

# BALI

## Métis Restaurant & Gallery

► Bali's latest fine dining outfit and gallery is a feast for the senses

BY GRACE ENTRY



Located in the heart of Bali's trendy Seminyak area, Métis Restaurant & Gallery is just a stroll from the notable Jalan Oberoi's chic boutiques and 'eat street'. However, step onto the restaurant grounds and you will find yourself surrounded by the tranquillity of lush green paddy fields and a glistening waterlily pond in the backyard.

Métis sits on the site of the former Kafe Warisan, one of Bali's best French restaurants. The owners decided to close it two years ago to introduce an entirely different dining experience. Months later, Said Alem and Nicolas Tourneville (who also helms the kitchen) launched Métis Restaurant & Gallery to wide acclaim, and it is easy to see why.

The current site houses a 350-seater restaurant, a gallery, patisserie, private dining area, bar and lounge. The gallery specialises in unique Asian artefacts, and showcases a collection of rare and beautiful antiquities handpicked by its well-travelled director Patrick Richard. Diners walk through the gallery to get into the restaurant, and this sets the tone for the dining experience to come — charming

and sophisticated yet unrestrained.

The restaurant's harmonious blend of elegant dark wood furnishings is both alluring and inviting whilst its contemporary architectural design inspired by batik patterns complements the surrounding frangipani trees and rice fields. The peaceful surroundings of the restaurant hypnotises, even without a drink in hand.

Offering a menu that is more refined than its predecessor, Métis promotes its cuisine as French-Mediterranean, and Tourneville's classical French training is evident in his simple plates and definite love of foie gras (we were extremely tempted to explore the foie gras menu in its entirety). The lunch menu features lighter options such as salads, sandwiches and a host of grilled seafood main courses — perfect for Bali's tropical climate. However, if you want to experience the restaurant's complete menu, head there for dinner.

The list of entrées offers a good selection of dishes, so we started with the warm grilled scallops with tobiko and citrus sauce, pan-seared foie gras with Port and raspberry reduction and duo of zucchini flower tempura. The light, crisp battered flowers



**CAREFULLY  
THOUGHT OUT**

There are plenty of options for vegetarians and diners with food-intolerances. Dishes on the menu are marked to identify vegetarian, non-dairy and non-gluten items, as well as those that contain nuts or pork.

were stuffed with full-flavoured Serrano ham and creamy goat's cheese. The scallops, though not the prettiest looking dish, were nicely balanced with the acidic citrus sauce and plump, briny flying fish roe. The classic foie gras was paired with roasted apple, morelo cherries and a sweet syrupy reduction — simple yet extremely flavoursome.

Main courses brought forth Australian veal tenderloin in a morel crust with mashed potatoes; US beef tenderloin with Cabernet and foie gras sauce and a grilled seafood platter abundant with fresh river prawns, Alaskan king crab, tuna, scallops and crayfish. Both meat dishes were juicy and nicely cooked to our desired doneness although we could have done without the rather powdery mashed potatoes.

Desserts-wise, Métis' creations are definitely worth saving space for. We couldn't pass up on the pistachio chocolate soufflé with buttery pistachio parfait and grapefruit confit, salted butter caramel millefeuille and the palate cleansing yuzu meringue tart.

Métis without a doubt, has all the right features to become an institution in Bali's fine dining scene. If you are looking for a dose of Balinese serenity coupled with flavoursome modern French cuisine on your next island getaway, have Métis on your eat list.

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