ELEVATE

ISSUE 01

COASTAL LIFE

REGENT

BALI CANGGU

ALONG CANGGU'S CELEBRATED SHORELINE, WHERE BLACK VOLCANIC SAND MEETS THE ENDLESS INDIAN OCEAN, A DESTINATION UNFOLDS IN BEAUTIFUL CONTRAST. ANCIENT BALINESE RITUALS GREET THE MORNING, WHILE THE VIBRANT ENERGY OF CANGGU AWAKENS THROUGHOUT THE DAY. HERE, TRANQUILLITY AND VITALITY EXIST IN PERFECT HARMONY, CREATING A SANCTUARY WHERE EVERY MOMENT FEELS BOTH ALIVE AND WONDERFULLY STILL.

Regent® Bali Canggu

presents

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There is something quietly magnetic about Canggu. Perhaps it's the rhythm of the ocean that slows the pace of the day, the creativity that seems to flourish on every corner, or the way extraordinary dining, art, wellness, and culture naturally coexist. It is a destination best experienced with curiosity, where every return reveals something new.

It is in that spirit that I am delighted to welcome you to the inaugural issue of *ELEVATE*, the in-house publication of Regent Bali Canggu.

Created as a companion to your stay, *ELEVATE* is less a guidebook than a collection of stories, people, and experiences that define both our destination and the lifestyle it inspires. Within these pages, you'll discover how to spend the perfect 24 Hours in Canggu, meet award-winning chef Andrew Walsh, whose culinary vision has shaped our dining experiences, and explore The Michelin Master Series, where world-class gastronomy takes centre stage. You'll also find stories from around the resort and curated moments designed to help you experience Bali beyond the expected.

While Regent Bali Canggu is where many of these journeys begin, our hope is that *ELEVATE* encourages you to explore further, to wander a little longer, discover local favourites, embrace meaningful encounters, and experience Canggu with fresh eyes.

It is a destination best experienced with curiosity, where every return reveals something new.

Whether this is your first visit or one of many, may these pages inspire moments of discovery, connection, and lasting memories throughout your time on the island.

On behalf of all of us at Regent Bali Canggu, welcome. We are delighted to have you with us, and we hope you enjoy the very first edition of *ELEVATE*. ◆

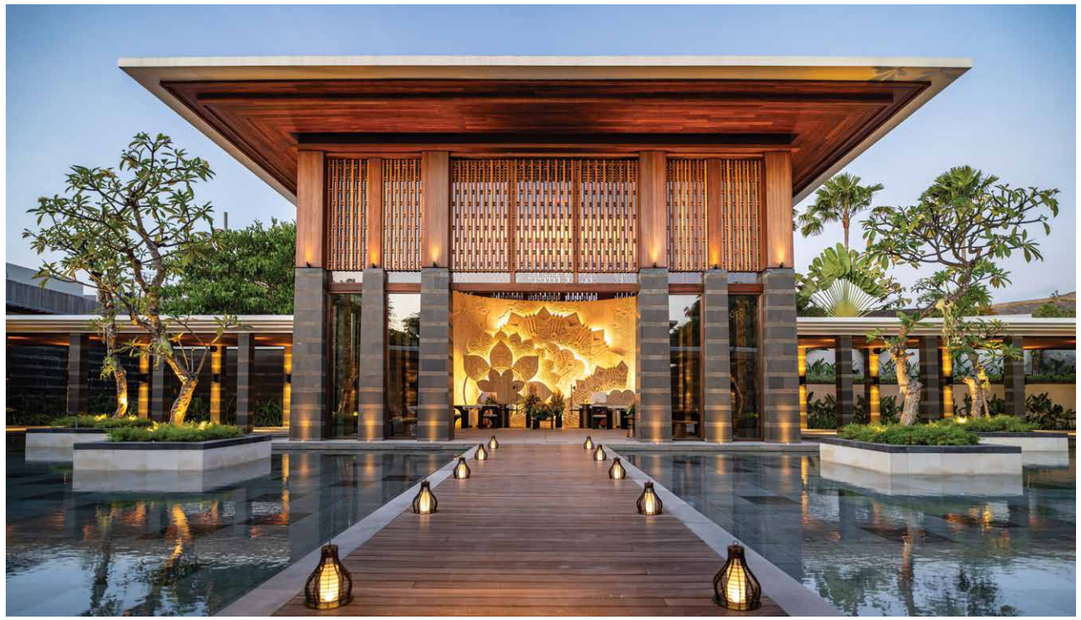
Manish Puri

Manish Puri
General Manager
Regent Bali Canggu

CURE

A seaside dining experience shaped by European soul and Asian flavours.

