

road trips

“guide-less” travels to east and west bali for dummies

love a-fare at chez gado gado
ubud's top ten after ten · gold, ghost and gory in pontianak





ubud

petani



place

Sitting before the junction to Monkey Forest Road, Petani is easy-breezy and inviting with a delicious display of cakes and pastries at the front. The eclectic traditional décor is tastefully done by Moroccan born Zohra

Boukhari, owner of Balique in Jimbaran and The Bistrot in Seminyak. Every detail – from the woven glass “hat” to the farmer’s hat lamps – is attended with such flair and style that the 120-seat Petani is an oasis of inspirations for those in search of accent Ubud architectural fashion.

food

Chef Made Siharta, who’s in charge of the menu creation, has had an illustrious culinary history, including

cooking for the Ubud king. As such, the Balinese dishes are authentic and rich yet innovative. For a totally satisfactory dining experience, order the Nasi Raja (Rp80,000) for sharing. It’s an Ubud-styled *rijsttafel* – a royal feast – which features a

special yellow rice (traditionally only available during major ceremonies), Betutu chicken, fish satay, and pork cuts. A signature of Petani, *bebek guling* (Rp75,000), marries the merits of two of Ubud’s favourite delicacies, namely *babi guling* (suckling pig) and crispy duck. All these are served with a choice of mild *sambal* condiments that’ll lend a delicious spicy tang to every bite.

In the dessert category, chef Siharta throws in his ingenious ideas by taking local ingredients to a whole new level. The black rice *crème brûlée* (Rp28,000) is a sweet deal, literally. The texture softly melts in the mouth, and the sweetness of it is just spot-on.

drinks

Fresh juices and coffees by Anomali are on the menu, and if you’re on an organic diet, the DaLa Spa at the back has a dedicated menu for that preference. Insatiable palates should try the local herbal *jamu* on offer. I had the sour-sweet *kunyit asam*, which is said to be beneficial

for the skin and digestion. All I can say is when in Ubud, do as the Ubudians do; and *jamu* is requisite.

in a nutshell

Petani is a microcosm of the culinary affairs that Bali has cherished all these years. Though the menu has been thoughtfully divided into tapas, lunch and dinner menus, I highly recommend the Balinese dishes that are whipped fresh and as natural as possible, using the finest ingredients the island has to offer. What’s incredible about Petani is its affordable pricing. It is able to deliver a big plate of traditional gourmet fare for under ten bucks. Should you like to sample more, come during the Sunday Satay Bazaar 11am onwards, in which 12 kinds of satays, ten *sambals* and various *jamus* will wow your taste buds in spades. • CHRIS ANDRE

► Petani, Alaya Resort Ubud, Jl. Hanoman, Ubud, T: +62 361 972 200, www.alayaubud.com Daily 7am to 11pm