



kitchen wars

the island's finest chefs battle it out against each other

indian grazing
liquid fire arak
the mystical wonders of batur

food fight

The best way to present the fine skills of various chefs in Bali is by putting them head to head doing similar tasks. We have chosen nine extraordinary chefs whose creations have been praised by many to participate and show off their knowledge and skills in creating a tasting menu with specific guidelines. After gruelling research, a lot of experiments and a profound process of creativity, each has come up with the following menus. Menus which might lead them to the glory and honour of becoming our favourite chef in Bali.

how we did it

We have asked each chef to create an imaginary five-course tasting menu following specific guidelines, which involve particular types of dishes from different parts of the world. Not only do the chefs have to follow the instructions from each course, but they also need to work the whole into a flowing and well-balanced meal.

The instructions for the tasting menu are courtesy of Chris Miller, former executive chef of both Uma Ubud and

COMO Shambhala Estate at Begawan Giri who is now the executive chef of The Metropolitan Bangkok.

the dishes to be created

AMUSE-BOUCHE – Japanese: this course has to be all about umami. Let's keep it seafood, extravagant, and raw.

APPETISER #1 – Thai: awaken the palate with plenty of what the Thais do best (I'm not telling you). Extra points for every fermented item used. Double bonus points for keeping it mostly vegetarian (not vegan though).

APPETISER #2 – Indonesian: any part of the archipelago you want. The more obscure the better. Footnotes required.

MAIN COURSE #1 – Chinese: this course has to be all about poultry, classic Chinese cooking methods and something citrusy.

MAIN COURSE #2 – French: game animals should be main course here. Baby game animals are even better.

DESSERT – Italian: got milk? Dairy reigns supreme here. Double points for multiple temperatures and textures.



Brandon Huisman
THE BALE

“One of the island's best fast food joints is Mie Ayam Pak Gondrong, Kampial, Nusa Dua. For Rp. 5,000, you will experience heaven in a bowl. They are hearty portions but you rarely walk away without having a second helping.”

AMUSE-BOUCHE

Kumamoto oysters, pickled shiitake and toro relish, dashi gelee.

APPETISER #1

Fermented soy bean and basil braised Thai eggplant, som tom slaw.

APPETISER #2

Ra'e rete, coconut braised canine flesh and blood stew – a delicacy from the Island of Flores, often eaten on special occasions or holidays (Verified by our restaurant manager's father, as a childhood favourite).

MAIN COURSE #1

Crispy Oriental roast pigeon, Shaoxing wine and blood orange glaze, seasoned salt.

MAIN COURSE #2

Spiced seared chevreuil venison, apple turnip conserve, melted leeks and caramel jus.

DESSERT

Warm honey poached figs, candied pistachios, grappa mascarpone cream.

Chris Salans

MOZAIC

“Caviar, truffles, turbot fish, and all the other top-dollar delicacies served in the top restaurants of the world are overrated. Does one really need the most expensive ingredients in the world to make the best food in the world? I don't think so. I'd rather spend my money on great food than complicated food.”

AMUSE-BOUCHE

Sashimi-quality bluefin tuna cube in a Japanese broth with imperial caviar and candied yuzu zest.

APPETISER #1

I don't know Thai cuisine well enough to answer this one within your specs but if I was to serve this menu I would do: spiced king prawn and pomelo salad with lots of ebi, fish sauce, fresh herbs and spices.

APPETISER #2

Again I am choosing a dish that I would serve to my guests (versus a dish that I've tried before but know for sure that more than half

of my guests would not eat, ie bee cocoon lawar): a modernised version of a seafood bumbu kuning where a selection of fresh seafood (langoustine, scallops, king prawn, soft shell crab, baby squid fish, etc) would be served in an emulsified broth of seafood stock (made from the trimmings of the seafood mentioned previously) and bumbu kuning gently infused with fresh laksa leaves.

MAIN COURSE #1

A drunken chicken I believe it is called – I've had it once. Cooked in a clay pot, once you start eating it you can't stop until it's finished. This dish would cleanse the palate from all the previous spicy food in order to allow you to enjoy the following more subtle ingredients to come.

MAIN COURSE #2

Baby lamb it is. Served with a cardamom caramel, yogurt agar-agar, roasted eggplant caviar, toasted spices and a fresh curry leaf infused demi glace.

DESSERT

Smoked milk ice cream served with chewy/dehydrated candied celeriac, truffle honey and soy milk espuma. How's that for textures?



Budiyo

THE ROYAL SANTRIAN

“Foie gras is one of the most overrated foods because of its high content of fat and it is also overpriced.”

