

# Adventure new culinary Experience with 'Sarong Bali'

Internationally renowned Australian chef Will Meyrick's latest venture promises to take "food travelers" on a great new adventure around the flavors of South East Asia. Now, with the support of two of Bali's well – known food and wine connoisseurs, Andrew McLatchie and David Kearns, he is creating another exciting destination and, yet again, setting new standards.

Will was the leading light at Jimmy Liks and Longrain, two of Australia's hottest bar/restaurants in Asia, created Husk in Sofitel Bali, LOTUS in Hong Kong and sharpened his knives and his Thai skills in the 5 star boutique resort Karma Samui in Thailand. Recently he set the benchmark for modern Thai food at Blossom in Sentosa, Bali.

Will's menu draws inspiration from the street food of many South East Asian countries, but each dish he creates is authentic to its origin - he doesn't believe in changing the cuisine to suit the market. And while Will is famous for going "out there" tasting the street hawkers offerings and bringing back some great new flavors and ideas, this time he has gone one better and brought back some great new chefs. Will is joined in the kitchen by an Indian Chef, a Chinese Chef and an Indonesian Chef.

For Will, it is a great experience to work together and putting altogether their experiences to discover another sensation to share with the beloved guests. At Sarong, there is just a taste of what diners can expect to experience with *Raw Tuna betel leaf with*

*lemongrass shallots and lemon basil; Roti Canai with Chicken gravy; Ajwaini fish Tikka cooked in saffron cardamom turmeric and dill; Slow cooked Sumatran Rendang of beef cheek with nutmeg salam leaf and fresh coconut milk; and Peking Duck with Prawn crackers and plum sauce.* While on desserts, Sarong offers *Vietnamese coconut crème caramel; and Pandan pancakes with coconut lime caramel and custard apple ice cream.*

But the restaurant is not just all about bringing fantastic new flavors together. It is designed to bring people together with a genuinely friendly ambience and a totally sensory experience of sight, taste, smells, sound and touch. The menu is designed to encourage sharing and discovering new tastes. There will also be a selection of signature cocktails focused on refreshing fresh fruit flavors.

The Tapas bar has its own 'comfort zone' with a unique Asian Tapas menu and there is a more "formal" dining area which offers yet another set of tantalizing choices of main dishes. In keeping with his philosophy that the food alone is not the star Will has paid close attention to creating a total experience.

Will has also worked closely with interior designer, Liv Clausen, whose passion matches his for "pleasing the senses." Liv's eclectic taste in design provides the perfect setting for Will's creativity. Liv grew up in Denmark- a country noted for its style and design. She has also lived and traveled extensively around the world, particularly Asia.



The restaurant showcases Liv's approach to design with timeless contemporary lines mixed with quirky 'antique-ish' elements, both raw and refined, integrating both styles and time periods in a sensuous casual atmosphere. A slight bit of humor as well as toying with proportion and scale is part of the concept to twig the mind and add an element of surprise. The concept and layout, is especially designed to enhance connection, interaction and a sense of intimacy, supported by glowing lighting design to cradle you into a dreamy atmosphere of romance and remind you that magic happens. At Sarong Bali, you will discover a colorful relaxing lifestyle.

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