



Gallery

SEDUCING THE SENSES

MÉTIS SETS THE SENSORY STAGE FOR AN EPICUREAN EXPERIENCE AIMED AT PLEASING EVEN THE MOST DISCERNING PALATES.

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Terrace lounge



Interior design



The central alfresco dining



A courtyard veranda offering views of rice fields

From the visual delight of dining in a terrace lounge overlooking beautiful Bali rice fields to satiating the discriminating palates for French Mediterranean cuisine, to savouring expertly-mixed cocktails in its full bar, and listening to hand-picked selections of world beats from top DJs, Métis is a seduction to the senses. The name Métis when translated from colloquial French means “of mixed composition”. Quite fittingly, the name reflects the heritage of its local and international owners, architects and craftsmen who collaborated on the design. The Métis project was conceived by Said Alem and Nicholas “Doudou” Tourneville,

founders of Kafe Warisan, a fine-dining mainstay in Bali, which has been serving French cuisine for over 12 years now. The dynamic business duo wanted a new restaurant for their expanding food and catering business, and found the perfect site in Petitenget, a rice field near the famous shopping and dining area of Seminyak. With the right location, came the challenge of finding the right designers to turn their vision into reality. Indonesian architect and designer Shinta Siregar of Nexus Design Studio collaborated with the Australian firm Salter Architects for the restaurant, and VX Design of Singapore for the gallery and boutique shops. The design was to reproduce the

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signature spatial composition of Kafe Warisan — a courtyard veranda offering views of rice fields. Their other design concepts included the use of “bronze” as the base palette, and a seating capacity of 180 guests in an atmosphere that is elegant yet relaxed.

The palatial scale of the processional forecourt rises gently welcoming guests to a contemporary porte-cochère. The space is flanked by dramatic high walls clad in Lombok river stone. This experience is made even more dramatic at night with flames flickering in the four huge rusted steel pots standing in a stream of river rocks that guide the entry footpath.

The main building presents the gallery as a transparent space visible from the street across a reflecting pond and from the internal courtyard restaurant.

The reception has uninterrupted views of the gallery, which showcases Asian antiques; patisserie that serves delicate French cakes; and grand stairs leading to the private dining room above.

The central alfresco dining is surrounded



by verandas with large windows of the boutiques making shopping between courses a popular break among diners.

A seductive private cellar dining room takes centre stage on one of the verandas. Entering the bronze doors, visitors step into a French “cave” or cellar with low vaulted concrete. The cabinetry and cross legged table was inspired by Californian architect Phil May’s work in Los Angeles in the 1930s. The table matches well with



Wine cellar



Indoor dining area



Lounge and chill-out platform

antique Javanese chairs. The design evokes a rich aromatic atmosphere, lit by a single black and white ceramic chandelier.

For Métis owner Said Alem, the inclusion of a bar was important because it creates a more casual dining experience, sparing guests from feeling intimidated with a haute-cuisine. The design acknowledges Tourneville’s African-French heritage by using tribal pattern cushions against the simple grey and cacao fabrics. From the natural tones in the dining courtyard, your eye is drawn to the action in the bar with its glowing perforated bronze and green glass screen. The design sets the mood for after dinner drinks.

Beyond the bar is the chill-out platform, which floats over the lotus and water lily ponds. Furnished with low couches and moveable bean shaped ottomans in brightly coloured green and yellow fabrics, the design inspires relaxed fun.

The ambience and interior design enhance the dining experience, which culminates at the dish served at your table. Tourneville brings his legendary talent and culinary artistry to the table with a masterful combination of French Mediterranean cuisine. Apart from old French favourites like boeuf bourguignon, almost every innovative dish from the kitchen was created by Tourneville and matched to a particular Gaya plate, fired in bronze and bone raku glazing, and flecked with burnt rice husks – the motif of the restaurant. Scenic views, stunning design, sublime dishes that tantalise the senses — the synergy of all these is heightened when the sun goes down and the dining tables and bar lounges start to fill with expectant guests. 🍷



Entrance