AMUSE-BOUCHE

Japanese scallop, new-style salmon sashimi, tosaka, avocado wasabi and balsamic reduction.

APPETISER #1

Young papaya salad with tamarind sauce and toasted nut.

APPETISER #2

Marinated chicken in Pasundan jelly sauce elly served with rice cakes.

MAIN COURSE #1

Pigeon with garlic ginger and citrus sauce.

MAIN COURSE #2

Duck confit with roasted baby potato over Arabica fig sauce.

DESSERT

Deep-fried ice cream, strawberry ragout.

Christian Hinckley

AMANDARI

“Parsley is overrated. Although I do enjoy the taste and have appreciation for it, usually it’s used as an afterthought. ‘This dish is missing a bit of colour’, the chef says, ‘let’s add some parsley, BAM!’ It tends to get stuck in your teeth too if chopped too fine.”

AMUSE-BOUCHE

Iwashi no miso tataki (tartar of sardine, miso and yuzu): sardine tartar minced with miso and yuzu juice. This is a very clean and crisp dish containing the two main umami ingredients, miso and yuzu. Sashimi-grade sardines are filleted and diced. Ciboule onions are sliced very thin lengthwise and placed in ice water. This will make them curl. Small Welsh onions are diced. This dish is assembled by adding the sardine, yuzu juice, red miso paste, and Welsh onion together and mixing thoroughly. It’s placed in a round mould for presentation and garnished with the green onion curls and toasted sesame seeds.

APPETISER #1

Yam het khao (white fungus salad): white fungus is very versatile, cheap, and keeps indefinitely. The fungus is soaked, rinsed, and drained. A wok is heated and peanut oil is added. Shallots, garlic, bird’s eye chillies, and fermented soybeans are then added. This is cooked until the soybeans are soft. Fermented fish sauce and lime juice are mixed separately and then

added to the sautéed mixture to deglaze. This dish is finished with fresh coriander leaves for freshness.

APPETISER #2

Palu basa: a meat and coconut curry from Makassar, South Sulawesi. The dish has a base of ground spices and whole spices. They include lemongrass, nutmeg, cloves, cinnamon, cumin, aniseed, chilli pepper, ginger, and galangal. After all the spices are



sautéed and fragrant you add the offal. I use tripe, beef cheek, and tongue. What makes this dish special and distinct is the coconut. After the beef is nice and browned add the roasted coconut and coconut milk. Simmer for a few hours on low heat. Finish the broth off with some tamarind paste to give it a bit of acid for a clean finish.

MAIN COURSE #1

Beggars chicken: this dish requires care to prepare but it is worth the effort. Whole chicken marinated in cinnamon, star anise, sugar, and ng ga pei (a Chinese brandy). In a wok the stuffing is prepared by sautéing pork fat, dried black mushrooms, preserved mustard stalks,

sugar, five-spice powder, and orange peel. The dough is made out of flour, water, and peanut oil. It’s rolled out until it is large enough to encase the whole chicken. The bird is stuffed, wrapped in lotus leaves, and then covered in the dough and roasted for four hours. Traditionally mud was used in lieu of dough.

MAIN COURSE #2

Gigue de chevreuil grand veneur (grand roast venison): the classic French country dish is from the 1600’s and was very popular with Louis XIV. A whole venison leg is marinated in wine, sugar, cloves, curry powder, sage, and peppercorns for ten days. The leg is turned twice daily. The meat is then larded with strips of pork fat. The leg is roasted for an hour while being basted with the marinade. It is served with pear compote flavoured with cinnamon. Rich, deep flavours make this dish fit for a king.

DESSERT

Panna cotta with compote of white nectarines: this is Italy’s homage to the pleasure of cream. It sets with gelatin to a quivering consistency and its smoothness dissolves to a sweet aftertaste. Cream, sugar, and salt are added to a pot and warmed gently. Rose petals are added to infuse flavour. The gelatin is soaked in cold water to soften and then added to the cream mixture. The mixture is then added to ramekins to cool. The nectarines are cooked in sugar and water until syrupy. Invert the custard onto a plate and the diced nectarines and the syrup are gently placed around the panna cotta.



Denny KAYUMANIS

“Nobu Matsuhisa is a celebrity chef and restaurateur known for his fusion cuisine blending traditional Japanese dishes with South American (Peruvian and Argentine) ingredients. His signature dish is black cod in miso, though his restaurant is best known in recent years for serving endangered bluefin tuna despite strong pressure from a lot of people.”

AMUSE-BOUCHE

Maguro tataki: thin-sliced tuna with sesame seed and soy wasabi dressing.

APPETISER #1

Yam neua yang: Thai beef salad with onion, lemongrass and mint leaves in spicy citrus dressing.