curebali.com



24 HOURS IN CANGGU

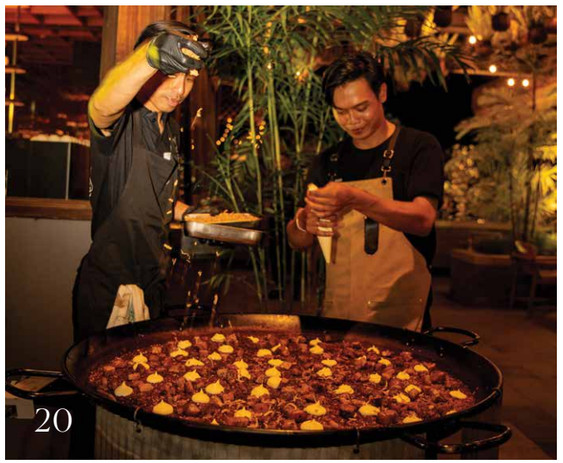
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Perched upon a wave-worn rock where the Indian Ocean meets Bali's southwest coast, Tanah Lot is more than one of the island's most photographed landmarks.



A Day, Unhurried

From sunrise yoga and leisurely breakfasts to afternoons by the sea and evenings that linger over good food and conversation, a day in Canggu is not shaped by the clock, but by the quiet luxury of taking your time.

There is a reason Canggu resists a rigid itinerary. The village has long since outgrown its reputation as a sleepy surf town, yet it continues to move with remarkable ease. Cafés open early but never feel hurried. Boutiques invite browsing without expectation. Afternoon conversations stretch effortlessly into sunset, and evenings often unfold without anyone checking the time.

Perhaps that is Canggu's greatest luxury: it allows each day to find its own rhythm.

For those staying at Regent Bali Canggu, that rhythm begins at the resort and gently expands into the neighbourhood before returning home again.

Morning with Intention

Some holidays ask you to do more. Bali often encourages the opposite. As the morning light reaches the Sunset Deck, the day begins not with urgency, but with movement. Complimentary yoga sessions, led by the resort's Recreation Manager, Sheryl, invite guests of every experience level to ease into the day through breath, balance and gentle stretches overlooking the ocean. On Sundays, Pilates at Beach House offers a similarly restorative start beside the shoreline.

More than a morning workout, it is a quiet ritual – an opportunity to arrive fully, before Canggu awakens around you.

The Luxury of Unrushed Breakfast

Most breakfast services come with an invisible deadline. At the resort's Taru, breakfast simply waits for you.

The restaurant's all-day breakfast menu reflects a wonderfully uncomplicated idea: mornings should never be rushed. Whether you've risen with the surfers or lingered over another chapter by the pool, familiar comforts and thoughtfully prepared dishes remain available until 10 o'clock in the evening.

Begin with a selection of Indonesian welcome snacks – a delicate putri ayu, warm vegetable lumpia or fragrant dadar gulung – before deciding where your appetite leads. Perhaps perfectly poached Turkish eggs with labneh and herbs, a French omelette folded around Gruyère, or avocado on toasted sourdough crowned with poached eggs. Those seeking local flavours may gravitate towards Jakarta-style nasi goreng, artisan congee made with Jatiluwih rice, or a leisurely dim sum selection.

Pair breakfast with the Regent Bali Canggu Blend, a thoughtfully composed coffee drawing Arabica and Robusta beans from Kintamani, Manikliu, Tabanan and Pupuan, or linger over Indonesian herbal teas and fresh tropical juices.

After all, the best breakfasts rarely happen on a schedule.

