

Elevating the Familiar: Flock's Innovative Approach to Modern Comfort Food and Drinks



With a little bit of imagination and creative effort, comfort food can be elevated and reinvented in exciting ways. It's no secret that this type of food carries with it a sense of nostalgia, reminding us of fond memories and filling us up with emotion.

Remember the simple yet heartwarming ratatouille dish in the animated movie? Well, Flock's culinary creations have that same power to transport you back to those beautiful moments with every bite.

Settled in the charming town of Ubud, Bali, Flock is not your ordinary eatery. It's a dynamic culinary playground that serves up innovative comfort foods and beverages in a creative space. Here, the chef has taken classic American-inspired dishes and redefined nostalgic meals to new



heights. Using local ingredients sourced from the island, he elevates traditional dishes with modern kitchen techniques and bold imaginations.

Flock's founder Sherrine Budiman is a talented woman in business who established this restaurant at the beginning of the pandemic to provide some relief and comfort through fresh, nutritious, and playful food. With a background in fine arts, she brought an artistic touch to the culinary experience at Flock. From the skilled craftsmanship of the products at the forefront of every creation to the vibrant artworks and cheerful playlist, Sherrine sought to create a space where guests could experience a symphony of sensory experiences in every bite and sip.

With Flock's artisanal approach to comfort food rooted in #craftculture, almost everything in their menu is made in house - from their retail line of cookies, to the potato buns in their infamous burgers. Flock's menu features refined classic dishes with a twist, such as B&E, Prabby Katty, Cheesy Meatball Sub, Snap & Mash, and Choux Al' Flock, all made with local ingredients and without MSG.

Flock's innovation to comfort food doesn't stop at the dishes – it extends to the drinks as well. Paying tribute to the Kombucha culture, the restaurant uses scoby to craft refreshing and delicious kombucha beverages that are packed with health benefits. And for coffee lovers, Flock's skilled baristas create carefully crafted coffee drinks using high-quality beans garnered from all over the world. Whether you prefer your drinks sweet or strong, Flock's drinks menu is sure to please even the most discerning palate.



The name "Flock" encapsulates the essence of the place: a space where free-spirited people can come together and build a community that gets stronger together. The restaurant has hosted a variety of events and projects involving local artists and the creative community of Bali, blurring the boundary between F&B and art.

To further tantalize your taste buds, Flock has recently announced the opening of Moon Sipper Club. Located on the second floor of Flock, this hidden spot will focus on more serious food and cocktails, including cold cuts.



If you're on the hunt for a simple yet absolute happiness through culinary experience, Flock is the perfect place to flock to!

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Image link:

https://drive.google.com/drive/folders/14QTqaWR1BzVM9GnMTaN7kENFPU4qx7-2?usp=share__link

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