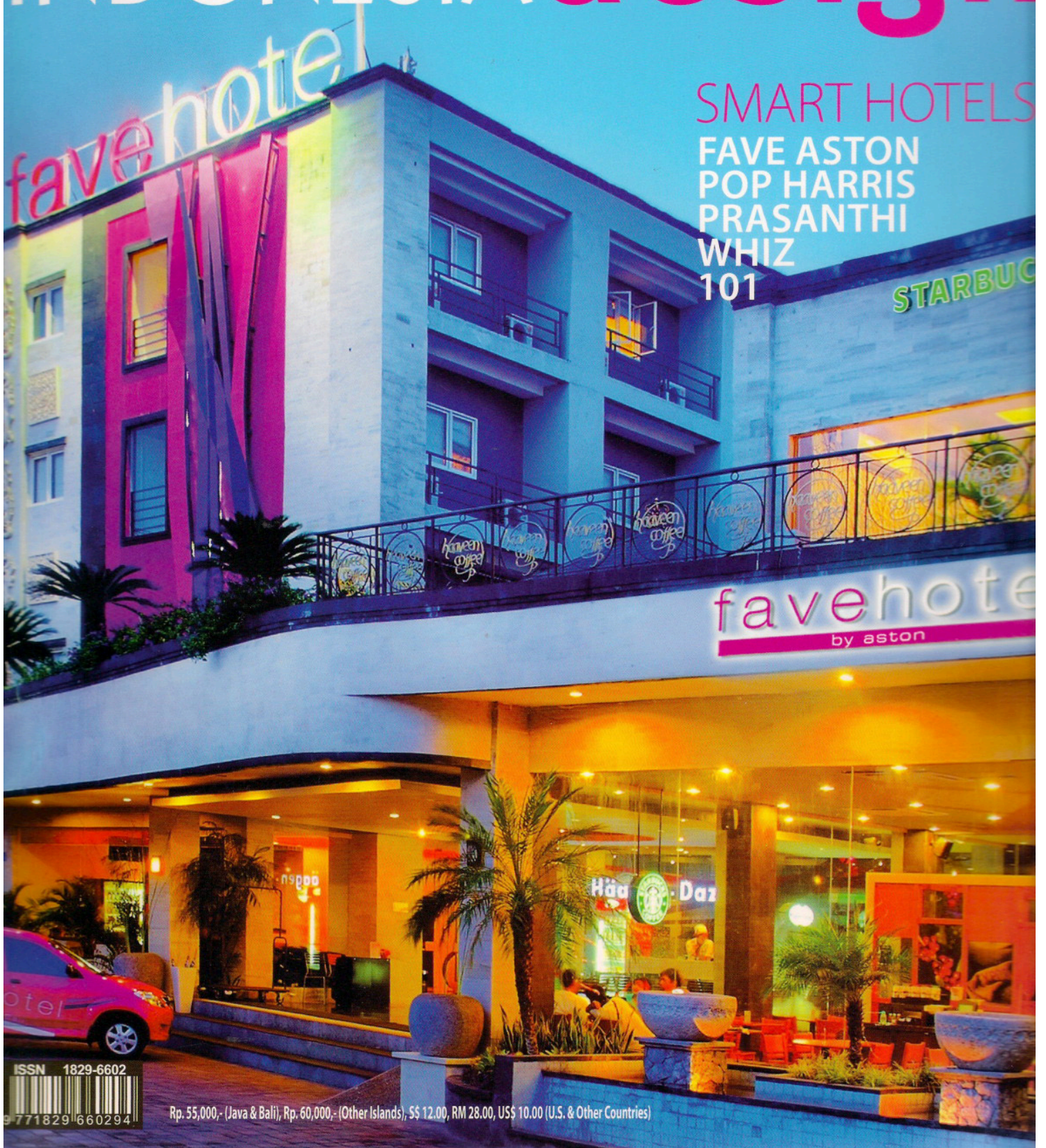


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THE EPICUREAN BISTRO

TEXT & PHOTOS BY MELIANA SALIM

Ubud's legendary Amandari needs no introduction. Amidst the burgeoning scene of modern, swanky villas and major resort overhauls, Amandari has remained true to its pioneering roots: understated elegance in its classical Balinese architecture (by the visionary Australian architect Peter Muller) complemented with the impeccable Aman experience. Die-hard "Aman junkies" swear by it. Envious hoteliers strive to mimic it. But it is this quintessential Aman trait that has earned the exquisite boutique chain – the brainchild of Adrian Zecha – numerous awards, industry respect and global admiration.

The Restaurant at Amandari, headed by a young, poised American chef, has been the talk of the island of late. Executive Chef Christian Hinckley joined Amandari in mid-2009, just in time to celebrate the resort's twentieth anniversary.

Chef Christian's unique culinary adventures range from apprenticing as a Sous Chef with "Pope of the Palate/Chef of the Century" Joël Robuchon at The Mansion (the first and only 3 Star Michelin Guide Winner in Las Vegas to date), to managing the kitchens of Amankora, a 5-lodge, 72-room exclusive retreat in the Kingdom of Bhutan. He is recently



ABOVE: EXECUTIVE CHEF CHRISTIAN HINCKLEY

LEFT: IBERICO HAM, SUN DRIED TOMATO, OLIVES, MESCLUN MIX, GRILLED ARTICHOKE, MANCHEGO CHEESE, OLIVE OIL

RIGHT: FOIE GRAS TORCHON, BLACK PEPPER AND PINEAPPLE RELISH, BERRY COMPOTE, BRIOCHE, FLEUR DE SEL

crowned "Most Favourite Chef in Bali" by the readers of a national magazine.

A graduate of the Dubrulle Hotel and Culinary Institute of Canada, Chef Christian calls upon his training in French cuisine and his love of molecular gastronomy in perfecting his signature style: modern bistro cuisine with simple, elegant presentations, respectfully utilizing the freshest local produce and spices. The result: epicurean delights par excellence – lovingly prepared to wow the discerning palates of bon viveurs. The Restaurant offers an archipelago menu featuring specialty dishes from all over Indonesia, western and Indonesian à la carte, daily set menus, and a decadent 5-course degustation menu with wine pairing for the adventurous foodies.

Chef Christian's signature dish – a foie gras torchon with a black pepper and pineapple relish, berry reduction, and brioche – reflects Aman's philosophy summed up by Zecha: "Simplicity is the essence of elegance".

CONTACT INFORMATION

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