

Clockwise from top left: Métis chef, Nicolas "Doudou" Tourneville; Métis' take on pasta; Métis' interior



com) French restaurant at **The Viceroy** boutique hotel. The chef is Wayan Sudarsan, who studied the art of previous chef Jean-Francois Brouck. The restaurant's multi-course degustation menu includes foie gras with a Balinese-inspired duck confit ravioli along with a salad of Alaskan king crab or shiitake cannelloni. With the changing of the guard in the kitchen, the quality and French themes remain, but there seems to be more emphasis on Balinese inspirations.

The Legian-Seminyak-Kerobokan area

When 15-year-old Kafe Warisan, which had become something of a legend, closed down in mid-2009, Warisan's chefs/owners Said Alem and Nicolas "Doudou" Tourneville opened **Métis** (metisball.com)—where international standards are always the special of the day. Doudou and Alem have earned a brilliant reputation for excellence and with this new venture, they've also brought in award-winning Pastry Chef Gilles Delalay. Opened in late 2009, it's already standing-room-only most evenings as hungry gourmands clamor for the cold and hot foie gras appetizers followed by king crab and seaweed ravioli with white truffle beurre blanc, or the Moroccan lamb rack or scallops and prawns

Provençal. The sauces here are particularly special and as close to impeccable as you will get. The ambience is laid-back tropical elegance and it's not all pretentious.

From the seductive tropical garden to the warm greeting, the tone is set at Daniel Vanneque's **The Living Room** (thelivingroom-bali.com). Vanneque is a global legend in wine circles and after making a name for himself a couple decades ago as an elite wine-taster in France. He arrived in Bali 16 years ago and opened The Living Room 10 years ago, literally pioneering Bali's fine-dining scene. The Living Room's kitchen is manned by Ida Bagus Mardita, who worked under the tutelage of Chris Salans (see Mozaic above) for several years, and he's arguably the best local chef on the island, or anywhere. Some of his Asian-inspired, French-rooted creations include duck-leg confit with a mildly pungent cilantro salsa or the grilled Tasmanian salmon (part of the degustation menu). **Sarong** (sarongball.com) is a beautiful, 18-month-old restaurant headed up by former **DA MAN** "Hot List" awardee, Chef Will Meyrick (who made his bones at Longrain in Sydney, Jimmy Liks in Hong Kong and Blossom in Bali). At its heart, this is fine dining with Asian hawker inspiration. The fare varies from the prawn-mango salad, Peking duck rolls, curry of slow braised wagyu beef and Sulawesi-grilled

fish to Indian-style butter chicken and jasmine rice. Meyrick and his team of well-meaning, if not overly adept when it comes to the entire fine-dining experience, staffers have taken Asian street food to an unprecedented level here.

Down on the Bukit

There are dozens of very nice places to eat down on the Bukit, which includes all the hotels and eateries of Tanjung Benoa, Nusa Dua, Ungasan/Uluwatu and Jimbaran (famous for the beachside seafood joints). However, the star of the Bukit's many resort restaurants is located at the **St. Regis Bali** resort, the lovely **Kayuputi** (starwoodhotels.com/stregis) restaurant. It's all about freshness and light, combined with world-class ocean views and a fabulously fresh menu. The highly acclaimed chef—take a bow Mr. Oscar Perez—is unremitting in his quest for culinary brilliance and perfection. The resort's sommelier, Harald Wiesmann, has won many awards, including four from *Wine Spectator*. From top-grade Sturia and Prunier caviar and oysters, to gorgeous wagyu beef, Kobe beef, Alaskan king crab and Tasmanian salmon, the key to Kayuputi is no concession on anything, while combining all those ingredients into fresh, tropical-resort-appropriate nouvelle cuisine. Perez also is a teacher/mentor impressing upon his team the need to fall in love with the food they are serving (literally, by eating it).