24 HOURS IN CANGGU



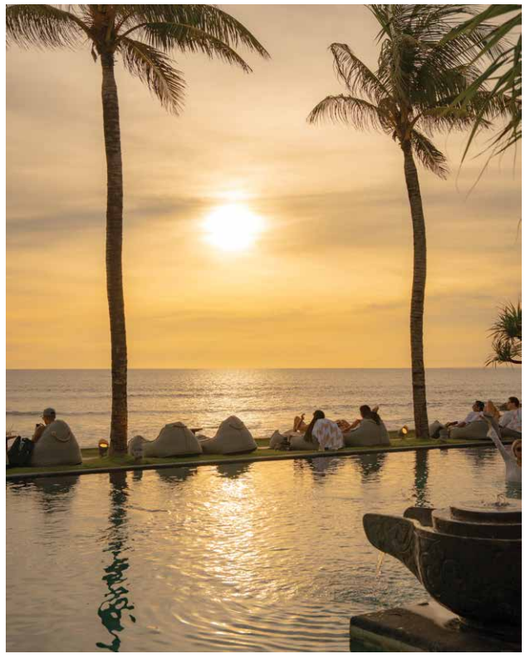


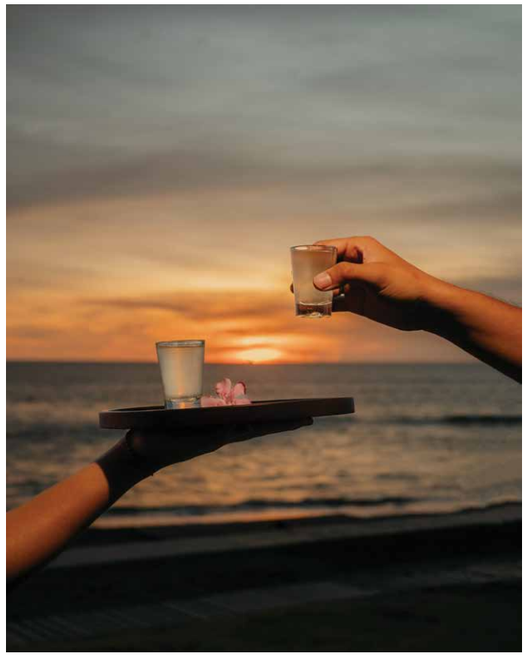
A Pause Beside the Water

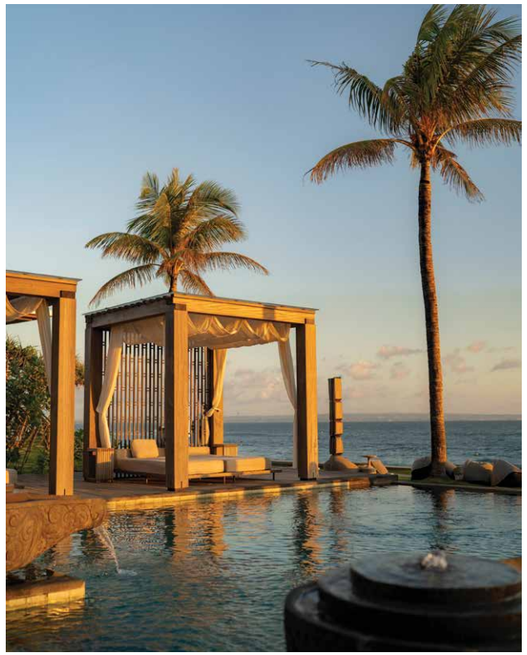
No itinerary deserves to be completely full. Spend the late morning where Canggu seems happiest: beside the water.

