

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



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

## MOROCCAN SPICED CHICKEN KEBAB

at *Balique*

Injecting a taste of true Moroccan flavours to the famed seaside village of Jimbaran, Balique is the vintage cafe-style eatery owned and decorated by Moroccan-born Zohra Boukhari. Every year, Zohra returns to her homeland with her parents to visit family, and as soon as they touch down, their first stop is a traditional bite of famous Moroccan skewered kebabs. Luckily for us, Zohra wanted to share these culinary memories with her guests at Balique, reproducing her favourite (and ours) Moroccan Spiced Chicken Kebab here in Bali.

Using Balinese-grown cumin, coriander, flat parsley, turmeric and saffron that makes the Moroccan cuisine so unique, these fresh and fruitful ingredients are what makes these kebabs so scrumptious. They are authentically marinated in these oriental spices and served with a very herby and refreshing tabbouleh and a homemade harissa sauce. Each bite offers an unmistakable taste of the Mediterranean with complex notes of herbs, spices and peppery piquancies.



## BRAISED WAGYU STEAK

at *Ju-Ma-Na*

Proudly nestled within the grounds of Banyan Tree Ungasan and perched high on Bali's southernmost cliff, Ju-Ma-Na serves a gourmet feast of delectable fresh seafood and quality cuts prepared with a touch of Asian inspiration. On top of this innovative take on their dishes, the Ju-Ma-Na chefs pride themselves on using only the freshest ingredients to create the restaurant's contemporary fine dining menu, and it certainly comes across in the cuisine. In particular, Chef Imam Fayumi's signature Braised Wagyu Steak is coated in a homemade gojuchang sauce using fresh onion, garlic, ginger, honey and the Korean flavours of gojuchang itself. The sticky glazed meat is then paired to a selection of



Asian-style vegetables, such as a sesame spinach pocket, a chunky grilled eringi mushroom and a dollop of creamy mash potato. The dish features on Ju-Ma-Na's newly launched set degustation menu, which by the way, is excellent value for money especially when you consider the incredible quality of ingredients and the unrivalled environment in which it is enjoyed.



## Nuri's (in)Famous BBQ Pork Ribs

at *Naughty Nuri's Warung Batubelig*

Dubbed as the best ribs in Bali, Naughty Nuri's Warung has become synonymous with its legendary rack of barbecued "wicked" pork spare ribs. Not your typical chic and stylish Seminyak eatery, Naughty Nuri's on the famous Jalan Batubelig is a street-side smoky barbecue warung, complete with caveman-style slabs of glistening ribs that encourage sticky fingers and the urge to lick your plate clean. The juicy rib meat effortlessly falls off of the bone, coated in an addictively gooey homemade BBQ sauce with the perfect amount of charring on the outside to give the ribs that delicious smoky flavour. A selection of side dishes are also on offer to accompany the ribs, or simply wash down with one of the "Brutal Martinis", named by celebrity chef Anthony Bourdain as the best Dirty Martini outside of New York. The martinis are made with 4 ounces of either gin or vodka, shaken at your table as the staff perform the ritualistic song and "piggy-jiggy" dance; it's no wonder things get a little "naughty" here as the night moves on.

Naughty Nuri's aficionados can also grab a taste of the original Naughty Nuri's in Ubud, where the signature ribs and unmistakable plumes of smoke also grace the streets at the heart of Bali's spiritual capital.