



WHERE TO EAT

El Kabron

Known for its 180-degree view of the Indian Ocean, El Kabron, in the Uluwatu region, is a restaurant and bar built into the cliff, with (no joke) the best sunset spot I saw during my recent trip to Bali.

Perched 50 meters above sea level, the quaint and cosy Spanish Restaurant / Cliff Club offers 365 days of astonishing sunsets, alongside Sangria, Paella and Spanish tapas – there is nothing to not like about this combination.

During the day, you can sip on fruity concoctions, whilst watching the surfers below from the freeform infinity pool, the venue's centrepiece, and once night falls, one can either retreat to the confines of the restaurant for some taste sensations or sit in the lounge, watching the waves roll in whilst the moon moves higher in the sky.

The menu is full of home cooked Spanish cuisine, with paella being front and centre. The Spanish experience menu will help those unable to choose from the vast variety available, whilst the more adventurous will have the joy of picking their poison, starting with appetizers and dips, moving through to hot tapas and grills, salads, fritters, cheese and hams (of course) before digging into paella and dessert.

Kismet Bali

Fitting in nicely with Ubud's quirky and more laid back ethos, vegan food has become a huge trend in the jungle capital, with cafes and restaurants serving some of the best veggie food in the country.

Kismet Restaurant & Lounge serves some seriously good vegan food alongside some super snazzy mocktails and apparently the fastest wifi in town, a fact the team were very proud about. Owners Mykah and Chloe have decked out the joint to mirror its surroundings.

Charcoal grey walls meet mahogany brown with an assortment of plants and flowers in all shapes and sizes appearing in between. It's bright and airy with open shutters covering two walls, and the small bar at the back brings constant entertainment as the mixologist whips up the drink of the day. Everything on the menu is delicious - the bowls are full of flavour (the Asian was my particular favourite), whilst the selection of entrees and mains leave you in no doubt that you definitely don't need your meat fix!

The kind-hearted team combined with the outstanding food and funky cocktails makes this spot a must when visiting Ubud.

Sarong

Continually acclaimed as the best restaurant in Bali, Sarong is a must for all those visiting Seminyak. Offering a romantic yet electric ambiance, the restaurant and menu showcase chef-owner, Will Meyrick's passion for Asian cuisine, highlighting his particular interest in the rich street food scene prevalent throughout the Asian continent.

Since its launch in 2008, it remains one of the most popular restaurants along the vibrant street of Jalan Petitenget. A jack of all trades, Sarong might seem to fall under the 'fine-dining' category (which the food definitely does!) however the leisurely and casual ambiance instilled by Will and his team makes the whole experience feel more relaxed – sandals are allowed, but tank tops are a no-no. A leafy garden surrounds two high ceiling pavilions, the first housing the bar, which serves sensational beverages all evening long, as well as a more casual dining experience, the second is the main dining room, perfect for a more intimate dinner date.

The menu pays homage to South East Asian cuisine and offers an eclectic mix of flavours spanning from Indonesia through to Southern India. With Will's passion for flavour and high-quality, locally sourced (where possible) ingredients, every dish has been crafted to perfection, offering a flawless combination of taste, texture and style. A place where stunning setting meets outstanding food, Sarong would be my first choice every time when visiting Seminyak. Be sure to book in advance though, seats sell out fast.



IN BALI

Finns Beach Club

When it comes to chic hangouts, there are none as fun as Finns Beach Club in Canggu, located on Berawa Beach, a hugely up and coming area in Bali. With sun, sand and sea surrounding you, the magnificent all-bamboo structure is spacious and airy, complete with a blue-tiled freeform infinity pool with stunning ocean views.

On the right side of the island for spectacular sunsets, the stylish spot is close by to the hustle and bustle of Seminyak and Kuta but is secluded enough to offer a true slice of Balinese paradise. There are different locations for tanning, from beanbags and single sunbeds for one, to double beds that fit up to six. Each category has a different minimum spend, allowing for a lavish or laid-back day, depending on the mood. And unlike the beach club's competitors in Seminyak, there is no shortage of space at Finns, meaning you don't have to be queuing at 9am in the morning just to secure your sunning spot for the day. The menu boasts a well-balanced mix of local, international and fusion cuisine, covering everything from ceviche to nachos. Living up to their mantra of 'simple food, done well', everything is sourced from the freshest ingredients, complimenting a day on the beach perfectly. You can either take a seat at the Surf Bar, in the dining area, or pitch up on your bed and munch in the sun – whatever takes your fancy. We loved the Finns Rice Paper Rolls with tuna, the Grilled Squid with kale pesto and chilli jam and the Barramundi Ceviche with banana blossom. So sit back, relax, read, sleep and eat and enjoy a fun filled day at Finns.

Mamasan

The stylish centre of Seminyak has over the years turned into a hub for fine-dining, cool concepts and delicious Asian food, lining the streets with restaurants of all shapes and sizes.

Ahead of the trend, back before the boom, was Will Meyrick, the brainchild behind Bali's success story Sarong, who has since opened a string of concept restaurants, one of the most prominent being Mamasan. The menu for the two-storied establishment showcases authentic dishes from the Indonesian archipelago, Malaysia, Singapore, India, Thailand, Cambodia & Vietnam, served in layered tiffins, on banana leaves and thali trays. The unique purpose built warehouse interior blends vintage and retro eras, with tan leather oversized Chesterfield sofas, chairs, mirror walls, oriental side lit screens and quirky one-off art pieces. It's an ode to the old, and the new – a bridge between the past and the present if you like. You'll also find Mama San placed on the wall in all her glory, staring down at her guests whilst they dine on DIY rolls, duck curries and expertly crafted noodle dishes. Adding a personal touch, a range of black and white pictures adorn the walls, showing Will Meyrick's food travels around Asia, adding to the homely and casual feel.

A well worth itinerary addition to any Bali vacation, be sure to book in advance to avoid disappointment!

Da Maria

While most restaurants ooze style and sophistication, none are quite as fun as the infamous Motel Mexicola, a haven for tacos and guacamole in one of the coolest venues in town. So when owners Maurice Terzini and Adrian Reed announced the opening of their new joint venture, Da Maria, there was no hesitation in making a booking and trying out their new brainchild.

A modern Italian restaurant in Osteria style, Da Maria highlights the diversity of Italian food through creative dishes, music, fashion, art and friends, offering a slice of Capri in the heart of Bali. A vast space, designed and decked out by Roman architects Lazzarini Pickering, you instantly want to have fun once you walk through into the blue and white space. Terzini, the foodie at the helm, with the help of this team, has designed a fun and delicious menu that represents a modern approach to simple, classic Italian flavours, with pizza undoubtedly front and centre. Like true Italia, they have a fantastic variety of fresh pasta dishes, my favourite being the homemade Strozzapreti with king prawns, cherry tomatoes, chilli and basil and the Gnocchi alla sorrentina.

To accompany, make sure you tuck into the shaved pickled white cabbage salad, tossed with parmesan and extra virgin olive oil. □