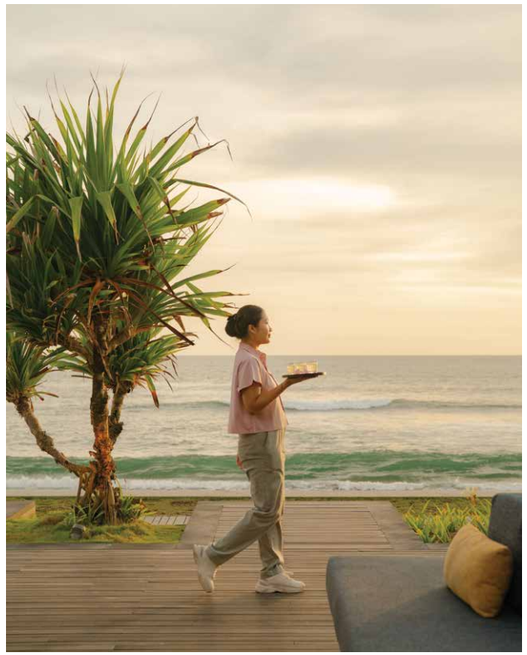
The resort's three-tiered main swimming pool offers a quieter counterpoint to the village beyond its gates – long enough for an invigorating morning swim, yet equally inviting for an afternoon spent drifting beneath swaying palms. Attentive service appears almost intuitively, and hours disappear surprisingly quickly between another swim, another page, or another conversation.

Luxury occasionally reveals itself through extraordinary experiences. More often, it reveals itself through having nowhere else to be.









Canggu Through Design

Canggu has become one of Bali's most compelling creative neighbourhoods – not because it follows trends, but because many of its designers quietly shape them.

Begin with Magali Pascal, where Parisian elegance meets Balinese craftsmanship. Since establishing the label in Bali over two decades ago, Magali Pascal has created collections defined by effortless femininity, natural fabrics and delicate embroidery, while maintaining close collaborations with local artisans.

Nearby, By The Sea is where the easygoing spirit of Ipanema meets Bali's laid-back rhythm. Founded by Renato Vianna, the resort-wear label has been crafting effortless pieces since 1999, with natural fabrics such as linen and cotton chosen for their comfort, quality and timeless appeal. More than just a place to shop, By The Sea captures the simple pleasure of coastal living.

Continue to Palma Australia, where founder Natalie Alexander's coastal sensibility bridges Sydney and Bali. Batik-inspired prints, airy fabrics and relaxed tailoring speak to life lived near the ocean, making each collection feel as though it belongs naturally under the island sun.

Shopping in Canggu is rarely transactional. It is simply another way of discovering the island's creative spirit.

Afternoon by the Shore

The Beach House sits precisely where lunch tends to become an afternoon. Positioned directly beside Batu Bolong Beach, the restaurant embraces Canggu's surf culture without ever feeling hurried. Gentle sea breezes, uninterrupted views of the famous break and an infinity pool create a setting where time stretches comfortably beyond the meal itself.

The menu celebrates coastal cooking with confidence rather than complication. Fresh oysters arrive simply dressed with mignonette and lemon, while seared tuna pairs tropical sweetness with sesame and chilli. Whole grilled snapper, Thai-style prawns and Indonesian lobster honour the day's catch, while a Wagyu sando or slow-braised pork belly offer equally satisfying alternatives.

Order another cocktail, and watch another set roll in. There is nowhere pressing to be.

Crafting a Keepsake

Not every souvenir fits inside a suitcase. Twice each week, The Lounge at Regent Bali Canggu hosts a complimentary candle-making workshop for in-house guests. Guided through the process of blending essential oils, melting wax and crafting bespoke fragrances, guests create something entirely their own while enjoying an unexpectedly meditative afternoon.

Long after the holiday ends, scent has an extraordinary way of returning us to a place.



Mediterranean Evenings at Sazón

As daylight softens, Canggu's appetite shifts. Sazón, Regent Bali Canggu's Spanish-Mediterranean restaurant, brings together the warmth of coastal Europe with the abundance of Bali. Under the culinary direction of award-winning chef Andrew Walsh and Executive Sous Chef Putu Gede "Tude", the menu celebrates bold ingredients, vibrant flavours and generous sharing.

Begin with wood fire potato bread accompanied by whipped anchovy butter, followed by Wagyu beef tartare or daily catch ceviche. Signature seafood paella arrives rich with grilled seafood and squid ink sofrito, while heritage pork chop with pineapple salsa and dukkha spices demonstrates the kitchen's thoughtful balance of Mediterranean tradition and Balinese sensibility. Dessert might mean the restaurant's playful Sazón-Misu or its sticky toffee cake served with burnt milk ice cream.

Like many memorable dinners, conversation often becomes the evening's final course.

