

## **BALI'S BEST EATS BY FOODIES, NAMES 2019 AWARDEES**

Bali, 5 December 2019 – The list of the Top 40 Best Restaurants 2019 was revealed today at the second annual Bali's Best Eats by FoodieS Awards presented by AQUA Reflections at The Ritz-Carlton, Bali. Special awards were given to Métis, the sensory, French-Mediterranean fine dining venue in Seminyak as Restaurant of the Year, Agung Gede, a passionate culinary artist and executive chef of The St. Regis Bali Resort named as Chef of The Year and Bar of The Year, presented by Hendricks Gin was given to 40 Thieves, an intimate, speakeasy bar. With over 7,100 restaurants on the island, this year's list scrutinizes the top dining establishments in the diverse and ever-evolving gastronomic scene of Bali.

In the last five years, a remarkable food scene has emerged in Bali. The palates of diners have sharpened, while restaurateurs have created venues and menus to rival other hotspots on the map of international cuisine and foodie culture. Globally, ethical and impartial awards are shaping the taste of diners and inspired chefs and restaurateurs.

After the successful maiden awards last year, FoodieS Magazine, Indonesia's leading English-language publication on food and beverage, together with Reflections, Indonesia's finest mineral water, has once again brought Bali's Best Eats Awards & Guide back for 2019. It's now time for the culinary creations, excellent service and superior dining experiences available in Bali to get the acknowledgement they deserve.

Jed Doble, the Publisher of FoodieS Magazine said, "It's time to shine a spotlight on the restaurants of Bali that will be visible throughout the nation, the region—and beyond. We are humbled and excited to manage the Bali's Best Eats Awards, showcasing who excelled in the local restaurant scene and introduce those culinary stars to even greater audiences. The idea of the awards is to show people the diversity of local restaurant scene, push chefs and restaurateurs from their boundaries and drive culinary creativity and excellence. All in all to ensure that every night is fully booked at those restaurants."

Métis which maintains its spot as one of the Best Fine Dining establishments, claimed top honors as Restaurant of the Year for 2019. Led by executive chef Nicolas "Doudou" Tourneville and managing director Said Alem, the modern French-Mediterranean dining destination offers flawless service and a sensory dining experience with reinvented techniques that exceed expectations and leave guests coming back for more.

Agung Gede, a native Balinese who since its opening, has been advancing the growth of the culinary department of The St. Regis Bali Resort, especially in their fine dining restaurant, Kayuputi, was given the title of Chef Of The Year 2019. Most recently recognized as Champion Of Masters at the WorldChefs Battlefield 2019, the award-winning, creative culinary artist pours his heart and soul onto a sketch before plating the gourmet art. Masterfully, he comes with ingredients combined to create a unique gastronomy experience in a simple yet elegant approach.

A New York, 1920s speakeasy bar whom since its opening back in 2017, was named Bar of The Year 2019. 40 Thieves has garnered a loyal cult of like-minded enthusiasts and set Bali's standards for the discerning drinkers seeking after craft cocktails, artisanal spirits, and flamboyant hospitality. The menu has something for everyone, including the most number of craft gins, bourbons and whiskies in Bali and the cocktails are simple yet cheeky with a playful twist on well-known classics.

### **Bali's Best Eats Judging**

Bali's Best Eats has assembled a panel of reputable industry experts from diverse backgrounds and specialties, to ensure a credible, fair, honest and ethical judging process. The judging panel included:

- Janet de Neefe – Founder, Ubud Food Festival
- Maya Kerthayasa – Food & Lifestyle Writer
- Dorian Pryce – F&B Professional
- Pierre Lang – Gourmand and hotelier
- Rinrin Marinka - Celebrity Chef
- Jed Doble – Publisher, FoodieS Magazine
- Sarah Dougherty – Food & Lifestyle Writer
- Yuda Bustara – Celebrity Chef
- Corine Tap – President Director PT. Tirta Investama (Danone-AQUA)

Restaurants were segmented and competed in one of three categories, A **Fine Dining** restaurant is defined as one that emphasizes perfection in taste, presentation, creativity, service and tablescape. An **Upmarket Venue** may be large or small and focused on smart dining, without a fine-dining level of service or interior. **Casual Dining** includes mall or stand-alone venues, or might be smaller establishments with a faster and livelier atmosphere.