APPETISER #2

Lumpia Semarang: traditional fried prawn spring roll in sweet sour sauce from Semarang, Centra Java.

MAIN COURSE #1

Peking duck: crispy Chinese duck with plum jam, chutney and orange sauce.

MAIN COURSE #2

Lapin moutarde: stewed rabbit in mustard sauce, served with mashed potato and sautéed vegetables.

DESSERT

Esspressi panna cotta: Italian espresso coffee – flavoured with panna cotta, raspberry sauce and mango sorbet.

Leony

ENVY AT HOLIDAY INN BARUNA

“Free-range chickens that are fed healthy foods with seeds containing omega-3 fatty acids actually lay eggs with healthier fats in the yolks than chickens that are injected with omega-3 hormones. The free-range chickens are better for you in terms of cholesterol and blood lipids.”

AMUSE-BOUCHE

King fish sashimi, sea urchin, crispy nori, salmon roe laying on ponzu granita.

APPETISER #1

A coconut tuille of green mango and pomelo salad dressed with a chilli, tamarind and nam pla sauce, topped with pungent fermented shrimp.

APPETISER #2

Rujak cingur (the nose and upper lip of a cow) seger: blanched water spinach, bean sprouts, long beans, fried bean curd, soya bean cake, tempe menjes boiled cingur, fresh pineapple, yam beans, young mango, cucumber, star fruit and pisang klutuk, served with peanut and petis sauce (made from sweet soya sauce and fermented prawn paste).

MAIN COURSE #1

Crispy Peking duck with a side of crunchy cucumber, fresh plum and orange honey marmalade with green mandarin pancakes.

MAIN COURSE #2

Roasted marcellin with a wild blackberry reduction served with gratin dauphinois, and pan-fried forest mushrooms.

DESSERT

Chilled espresso and vanilla panna cotta under a hot mango saffron foam sprinkled with crunchy caramel.



Phillip Mimbimi

NUTMEGS AT HU’U

“I’m allergic to fast food. It is against my religion much like politics and paperwork. But if we are talking ‘best’ in a business sense, KFC on the bypass on the way to Uluwatu seems to make decent money because it is forever busy. Two words that work wonders everywhere worldwide are ‘ayam’ and ‘goreng’.”

AMUSE-BOUCHE

Haven’t been to Japan or worked with Japanese Chef. Umami translates to more meaty and savoury references. Here’s what came to mind: quick-seared Togarashi tuna with wasabi tobikko and a pickled ginger vinaigrette.

Light dusting of togarashi which is seven-spice seasoning. Smoking pan little oil. Blue fin sashimi grade one line caught, is my dream catch. Rectangle cut loin piece. Tobikko flying fish roe has nice texture with wasabi flavour that’s subtle. Dressing is light, with splash of mirin and sake, soy with touch of miso paste. Blend ginger with some of its pickling juice tastes oishi. Kampai!

APPETISER #1

What do Thais do best? Smile, eat spicy foods, military coups and breed transvestites. Won’t include the last couple of ingredients, as it might tend to get complicated.

Tho hu sai hed sarm rod: yellow tofu with mushrooms in three-taste sauce.

Tofu lightly seasoned and dusted in cornstarch. Fry crispy and set aside. Oyster and shiitake mushrooms cleaned, sliced.



Cooking everything out of a wok here. Three-taste sauce is sweet, sour and spicy. Lime juice, tomato sauce, Thai whiskey, chilli, fermented black beans, chilli sauce, sugar and garlic. Sauté, simmer, then blend. Fresh coriander to finish. Krap phom!

APPETISER #2

Version of babi guling aka babi hu’uling, incorporating ingredients and seasonings of the Balinese delicacy: roast pork belly with a lemongrass shallot salad and mango mustard.

MAIN COURSE #1

Singaporean dish with Taiwanese roots linking to China. I learned methods from a chef who has over 50 restaurants worldwide, he must be doing something right: boneless thigh of Hainanese chicken rice with kalamansi lime chilli sauce. Garlic, ginger, salt, pepper, soy, red chilli, kalamansi lime, shallots, screw pine leaf, rice, chicken fat (key ingredients). Blanching chicken in stock which the rice is then cooked in is also key. Cook medium well to keep tender and juicy. Make sure you got clean bird. Use diamonds, get diamonds. Inside tip for sauce is to remove seeds from peppers and blend slowly.

MAIN COURSE #2

Meat quality is best from south-western France. These petit d’agneau are less than a year old and never allowed to graze. Everybody has to make sacrifices in life: milk fed baby lamb shank with whipped beetroot, white asparagus and thyme jus.

