





OPEN AGAIN FOR BUSINESS

Sample food, wine and alfresco dining at its best at Warisan, Bali, writes **Jacqueline Wales**.

For customers loyal to celebrated Warisan Restaurant in Bali, there is good news. After nine months of renovations, remodeling and a menu makeover, the restaurant has reopened its doors under new management. Visitors unfamiliar with the eatery may look forward to discovering an open-air dining experience with Mediterranean-French cuisine.

The candlelit courtyard is charming, quiet and cordial, tucked away from the bustling traffic on Jl. Kerobokan Raya. The decor is tasteful and food flawless, prepared by Belgian chef Vincent Denayer, while service is professional under the direction of managing director Cetin Candan.

“I’ve spent half my life travelling ... you just keep observing, and you learn what is good service, presentation and how to entertain,” says Cetin, who though new to the hospitality industry as a host, is certainly an experienced guest.

“It’s the small details that make all the difference,” he says. This, essentially, translates into value for money, attentive wait staff, a topped-up glass of wine, personal recognition as you walk through the door and food that is just the right mix of texture, taste and portion. “A meal should satisfy the eyes and appetite,” he explains.



▲ The candlelit courtyard is the
 ▲ perfect setting to relax and
 ▲ just take in the atmosphere.



After dinner, browse through the boutique gallery that sells art, jewellery and furniture.

Each dish on the menu, from starters, to pasta, salad, mains and dessert, has been carefully considered, tried and tested. Whatever your taste, Cetin and Vincent together have designed a menu that offers something to please every palate.

For entrees, try crispy gyoza cases stuffed with snail and shiitake mushroom drizzled with a garlic butter emulsion or finely sliced carpaccio of marinated wagyu beef with black truffle and brie sorbet.

Mains begin with a list of quality beef dishes like tenderloin served in a rucola (rocket) juice and red wine sauce; or grilled wagyu hanging tenderloin with confit shallot and potato au gratin. For a lighter meat dish, there is pan-fried coral trout served on a bed of zucchini caviar together with eggplant, tomato and rosemary confit.





◀◀◀
Pan-fried coral trout.



▲▲▲
"Chocolate Contrast": a rich chocolate dish to complete the meal.



▲▲▲
Crispy gyoza cases stuffed with snails and shiitake mushroom.

"MY ULTIMATE TARGET IS TO MAKE SURE EVERYONE WHO DINES HERE IS HAPPY WHEN THEY LEAVE."

A special vegetarian menu features gratinated portobello mushroom with goat cheese and mesclun salad, walnut and apple; grilled zucchini with eggplant caviar, tomato confit and grilled bell pepper; or risotto with asparagus.

For dessert, it's all about satisfying a sweet tooth. Try the warm cherry crumble, with vanilla ice cream or a rich and melting "chocolate contrast", or perhaps a chocolate soufflé with orange confit and vanilla ice cream.

The food alone is not what makes this place so special, but rather a seamless combination of fine cuisine, good service, and atmosphere. Surrounding the courtyard and veranda-style dining area, almost like a fortress, is the Warisan boutique that sells handmade furniture, antiques, artworks and jewelry.

The rear of the venue is a plateau of rich green rich paddies, so the ideal time to arrive is just before sundown to enjoy the perfect vista.

Cetin and his team have set out to tweak and remodel what was already a classic: "My ultimate target is to make sure everyone who dines here is happy when they leave," Cetin says. To all intents and purposes, the team seems to be achieving just that. ♡

WARISAN RESTAURANT

Jl. Raya Kerobokan No. 38, Br Taman, Kuta, Bali,

open for lunch and dinner

0361 731175

info@warisanrestaurant.com

www.warisanrestaurant.com