

DOWN THE MEMORY LANEWAY

By Meliana Salim

The Laneway at the luxury villa resort Peppers Sentosa is the latest dining experience in Seminyak, Bali's trendiest address. Serving wholesome, locally sourced Asian-inspired food in a chic, relaxed atmosphere, dining at The Laneway is a real epicurean delight.



Mixed berry Eton mess, raspberry coulis



The island of Bali, no stranger to international visitors, serves as an idyllic melting pot for global flavours, which is reflected in its burgeoning fusion restaurant scene. The newly rebranded The Laneway at Peppers Sentosa has the wonderful advantage of being strategically located in the heart of Seminyak, yet at the same time tucked down a serene alley, offering a cosy, stylish oasis for gourmands to enjoy sophisticated Asian-influenced comfort food sans the white tablecloths and uptight dress-code.

The Laneway's menu is simple but elegant, offering a small, interesting array of fresh salads, Asian-inspired favourites, Italian classics and delectable "Ocean to Farm" grills



Classic Eggs Benedict



Suksma Sling

incorporating seasonal local produce and the finest ingredients. It combines the best of all worlds in a simple, easy-to-read page without the hefty price tag or the pretentiousness. There are also vegetarian and gluten-free options to accommodate those with special dietary needs.

Loosen your belt buckle, let your hair down and make yourself comfortable at the posh indoor dining and lounge area, or chill out by the pool (with its own waterfall, no less) with The Laneway's welcome drink: a pretty concoction of lemongrass, ginger, lychee, orange and vodka.

Choose from five enticing starters: flat bread with a cumin spiced beetroot dip; pulled pork slider with Asian slaw; a garlic crostini of avocado, date, Spanish onion, feta, tomato and basil; succulent grilled king prawns on hummus with saffron yoghurt, and a soul-comforting chicken miso soup.

The mains are creative interpretations of traditional dishes, mixing and matching Southeast Asian flavours with Italian, Japanese, Mediterranean and French, all generously portioned and aesthetically pleasing without the fussiness. Think fusion comforts: char-grilled pork with enoki

mushrooms, Vietnamese chicken salad with green chilli coconut dressing, Balinese red duck curry with apple eggplant, cumin spiced lamb cutlets with eggplant caponata, risotto with leek and porcini mushrooms, pan-fried salmon with truffle oil mashed potato, char-grilled beef sirloin with anchovy butter and farfalle of lamb shoulder ragout.

Make sure to save some room for The Laneway's tempting desserts, featuring chocolate hazelnut semifreddo, mixed berry Eton mess with raspberry coulis, and apple pie with vanilla ice cream, among other traditional treats with a twist.

The Laneway is ideal for an intimate lunch, a sunset cocktail party by the pool, or a casual soiree with your closest friends. Keeping up with the trends, the property is gearing up to be the next tech hub, providing a cool hotspot for digital nomads and travellers to connect, work remotely and hangout in a beautiful, luxurious environment.

(www.peppersmentosaseminyak.com/dining)

THE
LANEWAY

BALINESE RED DUCK CURRY

Curry Paste Recipe:

Ingredients:

- 300g large red chilli
- 100g garlic
- 75g ginger
- 500g shallot
- 125g galangal
- 100g lesser galangal
- 75g turmeric
- 2.5tbsp shrimp paste
- 2.5tbsp coriander seed
- 75g candlenut
- 8 pieces cloves
- 150ml coconut oil
- 1.5tbsp black pepper
- 4 pieces nutmeg

Method:

Make a paste using a food processor. Sauté until fragrant and let it cool.

Marinade Recipe:

Ingredients:

- 5cm galangal
- 1 piece lemongrass
- 50g shallot
- 10g garlic
- Chicken stock
- Coconut cream
- Salam (bay) leaves
- Salt
- Black pepper

Duck Curry Recipe:

Ingredients:

- 1 Peking duck leg
- 1 kaffir lime leaf
- 45g curry paste
- 1tbsp coconut cream
- 1tbsp palm sugar
- 150ml chicken stock
- 30g long bean
- 30g apple eggplant
- 30g baby corn
- 4 cherry tomatoes
- 2 kaffir lime leaves
- Fried lime leaves (garnish)
- Fried red chilli (garnish)

Method:

- Marinate the duck leg. Put in a sous vide bag and add some coconut water liquid, kaffir lime leaves and salam leaves. Then process on a low heat (69 °C) for approximately 2.5 hours, or until tender.
- Sauté the paste with lime leaves then add the stock. Season with salt, pepper, palm sugar and coconut cream. Let it bubble for a while.
- Put the duck leg in, simmer for three minutes and add the vegetables.
- Once the vegetables are cooked, serve and garnish with fried lime leaves and fried chilli on top.

