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BALI & BEYOND

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BALI & BEYOND

General Manager GOESTAMAR ARDIBRATA goestamar@baliandbeyond.co.id

Senior Editor RISTY NURRAISA risty@baliandbeyond.co.id

Junior Editor JOSEPH WANG joseph@baliandbeyond.co.id

Editorial Advisors A.A. GEDE RAI, JOHN M. DANIELS

Graphic Advisor WENIAR PRAMESTI

Senior Graphic Designer I PUTU PARTAJAYA putu@baliandbeyond.co.id

Web & Graphic Designer MELIYANA SANTOSO meli@baliandbeyond.co.id

Advertising & MarComm. Manager D. ARIEF SENOAJI arief@baliandbeyond.co.id

Senior Advertising Sales Executive MEE WAURAN mee@baliandbeyond.co.id

Advertising Sales Executive I PUTU RAI SUTRISMA rai@baliandbeyond.co.id

F&A Supervisor A.A. KETUT SUKERTI agung@baliandbeyond.co.id

Accounting Staff KADEK YULI MARISNA yuli@baliandbeyond.co.id

GA & Personnel Adm GEDE ADARA adara@baliandbeyond.co.id

Distribution NYOMAN TRI HARIAN SAPUTRA nyoman@baliandbeyond.co.id

Contributors

ANGGARA MAHENDRA, BAYU RAHANATHA, MELIANA SALIM, RIZKI PRADANA

Jakarta Marketing Services/Subscription

RISKA WAHYUNINGSIH riska.wahyuningsih@baliandbeyond.co.id

Tel: (62-21) 727 964 09

Publisher

PT. BUMI DIAN KUSUMA

Commissioner

SOETIKNO SOEDARJO

Director

MAULANA INDRAGUNA SUTOWO

Division Head MRA Printed Media

INDRIATI WIRJANTO

Printing

PT. SUBURMITRA GRAFISTAMA, JAKARTA

OFFICE

Bali White House

Jl. Dewi Sri No. 23 Block IV, Kuta 80361-Bali

Tel: +62 361 8868601-2, Fax: +62 361 750075

E-mail: mag@baliandbeyond.co.id

http://www.baliandbeyond.co.id

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BALI GOVERNMENT TOURISM OFFICE
Jl. S. Parman, Niti Mandala Renon, Denpasar
Tel: (0361) 222 387, 226 313 Fax: (0361) 226 313



A member of



www.skalinet.net
skalbali@dps.centrin.net.id

CONTRIBUTORS



ANGGARA MAHENDRA

is a Balinese photographer based in Denpasar. He is currently working on personal documentary projects related to cultural, social, and environmental issues.



BAYU RAHANATHA

is a lecturer at Udayana University and a Marketing Communication specialist. He recently started his own business in tourism yet still finds time to continue his writing hobby.



MELIANA SALIM

An accidental writer, a closet photographer and a restless traveler (with an old European soul) who finds solace in scuba diving, spontaneous road trips and a hot bath, loves gourmet picnics, street food and great wines, resents being called a "blogger" or worse, a "digital nomad", and dreams of living in an Eco-capsule in every continent.



RIZKI PRADANA

is a self-taught writer with a degree in architecture. He has one foot in Bali and another in Jakarta. A big fan of movies, comic books, TV series, architecture, and food – these are the topics he likes to write about.



Welcome to the Jungle!

THE PERFECT GASTRONOMIC GETAWAY IN BALI
FOR YOU TO ENJOY THE SIMPLE PLEASURE OF
SUMMER LIVING AND DINING.

There is always that one evocative summer that changes you: the lingering memories of a sweet romance; long gourmet brunches with great friends; endless sun-drenched afternoons celebrating the pure joy of doing absolutely nothing – and what better place to enjoy summertime feasting

and living than at the newly-opened Jungle Fish in Ubud?

Take the culinary road less travelled across Bali and head to the hills above Ubud to the Chapung Sebali Resort & Spa in the traditional artists' village of Keliki. The resort itself has been a well-kept secret retreat for those in the know for many years. Thanks to the recent

buzz surrounding the unveiling of Jungle Fish, now everyone is flocking to this chic restaurant, pool, deck, and bar.

MEET THE CHEF

Sitting stylishly on the side of a mountain overlooking the Osh River Valley, the split-level Jungle Fish embodies the eccentricity and eclecticism of its Danish owner Niki Nasr, a charming, mysterious furniture designer and a long-term resident of Bali. Together with his Australian architect friend Rob Sample, Nasr took inspiration from the surrounding natural beauty and combined it with a modern and edgy mid-century Scandinavian design, the warm elegance of Balinese aesthetics, and his sleek signature style.

