

THE

BEST

OF



50 extraordinary things we've experienced so far
plus christian hinckley cooks for us and many more!

the best of bali

five reasons why hellobali bob awards rocks:

1. Winners are decided based on comprehensive voting by expert judges who know Bali inside out (and not from random votes by individuals who have very little knowledge about various facets of the island, ie short-term tourists).
2. The judges are not allowed to vote for themselves nor the establishment they represent.
3. The winners will be for ever idolised.
4. The awards ceremony will most probably win next year's best party award (so be on the look out!).
5. Just because.

how we did it

This year's hellobali BoB (Best of Bali) Awards is different from the previous, which were based on votes from readers of the magazine. This time, we've decided to compile a list of judges from various fields of industries to choose the best of the best on the island – similar to the Academy Awards' voting system, if you will.

Also, we've tailored the list of award categories to be more interesting and to cater to a wider spectrum.

the judges

Our panel of judges is quite vast, although some prefer to stay anonymous. However, there are some judges that have agreed to be mentioned, as listed below:

1. **Chris Salans**, *chef owner of Mozaic Restaurant*
2. **Jose Luis Calle**, *general manager of The Balé and The Amala*
3. **Guy Bedarida**, *head designer and creative director of John Hardy Jewellery*
4. **Kim Randall**, *director of Kendra Gallery of Contemporary Arts*
5. **Mark Kuan**, *owner of Delicious Onion*
6. **Peter Stephenson**, *culturalist-cum-writer*
7. **Nobuyuki Narabayashi**, *head designer of Desain 9*
8. **I Made Putra**, *executive chef of The Laguna Nusa Dua*
9. **Darren Lauder**, *executive chef of Nusa Dua Beach Hotel and Spa*
10. **Malik Lomax**, *DJ extraordinaire*
11. **Judy Chapman**, *wellness and spa curator at Karma Resorts*
12. **Martin East**, *DJ and music producer*
13. **Tipi Jabrik**, *professional surfer*
14. **Annisa Dharma**, *editor of hellobali*
15. **Unggul Hermanto**, *editor-in-chief of hellobali*



the categories and the final nominees

hellobali readers' most favourite chef

Winner: **Christian Hinckley**, executive chef of Amandari Runner up: **Simon Blaby**, executive chef of Karma Kandara

Best fine-dining restaurant

Restaurants that serve delicious food with a side of class

Sarong
Mozaic
Ju-Ma-Na at Banyan Tree Ungasan
MÉTIS
Il Ristorante, The Bvlgari Resort

Best casual-dining restaurant

Affordable cuisine in a comfortable setting

La Lucciola
Sardine
Faces at The Balé
SIP Wine Bar
Trattoria

Best new restaurant

The newbie that proves to be a goodie, in all aspects mentionable. This restaurant is preferably not more than two years old

Sardine
MÉTIS
Ju-Ma-Na at Banyan Tree Ungasan
Chandi
Jemme Café

Best place to boogie

Venues that have an ample-sized dance floor, good live music, lively atmosphere, and, most importantly, the boogie factor

Hu'u Bar
SOS Rooftop Lounge at Anantara Seminyak
Double Six Club
The Cave
Bacio

Best place to get wasted

Venues that encourage, support, and fight for your right to party. Consider the quality and variety of drinks

The Gallery
De Ja Vu
The Living Room
Red Carpet
Naughty Nuri's

Best new bar or club

Recently opened bars or clubs that have made a statement in the scene

Rock Bar
The King Cole Bar at the St Regis Bali Resort
The Cave
The Gallery
Envy Bar and Restaurant at Holiday Inn Resort

Best party

Quite simply, events that rocked the island in the past year

The White Party at Ku De Ta
Steve Aoki at Klapa
Shake Break Bounce at Batu Belig Beach
The Junction House Music Festival
Baliday Bash featuring Michael Franti and Friends at Oceans27



