

# Scintillate your senses with the Spice Connection at The Ritz-Carlton, Bali

NUSA DUA, BALI, INDONESIA, November 14, 2019 / EINPresswire.com/ -- [The Ritz-Carlton, Bali](#) is thrilled to announce three exclusive gourmet events as high points of a month-long culinary odyssey, '[Spice Connection with Petty Elliot.](#)' A delightful alfresco Summer Lunch will take place on the 20th November, while an inspirational Garden to Table cooking class will happen on 21st November, followed by a 5-course 'Taste of the Archipelago' wine pairing dinner.

The 'Spice Connection' food festival, hosted at [Bejana Indonesian restaurant](#) at this beachfront resort, celebrates the legendary cuisine from the archipelago, highlighting scintillating regional flavors of the vast island nation with a series of bespoke a la carte menus and themed buffets throughout November. All events feature famous food writer, author and guest chef, Petty Elliot, collaborating with The Ritz-Carlton, Bali Director of Culinary Raymond Siek. Petty Elliot is the author of *Papaya Flower* which focuses on cuisine of her native north Sulawesi, and *Jakarta Bites*.



Spice Connection

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*Karim Tayach*

The highly-anticipated Summer Lunch event will feature a fresh outdoor dining setting within the flourishing Chef's Garden at the resort. Guests are invited to join Petty and Raymond to learn the story behind the spices while indulging in an enticing gourmet menu of the freshest Ikan Gohu – tuna ceviche from Maluku, Nasi Uduk – an aromatic dish from Jakarta featuring coconut rice with roasted chicken and spicy beef stew, and Klaapertaart from

Manado – a delicately-flavoured young coconut vanilla custard tart.

The inspiring Garden to Table cooking demonstration will take place in the atmospheric Culinary Cave, and give guests the opportunity to learn about the richness of spices used in every day cooking in Indonesia. On the menu, Ikan Gohu – tuna ceviche, Pasta Udang Woku - prawn spaghetti and Charred Pineapple with palm sugar sauce and coconut ice cream.

The elaborate 5-course Wine Dinner also takes place in the Culinary Cave, located within the award-winning Bejana Restaurant. Over the course of this memorable evening, Indonesian delicacies will be paired with a selection of premium Gold and Grey labels from Australia's esteemed Wolfblass Winery. Highlights will include a tantalizing Archipelago Ceviche, 3 styles, a

sensational Barramundi, with green chillies, young cloves and nutmeg leaves, and a mouth-watering dessert of Tart Nenas – pineapple tartlet with chocolate truffle, nutmeg and lime soil.

Speaking about the series of events that take place at the resort during the 'Spice Connection,' The Ritz-Carlton, Bali, General Manager Karim Tayach, explains that, "Arab and Indian traders first sailed to the Spice islands of Indonesia, returning with ships laden with nutmeg, cloves, cinnamon and black pepper. Later the Portuguese and Dutch came, similarly lured by these intoxicating spices. These days aromatic Indonesian spices form the basis of countless recipes and cuisines across the world, keeping the spice connection alive. We are thrilled to celebrate this wonderful legacy during our food festival with the esteemed Petty Elliot and look forward to hosting guests at these carefully curated culinary events which promise to be rich in flavor and in stories."

For more details on upcoming 'Spice Connection' events and other culinary events at The Ritz-Carlton, Bali, please contact [rc.dpssw.restaurant.reservation@ritzcarlton.com](mailto:rc.dpssw.restaurant.reservation@ritzcarlton.com) or call +(62) 361 849 8988.

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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 venue 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.



Chef Garden



Culinary Cave

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Bejana Indonesian Restaurant

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