The establishments were judged on the following criteria:

- 50% - Cuisine, based on taste, creativity and execution
- 20% - Quality of service
- 20% - Drinks menu or wine list
- 10% - Interior design or character

Jury members based their decisions on the above criteria. Each judge can only vote for a restaurant if they had eaten at the restaurant in the last 12 months. All past visits to the restaurants were made without identifying themselves as part of the jury. Further, the award organizers, sponsors, short-listed restaurants and jury members kept the restaurant selection and deliberation process confidential before the awards night. They also certified that they had not been offered nor had they received any incentives as part of the judging process.

Bali's Best Eats also formed a Chefs Academy consisting of expert chefs on the island. Members of the Chefs Academy were invited to vote for their best restaurants and these votes formed part of the final decision that ultimately shaped the Bali's Best Eats list. The Chefs Academy will act as additional palates and eyes, enabling the judging panel to obtain a wider sample of expert votes.

**List of Winners:**

**Restaurant of the Year**

MÉTIS

**Chef of the Year**

AGUNG GEDE

**Bar of the Year – Presented by Hendricks Gin**

40 THIEVES

**Fine Dining**

Venues making an illustrious effort in their pursuit of perfection in taste, presentation, creativity, service and table arrangement.

1. Apéritif
2. Bikini
3. Blanco Par Mandif
4. Cuca
5. Locavore
6. Kayuputi
7. Métis
8. Mozaic
9. Room 4 Dessert
10. Sardine

**Upmarket Venue**

Venues going the extra mile to provide Jakarta's foodies with the best in smart dining, regardless of size.

1. Barbacoa
2. Bejana
3. Billy Ho
4. Chez Gado Gado
5. Ijen - new
6. Indigo
7. Kaum
8. Kilo
9. La Lucciola
10. Mama San
11. Manarai Beach House
12. Mauri
13. Merah Putih
14. Nusantara by Locavore
15. Sake No Hana
16. Sangsaka
17. Seasalt
18. Starfish Bloo
19. The Plantation Grill
20. The Sayan House

### **Casual Dining**

Venues that rose above many other establishments, offering relaxed, livelier and straightforward food-and-beverage experiences.

1. Biku
2. Fishbone Local
3. Ginger Moon
4. Mason
5. Milk & Madu
6. Musubi
7. Naughty Nuri's
8. Lala Bistronomy
9. Sisterfields
10. Watercress

### **Manifestation of “Live Your Finest Reflections” in Culinary**

“Live Your Finest Reflections” invites people to give their best in life, to live life to the fullest. This is not just a brand association but something that people can live by. Through this platform AQUA Reflections also take steps to appreciate inspirational figures in fashion, lifestyle, and culinary.

This second time presenting Bali's Best Eats is another living proof of AQUA

Reflections' intention to appreciate and support our culinary talents. "It is our commitment to support the improvement of Indonesia's dining experiences and to collaborate on lifting up the quality standards of the culinary industry in Indonesia. We hope that Bali's Best Eats will motivate Bali's culinary industry and talents to strive for greater heights, raising the quality bar of their offerings and experiences on their premises," said Ethan Lim, Vice President Marketing Danone AQUA.

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**About FoodieS**

FoodieS is the premier English-language magazine covering food and beverage in Jakarta, Bali, the rest of Indonesia and beyond, with each edition focused on the day-to-day search for delicious, interesting or new restaurants, showcasing appliances and equipment for the home cook, looking at spirits, and cocktails, profiling chefs and offering coverage of international foodie destinations, and sharing easy-to-do recipes for budding Bourdains. Offering a print readership of 30,000, FoodieS also racks up more than 60,000 digital impressions through its online channels.

**About Reflections**

AQUA presents all of nature's best gifts wrapped in a beautiful bottle design that reflects a healthy lifestyle within the dynamics of a modern world. Through the talented hands of Indonesia's designers, the AQUA premium product is packaged inside an elegant glass bottle of 380 ml and 750 ml. Reflections is the reflection of a modern individual, dynamic and innovative that is also balanced with a healthy body that shines from within. Reflections is available in two types, Reflections Still and Reflections Sparkling.

For media inquiries, please contact:

Mega Limantara  
PREFINITE Communications  
E-mail: [mega@prefinite.id](mailto:mega@prefinite.id)  
Mobile: +6278 7552 3803

Viana Igah  
PREFINITE Communications  
E-mail: [viana@prefinite.id](mailto:viana@prefinite.id)  
Mobile: +62815 823 0578