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to dine for



this page
wagyu beef in all its
meaty glory

opposite page
a grinning chef is always
a good sign



crash taste yummy

amandari resort's food extraordinaire **christian hinckley** cooks up a five-course degustation menu complete with wine pairing for us to savour and judge. for this occasion, we brought in a foodie specialist, **sofia sagan**, with an experienced set of taste buds to give us some enlightening insight on chef hinckley's concoctions. bon appetit!

text annisa dharma images james frampton

to dine for

the specialist

Italian Sofia Sagan has been a foodie and a critic – separately – for most of her life but it was only recently that these two self-proclaimed identities combined to make her one firecracker of a food taster. She shares her two cents through witty and brief comments on each layer of Christian Hinckley's five-tiered masterpiece from a light-hearted perspective. Sofia never fails to entertain with whatever comes out of her mouth about things that come into her mouth.

the chef

Christian Hinckley is the winner of *hellobali's* cook-off by a landslide, and rightly so. He has worked in kitchens all around the globe, including Bhutan, Las Vegas and Seattle. Currently, he is the main man responsible for Amandari's delicious food. He answers some of our questions while explaining his five-course degustation menu to us and giving us a few pointers to perk the palate.

what is the most versatile cooking ingredient for you, and what is your favourite way of cooking it?

Eggs. My favourite preparation would be poached. It's so rewarding to puncture the solid white and watch the yolk flow out.

as a chef, what is your pet peeve? When people ask: "What's good today?" There is no correct answer to the question. Recommendations regarding what the chef enjoys are welcomed, however the ultimate decision lies within the guest.

as an eater, what is your pet peeve? Inedible garnishes. If I can't eat it then I don't want it on my plate. Does a twig of rosemary really add more flavour to the dish than if you actually put rosemary in the dish? I think not.

if you could prepare a meal for anyone – dead or alive – who would it be? My grandmother Nola who, thankfully, is still alive. She was very instrumental in helping me find my passion for food and was always supportive of me living out my dream.

how does it feel to be named favourite chef as voted by *hellobali* readers? Great! I was a bit shocked to win due to all the competition I



christian's top ten cooking tips

Parsley, sage, rosemary, and thyme are only good together in a song.

When in doubt, throw it out.

There is no such thing as a little garlic.

He who fails to plan, plans to fail: have a beginning and an end in mind when executing any dish.

When baking, follow recipes. When cooking, follow your instincts.

Use all five senses when cooking. Once you master this you won't need to use recipes.

Remember that "rare" does not mean raw, and "well done" does not mean burned.

Whatever you cook will only be as good as the product that goes into the dish, so try and use the best of what's around.

Season to finish. You can always put more salt or pepper in, but you can't take it out.

Know your food. What it is, where it came from, and most importantly, how it got there. Then decide what you are going to do with it.

was up against; they are all incredible chefs. It's great to be able to do this for my staff and for Amandari. I am just one little piece of a very good team here at Amandari and I want to thank all of the staff for their hard work, dedication, and being receptive to learn and grow as chefs. They make my job fun and enjoyable, which is the best recipe you can have to produce delicious food. I truly believe that food is a conduit for energy and if it's not positive then your food won't be either. Lastly, thank you for all the support from those who voted.

the food

tuna tartare – truffle mayo, quail egg, crisp shallots, teriyaki glaze paired with cuvée brut elisabeth rosé by billicart salmon, 1999

CHRISTIAN SAYS: "I think one of the best products to work with in Bali is tuna because it is so flavourful and fresh. This dish combines the flavour and softness of the tuna with the crispness of the shallots. The sweet and sour flavour profile of the teriyaki with the earthiness of the truffle brings it all together, with the mayonnaise and egg to help smoothen it all out."