The contemporary Mediterranean menu of Jungle Fish, crafted by Greek Executive Chef Georgios Giannoulis, evokes the spirit of the sun-kissed region, where cuisine is a philosophy and the art of eating is a palpable passion embraced by all. Having access to extensive organic gardens scattered throughout the estate is an enviable luxury for any cook, and Giannoulis is one lucky chef! Fresh, home-grown organic vegetables, aromatic herbs and basmati rice are right on his doorstep – an advantage he takes fully, transforming nature’s bounty into his vibrant, seasonal menu.

It is easy to be charmed by Giannoulis’ colorful dishes, as each one of them is his personal culinary journey of respectfully marrying robust Mediterranean essences with bold Asian flavors and locally sourced premium ingredients. Summer is for feasting and feast we did, starting with the succulent grilled octopus (the chef’s favorite dish) chargrilled to perfection to bring out the sweetness of the delicate meat, and marinated with lemon, oregano and Pernod sauce. The calamari, the ultimate crowd pleaser, is light, crispy, and served with a fiery harissa mayo dip.

The Greek salad is a summer classic best savored sitting on the sunny terrace and taking in the spectacular view. Giannoulis’ version boasts the freshest tomatoes, cucumber, onions, and herbs from the gardens with capers, olives,

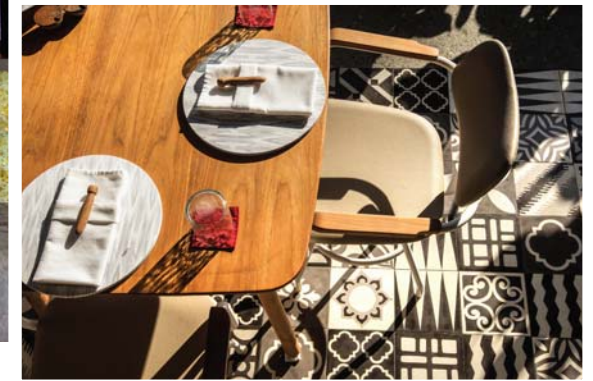


This beautiful food evokes the spirit of the sun-kissed region of Mediterranean created by Giannoulis

and creamy feta cheese mousse. My personal favorite is the roasted beetroot salad with goat cheese brûlée, orange, onions, watercress and toasted hazelnuts – a timeless combination that lets the beetroot’s sweet depth and earthiness shine through. It’s definitely a salad with a wow factor.

The chicken with lemon-herb

pesto, presented with a side of pretty purple potato salad, is one of the most memorable poultry dishes I’ve ever had. Tender, juicy and subtly spiced, it’s sophisticated in its simplicity. If you’re craving for something from the sea, opt for the white snapper served with an elegant fennel salad, couscous and bumbu Bali – a tasty concoction



of traditional Balinese spices.

No feast is complete without a sweet treat. Giannoulis brings out his signature dessert: the chocolate soufflé with vanilla ice cream and diced mangoes – a perfectly sweet ending to a delightful meal fit for the Greek gods.

THE JUNGLE STAR

The undeniable star of Jungle Fish is, as the name cleverly implies,

its 35-meter infinity pool at the lower level, facing the lush green ravine. Who needs the sand and the sea when you can listen to nature's living orchestra? For a fee of Rp. 150,000 net/person (fully redeemable for food and beverage), non-hotel-guests can soak up the Bali sun in one of the Jungle Fish's cool cabanas or lively sun loungers, take a dip in the swimming pool, sip fun cocktails, and have an evening

picnic barbecue or enjoy the Sunday brunch in style.

Inspired by the ocean, the impressive bar area features a floor-to-ceiling recycled glass mosaic meticulously designed by Niki Nasr. The pool deck interior features a volcanic rock backwash and dark ironwood enlivened by the colorful, striped daybeds, and a crimson-lit wooden ceiling. Forget the beach club, the true style is in the jungle!

Summer seduces with a dose of escapism; inspiring a rediscovery of the pleasure of food, a reality uncheck, an urban detox and a time to rekindle romance, kinship and friendship. The tans will fade but the memories will last forever. ■

By Meliana Salim

Jungle Fish

Chapung Sebali Resort & Spa
Jalan Raya Sebali, Keliki, Ubud
(0361) 8989 104
www.junglefishbali.com



ALL FOOD PHOTOS BY MELIANA SALIM
ALL OTHERS COURTESY OF JUNGLE FISH