Michelin-starred restaurants in Spain, including the legendary El Bulli, and his restaurant Cuca, of Jimbaran, Bali, are taking the second annual "Swig & Nibble" Asia Gastro Tour 2016 to Jakarta in May. Free-flow food and wine pop-up events take place at Hotel Pullman Jakarta (62-21) 3192 1111) from May 11 to 13. Priced at Rp 650,000++ per person, "The Tastiest event of the year" runs for three nights at Una, the hotel's private rooftop bar and open-air terrace. The tour moves on to Mandapa, A Ritz-Carlton Reserve in Bali ((62-21) 361 4792 777). Available for Rp 580,000++ per person, this event takes place on the first night of the three-day Ubud Food Festival, which runs from May 27 to 29.



THAI STREET

Chef Will Meyrick, the brains behind **E&O** (Tel: (62-21) 576 1645), has come up with his latest creations focusing on Thai cuisine and street food favourites. Starting off the new range of dishes is the Thai-style 'popiah' – fresh spring rolls of soft shell crab, green mango, jicama and bean sprouts. There are also the Bangkok pork skewers and the tuna and crispy noodle salad. Other highlights in this menu include Will Meyrick's take on classic Thai dishes like the pandan chicken or tom yum steamboat with whole barramundi, served on simmering fish-shaped hot plate.