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Garuda Indonesia 

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Expressing Wounds

Pagar Alam:
Lay Back for a While
in a Green City

Chicago:
A Tribute to Modern
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The Great Wall of Bromo





Sarong Sets New Culinary Standards

The restaurant is named after the one thing that is common throughout South East Asia: colorful, highly individualistic and conducive to enjoying a relaxed lifestyle—sarong.

But the fairly new restaurant goes beyond that; it also offers new gastronomic experiences.

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 and, 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 is joined in the kitchen by Indonesian, Indian and Chinese chefs.

"It will be a great experience all working together and "pooling" our experience... every night there is sure to be another discovery, another sensation to share, something new for the menu", he said.

Here is just a taste of what diners can expect to experience with the new menu: 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, Peking duck with prawn crackers and plum sauce For desserts: Vietnamese coconut creme caramel Pandan pancakes with coconut lime caramel and custard apple ice cream.

"We are offering a menu which brings together some of the best flavors of South East Asia in a relaxed atmosphere that will delight all of the senses. The fun and vibrant atmosphere is the most important part, food

is only one of the elements. We won't be taking ourselves too seriously".

Will has also worked closely with the interior designer Liv Clausen, whose passion matches his for "pleasing the senses." The new restaurant showcases Liv's approach to design with a harmonious blend of understated elegance with comfort and sensuality, enhanced by beautiful lighting. Each part of the restaurant is a different experience, from the totally chilled tapas bar spilling into the restaurant lounge area which is casual yet vibrant featuring a combination of intimate dining, long communal tables and a private dining area. Liv also emphasizes the aspect of social connection and comfort: Says Liv: "The best designs don't just encourage interaction. They make it happen."

More information:

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