

Henry's Grill & Bar in South Kuta launch a special "Meat the Chef – A Culinary Journey" promotion

Danny Chaney, the iconic grill MasterChef celebrates nineteen years of his culinary journeys.

KUTA, BALI, INDONESIA, July 24, 2019 /EINPresswire.com/ -- To mark his nineteen years culinary journey, Danny Chaney and his team fusing the classics and trends from the very first menu he ever cooked to the famous dry-aged method used at Henry's among others.

At the start of his career at the Beachview Country Club Florida, Danny began his affection for steaks with a classic steak tartare. Nineteen years later, Danny altered his menu with the dry-age method which adds more flavors and more tenderness to each meat dish. His secret recipe also adds the profile and citrusy-feel on every bite.



Steak Tartare on toast



Crispy Pork Belly Sliders

The "[Meat the Chef – A Culinary Journey](#)" promotion is available at Henry's Grill & Bar from 1 to 10 September 2019, introducing six remarkable dishes. These dishes taking inspiration from Danny's approach to steak cooking methods, with imported high-quality meat & other delicacies.

The menu includes Australian Grilled Beef Tenderloin, Danny's version of Steak Tartare on Toast, Baked Beets, Crispy Pork Belly Sliders with charcoal buns, Grilled Pork Chop with curried eggplant and tzatziki, and Seared Barramundi with charred corn salsa and garlic aioli.

To enhance the culinary experience, Henry's Grill & Bar will also launch a Steak Academy on the 4th Of October to be organized regularly every first Friday of the month with a certificate for



Do what you do so well that they want to see it again and bring their friends.”

Walt Disney

each participant. An exciting reward will be given to any guest who has collected five steak academy certificates.

“We want to escalate our guest’s culinary experience with the steak academy. Here, we will explain everything in detail about beef, steak and wine pairing, steak and beer pairing, and many more,” says Danny. “Steak is not just

grilling meat, but also gives soul to the dishes itself. And we will explain the technique as simple as possible, so it is easy to remember for all participants” he adds.

Ends

About Henry’s Grill & Bar

Henry’s Grill & Bar has been named as Bali’s best steak & grill restaurant and Aryaduta Bali’s Rooftop Bar has been named as Bali’s best beach & pool club at the Now! Bali awards on the 25th October 2018 in Nusa Dua. Henry’s Grill & Bar is located in front of Aryaduta Bali hotel. Instinctively work with the fire and the ingredients. Out menu is entirely powered by wood fire and everything is cooked to order. The kitchen burns collections of different woods daily to create coals. With 28-30 days dry-aged method, we tightly control the levels of moisture. This cause more profile on the beef. What's more, this method making the meat more tender.

For further information, please contact:

Tia Alyssa

Marketing Communications Manager

Aryaduta Bali

Jalan Kartika Plaza – Banjar/Lingkungan Segara, Kuta Selatan – Bali 80361

Phone : +62 361 475 4188

Email : marcom.bali@aryaduta.com

www.aryaduta.com

Tia Alyssa

Aryaduta Bali

+62 81999093636

[email us here](#)

Visit us on social media:

[Facebook](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/491551847>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire,

Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2020 IPD Group, Inc. All Right Reserved.