



Bistro C Smoke House & Sports Bar

at Finns Recreation Club

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The runaway success of Finns Beach Club down at Brawa Beach has prompted a sea change at its sister property The Canggu Club. Set to become Finns Recreation Club, the iconic venue will be the ultimate family-friendly destination, with endless sports and activities on offer for all comers.

The sprawling venue tucked just past Batu Belig continues to reinvent itself, boasting a stellar lineup of things to do including Bounce trampoline club, Splash water park and Strike bowling alley on top of all the other extensive sporting facilities under their roof like footy pitches, squash and tennis courts and a gym.

All that exercise calls for some sustenance though, and luckily the newly revamped Bistro C Smokehouse, which sits at the heart of complex has got you well and truly

covered - providing a bright and breezy spot for daily breakfast lunch and dinner.

The Bistro itself is dominated by a large bar, which overlooks the perfectly manicured front lawn and is decked out in classy white and wicker to give that classic colonial ambiance. A sea of al-fresco tables surround the central bar area, while off to the side is the air-conditioned saloon area with a view of the open-sided kitchen if the heat of the day gets all a bit too much.

Ready to road test some of Bistro C's new menu, a friend and I take up a spot by the bar, and settle right into a couple of cocktails. A double Margarita (165k++) and a Smokehouse Bloody Mary (165k++) more than do the trick as they are both absolutely enormous and provide the ultimate warm up for what's to come.

Our main event is the colossal Chef's Tasting Platter (995k++) - a smorgasbord of homemade, house-smoked beef brisket, sausages, spare ribs, pulled pork and a whole chicken, served along with a choice of three sides. We go for the grilled Corn on the Cob, Cowboy Baked Beans, and the show-stopping Mac'n'Cheese with truffle, Parmesan and chorizo. It's hard to know where to start, and we are simply overwhelmed with the amount of food before us. According to the menu, the platter is for four people, but we decide it could easily feed up to six.

After that, any talk of dessert is absolutely out of the question, but the cheesecake selection - 70k++ (oreo/pecan caramel/mango/strawberry) still catches our eye, as does the Churros-Oh Fudge (70k++), and we vow to leave some space for those on our next visit.

Dan Ashcroft