

FRENCH TWIST

Bali's Kafe Warisan may be gone, but it has a worthy successor in Métis. BY JOHN LANGENHEIM



ROOM WITH A VIEW
The lounge at
Métis.

UNTIL ITS LEASE ENDED IN OCTOBER, French fine-dining restaurant Kafe Warisan was an institution in Bali for more than a decade. But far from packing up their pots and pans, founders Said Alem and chef Nicolas “Doudou” Tourneville have instead opened **Métis** (6 Jl. Petitenget, Kerobokan Kelod; 62-361/737-888), a sort of Kafe Warisan 2.0, close to their original site in Seminyak. The new venue comprises three dining spaces, a lounge, a patisserie, a trio of boutiques selling luxury accessories and antiques, and a deck that seems to float above the neighboring rice paddy.

With a kitchen six times bigger than his old one, Tourneville is supplementing his cornerstone French cuisine with Asian and Middle Eastern dishes and adding au courant techniques like *sous-vide*. The increase in scale hasn't diminished the food quality one iota—new creations like the king crab with seaweed ravioli in white-truffle *beurre blanc* (your eyes will close in deference) jostle with legends like the pan-seared foie gras with raspberry

reduction, which takes pride of place on a dedicated foie gras menu.

For the design of Métis, architect Shinta Siregar took her cues from Kafe Warisan, building a three-sided pavilion enclosing an open courtyard. She also added acres of space, including a 1,000-square-metre lawn that will accommodate occasional jazz performances. The overall effect is both elegant and causal, mixing contemporary colonial stylings with traditional Javanese themes and materials, which are ingeniously repurposed to thoroughly modern effect: ceilings feature whitewashed *bedeg* (plaited bamboo), while the rosette motif on the laser-cut iron screens is based on a batik sarong that Siregar's mother once gave her.

Diners were flocking to Métis long before the November 27 grand opening, often filling all 280 seats on weekends. Functions are already taking place in the second-floor private dining room and in the wine cellar, which doubles as an intimate dining space. “I didn't expect so many people right from the start,” Tourneville says. “I'm very surprised.” He needn't be. For fans of his cooking, Métis is a welcome successor to Kafe Warisan—bigger, yes, but every bit as warm and convivial. ©

BIBLIOTHÈQUE/ JAKARTA



Don't be fooled by its name: Jakarta's newest restaurant doesn't lend out books or host reading groups, but it does let you eat at its tables, and positively

encourages chatter. In fact, the only apparent connection between Bibliothèque and a library is its design. Floor-to-ceiling bookshelves, oversize green-leather sofas, and dark-wood furnishings set an academic tone, offset with an elevated DJ booth and mood lighting. The menu bounces between classic European cuisine—crispy duck leg with Lyonnaise potatoes and a honey-orange sauce—and Middle Eastern favorites, from meze platters, falafel, and baklava to a good-sized lamb shank served with yogurt and pita. End the evening with cocktails on the candlelit patio—one of the most pleasant alfresco areas you'll come across in the Indonesian capital (*Sampoerna Strategic Square*, 8 Jl. Jendral Sudirman Kav. 45-46; 62-21/5795-6978). –NATASHA DRAGON

RESTAURANT MARTÍN/SHANGHAI



For his first venture outside of his native Basque Country, three-star Michelin chef Martín Berasategui brings haute Spanish cuisine to Shanghai.

Set in the historic 1921 Villa Rouge, a handsome red-brick mansion inside Xujiahui Park, Restaurant Martín is plush, yet homey, in design: old gramophones and leather sofas fill the cigar bar (which also hosts live jazz bands), while tables are laid out in a series of rooms across the building's two levels. Food-wise, Martín also runs on dual tracks. Simple Spanish fare—suckling pig, hearty paella, *croquetas*—sits beside signature Berasategui dishes like peach gazpacho with seawater jelly and red snapper with edible crystallized scales. As toothsome as the tasting menu is, the restaurant's greatest allure might just be its outdoor terrace: a sunken nook enveloped by camphor and plane trees extending back into the cool of the park (811 Hengshan Lu; 86-21/6431-6639). –PETRINA PRICE