

# BEJANA - Embark on a Culinary Journey through the Indonesian Archipelago

NUSA DUA, BALI, INDONESIA, October 2, 2018 /EINPresswire.com/ -- [Bejana](#), the signature restaurant of [The Ritz-Carlton, Bali](#) offers an unparalleled dining experience, a culinary journey across the Indonesian archipelago, treating guests to the rich and exotic flavors of authentic island cuisine. Perched high on the limestone cliffs, views are as impressive as the cuisine is tasty with diners enjoying a breathtaking panorama over the sparkling Indian Ocean. Highly acclaimed, Bejana's most recent accolade was the 'Luxurious Scenic Setting' award at the prestigious World Luxury Restaurant Awards in July.



Bejana Rijstaffel

Presenting a unique mix of five-star flair, and relaxed ambience the restaurant was cleverly designed by Burega Farnell, to integrate seamlessly with the limestone cliffs. A blend of traditional and contemporary Balinese design elements influence the interiors, where three distinct levels include the atmospheric Culinary Cave where guests can join fascinating cooking classes, and a stylish dining room with a romantic atmosphere created by intimate tables especially designed for couples. The lower level features an expansive open-air wooden deck, with cozy lounges and casual outdoor seating.

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*Karim Tayach*

“Bejana embraces the tastes and the traditions of Indonesia's rich culinary heritage, using premium ingredients to elevate typical dishes to a fine dining standard, and then enhances the whole dining experience with its magnificent ocean views,” says Karim Tayach,

General Manager of The Ritz-Carlton, Bali.

The menu offers dishes from various regions of Bali and Indonesia, such as Bebek Betutu, a Balinese specialty of roast duck in Banana Leaf, and Ikan Woku, spiced barramundi from Northern Sulawesi. Local inspiration is also reflected in the bar where signature cocktails are composed with exotic island fruits, herbs and spices. Think Sambal Bongkot Martini or Sambal Rujak Pelalah, a Bourbon Whiskey, Cranberry Juice, Spicy Syrup, Lemon Juice, Tamarillo, and Horseradish.

Chef Made Karyasa, also offers a unique market-to-table cooking workshop at the Culinary Cave. Beginning with an inspiring visit to a colorful traditional market guests join Chef Made as he sources the freshest local ingredients. Back at the resort, herbs and spices are picked from the Chef's garden, and brought to the Culinary Cave for a fun and informative workshop on

preparing traditional Indonesian specialties. The morning concludes with a festive lunch with guests sampling the dishes they have just created.

Bejana is open from 6:00 p.m. until 11:00 p.m. daily and welcomes outside guests. To reserve a table, please contact the restaurant reservation team at +62 361 849 8988 or email at [rc.dpssw.restaurant.reservation@ritzcarlton.com](mailto:rc.dpssw.restaurant.reservation@ritzcarlton.com).

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About The Ritz-Carlton, Bali.

Located on a stunning beachfront combining with a dramatic clifftop setting, The Ritz-Carlton, Bali is a luxurious resort offering an elegant tropical ambience. Featuring tranquil views over the azure waters of the Indian Ocean the resort has 279 spacious suites and 34 expansive [villas](#), providing the sheerest of contemporary Balinese luxury. Along the foreshore are The Ritz-Carlton Club®, six stylish dining venues, an indulgent and exotic marine-inspired Spa, and fun, recreational activities for children of all ages at Ritz Kids. A glamorous beachfront wedding chapel, makes an idyllic setting for destination weddings, while a range of outdoor event venues and extravagant spaces provide the perfect scene for celebratory events and wedding reception in Bali. Well-appointed conference venues, luxurious meeting spaces, customizable residential packages and experienced organizers also entice those looking to create inspired MICE Tourism events in Bali. Whether work, pleasure or romance is on the agenda, The Ritz-Carlton, Bali is the place to make memories that last a lifetime. Follow us on Facebook, Instagram, Twitter, Youtube, LinkedIn.

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Chef Made Karyasa



Soto Pasmol



market-to-table cooking workshop at the Culinary Cave



The Ritz-Carlton, Bali offers an unparalleled dining experience

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