



SARONG
Jl. Petitenget No. 19X
Kerobokan
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Holding rank with the above grand survivors are some “younger” institutions. The food at Sarong, which opened in 2008, has already enchanted many palates, including those of the toughest critics.

Chef Will Meyrick has a different approach to food. The notion of fusion – East meets West – is strong, leading some to label his cooking style “Pan Southeast Asian”, although he takes issue with the description.

“Just because I’m white doesn’t mean my cooking style is Pan Asian,” he says. “I’ve lived in Asia for over 10 years, cooking and eating out of street market stalls, *warung* and hawker stalls. I’m blessed to have met very humble people in my travels who have given me so much inspiration. The food I cook is not original; it is taking something from a simplistic form and putting it into a more suitable environment for people to experience it – also with better quality produce too.”

The former chef of Longrain and Jimmy Liks (in Australia) might “borrow” some flavors along the way, but he really knows how to make his dishes original. We just can’t get enough of his spicy chicken betel leaf with flat coriander lime leaf, roasted chili and capsicum relish, not to mention the seared scallops with green *name jiluh* and *ajvaini* fish *tikka*.

Make sure you leave room for dessert, which is as beautiful and eclectic as Sarong’s opulent setting. In Sarong, Meyrick believes that it is not what’s on the menu, but rather who’s behind it that matters.



METIS
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Great things were predicted of this French haute cuisine restaurant from its opening day. The reason is simple: The chefs are Said Alem and Doudou Tourneville – the dynamic duo that has kept Warisan in the top three restaurants in Bali for over a decade.

In this new, more spacious venue, they have added more facilities, such as a private wine cellar, function room (for up to 120 people), beautiful indoor and outdoor lounge and a gallery, as well as a boutique selling jewelry and accessories.

Metis’ grandeur is apparent from its facade. Still, there is no escaping the déjà vu feeling that the inside U-shaped dining area, with its patio overlooking manicured rice fields, is similar to the former space. Food-wise, Doudou and Said have really done it again, bringing their unusual flair to French cooking. The sauces in particular are excellent, and the preponderance of fresh ingredients crossed with the chefs’ many years of experience is the key to culinary success here.

During our last visit, the scallops with foie gras were simply to die for and the Moroccan lamb rack *mechoui* was perfection.

Consistency in Metis doesn’t come easy. It requires strict quality control, with each ingredient checked to ensure it is fresh and up to the standard. However, like the other four restaurants in this list, Metis has to deal with difficulties such as obtaining fresh imported quality products because of the new import regulations.

There are also the everyday challenges of growing traffic congestion on the island and the lack of human resources. But with their commitment to good food and service, they appear destined for ongoing success.