Braising isn’t one of those stews left alone for hours. Check every seven to ten minutes. Mirepoix consists of parsnips, onions, mushroom trimmings and cherry tomatoes. Aromatics of garlic, lemon skin, herbs and green peppercorns. Better to use the same wine you drink to deglaze and cook. Sauce gets blended then strained fine. Finish with butter and fresh thyme.

DESSERT

Mascarpone panna cotta, with fried pistachio ice cream and caramel glazed fig. Mix sour cream with mascarpone. Fold with heated milk, cream, and sugar mixture tempering slowly. Coat pistachio ice cream with cornstarch, dip in egg batter. Crust with chopped pistachio nuts. Freeze until firm and deep fry. Crunchy outside and soft semi melted inside. Figs get glazed with brown sugar and butter splashed in Vin Santo.



Simon Blaby

KARMA KANDARA

"I used to think Gordon Ramsay was overrated, but then realised he can cook very well indeed. So I'm going with somebody else who I won't mention but has a CD of tunes to cook by while you do his recipes. Need I say more?"

AMUSE-BOUCHE

Alright. What about a very thinly sliced hand dived scallop layered with equally thinly sliced salmon belly layered over a small plate smeared with a brushing of freshly grated wasabi root?

APPETISER #1

This is feeling a bit like a game show...Jeopardy? Okay, here we go with a hot and sour jungle curry of tofu, bamboo shoots, young ginger and banana chillies. And a side dish of steamed red rice.

APPETISER #2

A very lean piece of babi guling with black beans, spicy sausage (from the pig) and a smashing

piece of crackling. Footnotes as follows: size nine and a half with a hangnail on my left foot's little toe. That was reasonably obscure, I feel.

MAIN COURSE #1

A very small yet succulent slice of Peking duck with mahogany-like skin wrapped in a Mandarin pancake and fresh spring onions. Incidentally, "something citrusy" sounds like an air freshener.

MAIN COURSE #2

Baby game animals...my goodness, you really need to sit down on a couch and talk to somebody, don't you? Anyhow, lets do a slow-roasted milk fed spring lamb rack with spearmint jelly, baby turnips, golfball carrots, sautéed parsnips and rosemary jus.

DESSERT

Hmmm...I'm thinking a semifreddo of buffalo milk mascarpone enveloped with shaved amedei chocolate on almond sponge cake with a shot of frothy milk chocolate on the side. I got milk, baby.

Stephen Seckold

OCEAN TERRACE AT THE LAGUNA NUSA DUA

"All ingredients have their place if used in the appropriate dish...but if I had to choose one I'd say truffle oil because it doesn't taste anything like a truffle."

AMUSE-BOUCHE

Champagne vinegar cured Japanese butterfish, green tea snow, Oshima cherry blossom jelly.

APPETISER #1

Salad of banana blossom, fermented bamboo shoot, mangosteen and caramelised peanuts with roasted shallot, lime and chilli dressing.

APPETISER #2

Twelve-hour confit of babi guling belly, braise of Javanese abalone, crisp babi guling skin cigar filled with sambal matah cream and young Balinese star fruit.

MAIN COURSE #1

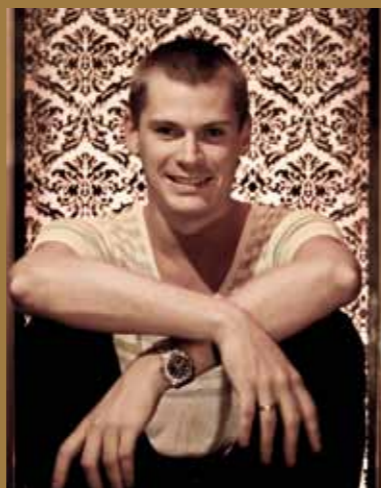
Flavours of a Peking duck – duck consommé spheres, terrine of breast, hoisin fluid gel and Mandarin pancake, shredded leg and crisp skin salad, chilled shallot and cucumber soup.

MAIN COURSE #2

Spit roasted willow grouse, pressed game jus, white alba truffles, dehydrated black olive and white chocolate whip.

DESSERT

Warm liquid gnocchi di latte, blackberry semifreddo, gratinated peach and vincotto sabayon.



NUTMEGS

dining at hu'u



"global eclectic cuisine coupled with a candlelit dining experience that never fails to deliver"

VOTE FOR YOUR FAVOURITE CHEF!!! This feature is also aimed to find *hellobali* readers' favourite chef in Bali, which we will announce in our August edition. To make sure your favourite chef wins, go to www.hellobalimagazine.com. The online voting lasts until June 30.

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