

## EXPLORE BALI

# MÉTIS BALI

STOP  
OVER

Treat yourself on the last night of this enjoyable golf vacation at one of Bali's finest culinary journey, Métis Bali.

Métis might initially mean a mix of two different origins but from the very moment you step into their world, you realize that Chef Nicolas 'Doudou' Tourneville and Said Alem, the infamous Kafé Warisan tandem, created a new level of art de vivre in the dining Bali scene. They dared merging the best of their favourite worlds and translated their passion for sublime gastronomy and beauty in the most exquisite way. One experiences uncompromised high quality, skillfulness and perfection both in their succulent culinary compositions and in the incomparable ambiance of this unique venue with unrivalled flair. The overall design translates the most beautiful local materials and traditional themes into a modern looking, stylish chic yet comfortable venue. The designer Shinta Siregar combined glass walls, sliced bamboos, stones, shiny floorings and natural timber with a crescendo of warm earth-inspired tones into a place that enhances the unsurpassed beauty of the surrounding rice fields with great subtlety. The common thread in their concept, may it be in the bar, the casual lounge or the dining area is a perfect mix of elegant, contemporary French-inspired colonial style with discrete yet highly refined local accents such as unusual tropical flower arrangements, the superbly crafted tableware that delicately enhances the recurring nature-inspired themes.

When Chef Nicolas 'Doudou' gets up in the morning, you can never be sure whether a new extraordinary idea about combining certain ingredients has not come up to his vibrant, creative mind. While staying faithful to his style of Haute Cuisine inspired by French-Mediterranean influences, Chef Doudou keeps re-inventing ways of cooking and regularly adds new tantalizing creations to his menu. Although some products are still hard to get by in Bali, Chef Doudou will not compromise on quality and always seeks the pearl in the produces he uses in his gastronomic masterpieces. He intentionally designed his kitchen unusually spacious and with great sensibility toward his international clientele with specific dietary needs, adding separate meat and fish processing rooms to the main kitchen area. He blends all the traditional savoir-faire he has gained over the years with the audacity to remain open and innovative towards new divine combinations of textures and flavours, creating exciting tantalizing fusions such as the Bamboo Lobster Ravioli with Japanese Seaweed, White Truffle Beurre Blanc.

The dining area, in which his culinary brilliance can eventually be savoured at lunch or dinner time, can comfortably hold up to 160 persons. It was skilfully set in a U-shaped patio that allows the blow of a gentle breeze and offers a gorgeous view onto swaying rice fields from all tables. At night, the alfresco dining area becomes an even more romantic setting for those who wish to take the stars as witness for Chef Doudou's luscious compositions. Chefs Doudou might be the conductors of the kitchen orchestra but it is indubitable that Said is the brilliant maestro on the front line. His affable character, his charismatic presence and his decade-long experience in the Bali dining scene definitely distinct him as the perfect person to put the new Métis art de vivre onto stage. Said always personally sees to it that his exceptionally well-trained staff put an impeccable finishing touch to



Try Métis Legendary Pan Seared Hot Foie Gras, Port and Raspberry Reduction, Morelo Cherry, Roasted Apple

everything they do. Like a wizard, he keeps transforming his wealth of knowledge and his ceaseless inspiration into the perfect celebration scenes.

Chef Doudou and Said have fulfilled their dream of widening the classic culinary experience beyond its usual marks by also introducing three boutiques offering a great tribute to the incomparable South-East Asian artisanship. They have selected some fabulous pieces of artistic jewellery from their favourite international designers located in Bali as well as luxurious woman accessories such as revived classic Batik sarongs and superbly crafted pouches. Their exquisite taste is also visible in every item of fine and tribal art displayed in the gallery of antiques, a secret address for the most passionate collectors. The fine-dining scene has definitely been taken to a new level in Bali in recent years but very few can proud themselves to reach the unsurpassed excellence offered by Chef Doudou and Said at Métis. This overall sensory experience can only remain a cherished moment of one's stay in Bali and is definitely not to be missed! Reservations for dinner are necessary since Métis daily attracts many gourmets from the local expatriate community and abroad.

## OPERATING HOURS

From 11 AM up to 1 AM – Monday to Saturday  
From 5 PM up to 1 AM – on Sunday  
Boutiques from Monday to Saturday from 11 AM – 12 PM  
Sunday from 5 PM – 12 PM  
Lunch Menu : Monday to Saturday 11 AM – 4 PM  
Dinner Menu : Monday to Saturday 5 PM – 11 PM  
(High season until 11.30 PM)

Lounge Menu : Monday to Saturday 4 PM – 1 AM  
Sunday 5 PM – 1 AM

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