

uni

restaurant & bar

Innovative fine diner Uni Restaurant & Bar makes its debut this October
The stars of Urchin have joined forces for a brand new Berawa restaurant.



The boys are back in town, the Urchin boys that is, with the beloved Bali restaurant's star players back on the Indonesian dining scene with a brand new venue in tow. Uni is set to launch early October, the first restaurant from the combined efforts of Urchin's former star chef Steven Skelly and drinks guru Nicolas Lento.

Steve and Nico remain integral parts of running the adored Mexicola Group, consisting of Luigi's, Da Maria, and Mexicola. Now they are partnering with the group to deliver the sophisticated Uni as their latest side project. It's not their first, with Steve the brains behind Berawa bakery Farine, and Nico, the man behind soon-to-launch niche tonic water Pablo.

As for their latest venture, the design-savvy new 70-seater in the heart of Berawa is a self-described 'casual fine diner' that has been crafted in a collaboration between Steven and Design by Design Assembly. The artwork which lines the walls is a part of another special collaboration, this time with French artist Yaz and his collection Fair Le Off. As for the food, an amalgamation of Asian inspiration and contemporary techniques, the menu is a foray through Japanese flavours (among others) and sophisticated dishes to match its equally sophisticated (and rather unusual) tipple.

"Uni is the grown up version of Urchin," explains Steve. "Locally sourced seafood and vegetables are served with Japanese and French influences in a modern

style. No messing around with elaborate plating or crazy combinations. Uni is the place you can eat at multiple times a week, not just special occasions."

Uni will be open seven days a week, running only a dinner service from 6.00pm to 10.30pm and remaining open until late for drinks. Two different menus will be available, with both an a la carte and tasting option awash with Asian-inspired flavours. Guests will be able to nibble on savoury doughnuts accompanied by brandade and beetroot, decadent crab lasagna served with soft herbs and ginger emulsion and cha sui lobster bun among more.

The fare at Uni will be partnered with an experimental drinks list, which will include an impressive array of sake, low proof cocktails, as well as the chance to choose to match your dinner to different teas rather than the traditional wine. Explains Nico; "There will of course be minimum intervention wines. All of them will be available by the glass. The beverage pairings will be including cocktails, teas, natural wines, sake

to match the tasting menu.” Wines have been sourced from around the globe, including experimental drops from Lucy Margaux, to classics like Bollinger La Grande Année .Creative cocktails will also abound, including concoctions of gin mixed with lemon, peach, rosewater and aromatic coconut, and a blend of Sherry Campari, Sherry, clarified strawberry and pickle juice.

Uni will open on October 3, 2019. It will serve dinner seven days a week, from 6.00pm to 12.00am.

Uni Restaurant & Bar

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