

JANUARY 2020
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10 MOST
ROMANTIC
RESORTS IN
INDONESIA

2018 ASIA PACIFIC
PUBLISHING AWARDS
FOOD MEDIA
OF THE YEAR
GOLD

2018 MPAS AWARDS
FOOD MEDIA
OF THE YEAR
GOLD

2018 MPAS AWARDS
ILLUSTRATION OF
THE YEAR
SILVER

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F&B MAGAZINE
BY MARKETING
MAGAZINE



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THE ART OF YU SHENG

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WHAT'S
COOL IN
BERLIN

TOP F&B
TRENDS THAT WILL
SHAPE 2020

THE ART OF
YU SHENG
& A TWIST TO LUNAR
NEW YEAR CLASSICS

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Led by South Korean chef Joel Liem Si Jin who considers meat his passion, **SI JIN** is a commendable concept that redefines what it means to be a modern steakhouse. Select the meat cuts from the restaurant's dry-aging facility, from a 60 Days Aged Andong Soju Bone-In Ribeye 7+ (Rp388,000/100g) to 100 Days Aged T-Bone Porterhouse (Rp240,000/100g). The restaurant spotlights the meat grilling rituals on the smokeless grill at every marble top table. Add umami starters such as Uni "Yukhoe" (Rp145,000) and Korean Namul (Rp100,000). Dolsot Stonepot (Rp120,000) is the perfect carb companion while downing a glass of Oba Negroni (Rp150,000) from the bar. *Jl. Lebak Sari No. 18, Seminyak.*
Tel: +62 812 3871 3964



Dine in the company of underwater creatures at Bali's first aquarium restaurant, **Koral** at The Apurva Kempinski Bali which opened with great fanfare in November. Deriving its inspiration from the archipelago's rich marine biodiversity and red clay brick architecture of the ancient Majapahit Empire, Koral offers an unbeatable experience through its seafood focused menu and creative take on mixology. Opt for a seat in the glass-roofed tunnel to catch a glimpse of baby sharks swimming by or one of the leather sofas for a tête-à-tête. Apart from the à la carte menu, there is a four-course degustation menu (Rp950,000/person) comprising dishes like Blue Crab, Gravlax Salmon, Prawn & Lime, and Tangerine Tartlet. Wine pairing is available.
Jl. Raya Nusa Dua Selatan, Sawangan, Nusa Dua. Tel: +62 361 2092288



It is a new beginning for **Tanah Gajah**, a resort by **Hadiprana**. Formerly known as The Chedi Club Tanah Gajah Ubud, the boutique resort with 20 villas and suites is now under a new management group, Hadiprana Hospitality. Set amid five hectares of garden, lotus ponds and rice fields, it offers an idyllic respite. Find myriad gourmet experiences, be it sunset tapas at Panen Padi Lounge or a farm-to-table dinner prepared by the executive chef right at the organic garden. The resort also offers a thrilling 50-metre-high hot air balloon trip over the lush landscape of Ubud. *Jl. Goa Gajah, Tengkulak Kaja, Ubud. Tel: +62 361 975685*