SOFIA SAYS: "Smooth, tender but not too soft, and hits just the right spot. These are qualities that make a good tartare, and also the perfect man. Such a rare combination – in a man, that is."

haricot vert – green beans, frisée, poached egg, pistachio, tarragon with trimbach pinot gris, 2005

CHRISTIAN SAYS: "This is my version of a classic French bistro salad. The colours and textures really jump off the plate. The crispy beans balance out the slightly bitter frisée. Pistachios and tarragon go very well together and brings richness to this salad while the poached egg brings the acid and oil in the vinaigrette to a creamy consistency."

SOFIA SAYS: "Haricot vert is simply green beans, but this salad is anything but simple. It's a *melée* of textures, flavours and sensations. But I must say, the pistachio steals the show. Maybe I'm just a softie for nuts."



a taste of india at The Westin Resort Nusa Dua, Bali

Meet our New Indian Chef De Cuisine, Mohan Singh Rawat. He brings with him a wealth of Indian culinary expertise to satisfy hearty appetites. Passionate about the relationship between food and culture, Mohan will showcase a rich selection of Indian food at the Veranda Restaurant with signature dishes featured on the Resort's in-room dining menu. A special catering service for any type of celebration or occasion can also be arranged.

With years of experience working in New Delhi, which is renowned for its distinctive food delicacies, Mohan specializes in northern Indian cuisine including galouti kebab, dum ka murgh and nalli nihari. His creative menus include authentic fare as well as nutritional dishes that are rich in flavour and complement the healthy lifestyle concept of Westin.

So come and sample Mohan's cuisine at The Westin Resort Nusa Dua, Bali and get a taste of India!

For more information or to have Chef Mohan create a special menu for your function, please visit westin.com/bali, call 62. 361.771906 or email: dining.bali@westin.com

THE WESTIN
RESORT
NUSA DUA
BALI



to dine for



barramundi – black beans, olive, tomato, caper, roasted capsicum, paprika with brunello di montalcino, sangiovese 2003

CHRISTIAN SAYS:

“A take on a southern French *provençale* preparation I really love. Again, another tasty regional fish that is the highlight here. The special addition that brings it all together is the paprika; it lends a nice spicy sweetness that also makes the dish visually pop.”

SOFIA SAYS:

“Fish with red wine? Interesting. I do not oppose, though, especially since this particular wine is one I hold so dear; one of the rarest wines of its time right around the end of World War II, and made from clones of the original Sangiovese grape. The cherry tomatoes are like bursts of tangy sunshine, and balance the dense, earthy sensation of the puréed black beans. Very nice touch indeed. I must say this is my favourite dish out of all five.”

“tokusen” wagyu beef ribeye – sumatran beef, celeriac, broad beans, baby potato, verjus sauce, fried leek with blue eyed shiraz, 2007

CHRISTIAN SAYS: “This is the first wagyu beef to be produced in Indonesia. Here, I prefer a higher fat content since the steak should be the highlight. The marbling is six to seven so it’s nice and fatty. Fat is flavour.”



clock wise from left: green beans; barramundi; topped off with chocolate mousse is a treat indeed



it glides rightly on the tongue. The beans are *undis*, a Balinese black bean that have a sliver of savoury aftertaste, such a great accent since the dish is so sweet.”

chocolate mousse and black forest ice cream with muscat beaumes-de-venise “chant griolles” by paul jaboulet ainé, 2005

CHRISTIAN SAYS: “This dish needs no explanation. The key here is to find the best chocolate you can find.”

SOFIA SAYS: “Speaking of guilty pleasures. This dessert has left me speechless. Death by chocolate is the best way to bite the dust. The fruity flavour of the sparkling wine mollifies the rich, dulcet taste of the dessert; the zesty acidity of the wine is the perfect soother. I would prefer a larger portion of the black forest ice cream, though, but the crispy wafer makes up for that. I am content, but then again it might just be the chocolate overdose.” •

SOFIA SAYS: “A sweet dish. I say this in the most literal sense. The wine adds to the saccharine overload. I am not complaining, please don’t get me wrong. The high fat content of the meat makes this dish such a guilty pleasure,



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