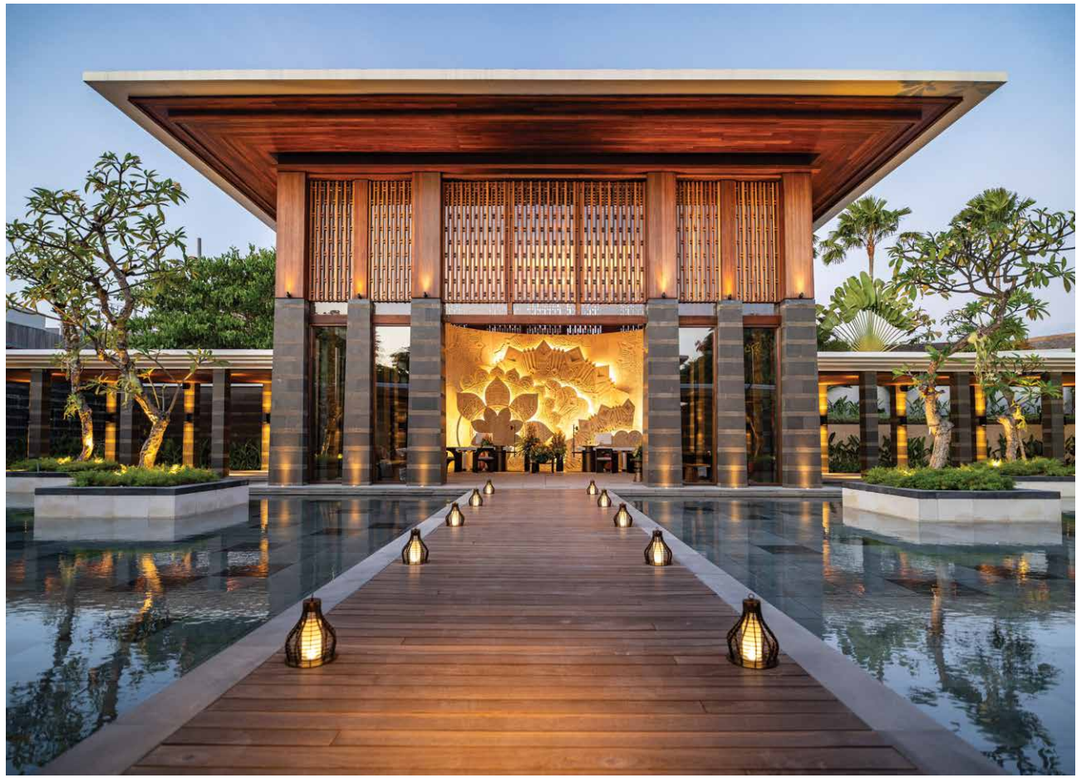
One Last Stop

Some destinations save their energy for after dark. Just moments from the resort, Desa Kitsuné brings together music, design, dining and nightlife in a distinctly Balinese interpretation of the celebrated Maison Kitsuné universe. More village than venue, it is a place designed for lingering – where guests gather to celebrate, reconnect and simply enjoy the moment.

As a Regent Bali Canggu guest, complimentary entry is available on regular party nights every Tuesday and Friday through the Concierge, excluding special nights with world-wide famed DJs.

Order one final drink and stay for another song. Tomorrow, Canggu will begin again – never quite the same, and never in any particular hurry. ◆





Setting *the* Scene

With the debut of Regent Ballroom, Regent Bali Canggu introduces a refined new setting for gatherings of every scale, where thoughtful design and intuitive hospitality elevate every occasion.



WHAT'S ON AT REGENT

Some destinations are remembered for the journeys they inspire; others for the moments that bring people together. This year, Regent Bali Canggu introduces a remarkable new chapter with the unveiling of Regent Ballroom – the only luxury ballroom in the heart of Canggu.

Bathed in natural daylight and thoughtfully designed with understated elegance, the 375-square-metre venue is equally suited to grand celebrations and intimate gatherings. From destination weddings and milestone celebrations to executive retreats, gala dinners and international conferences, every event unfolds with the effortless refinement that defines the Regent experience.

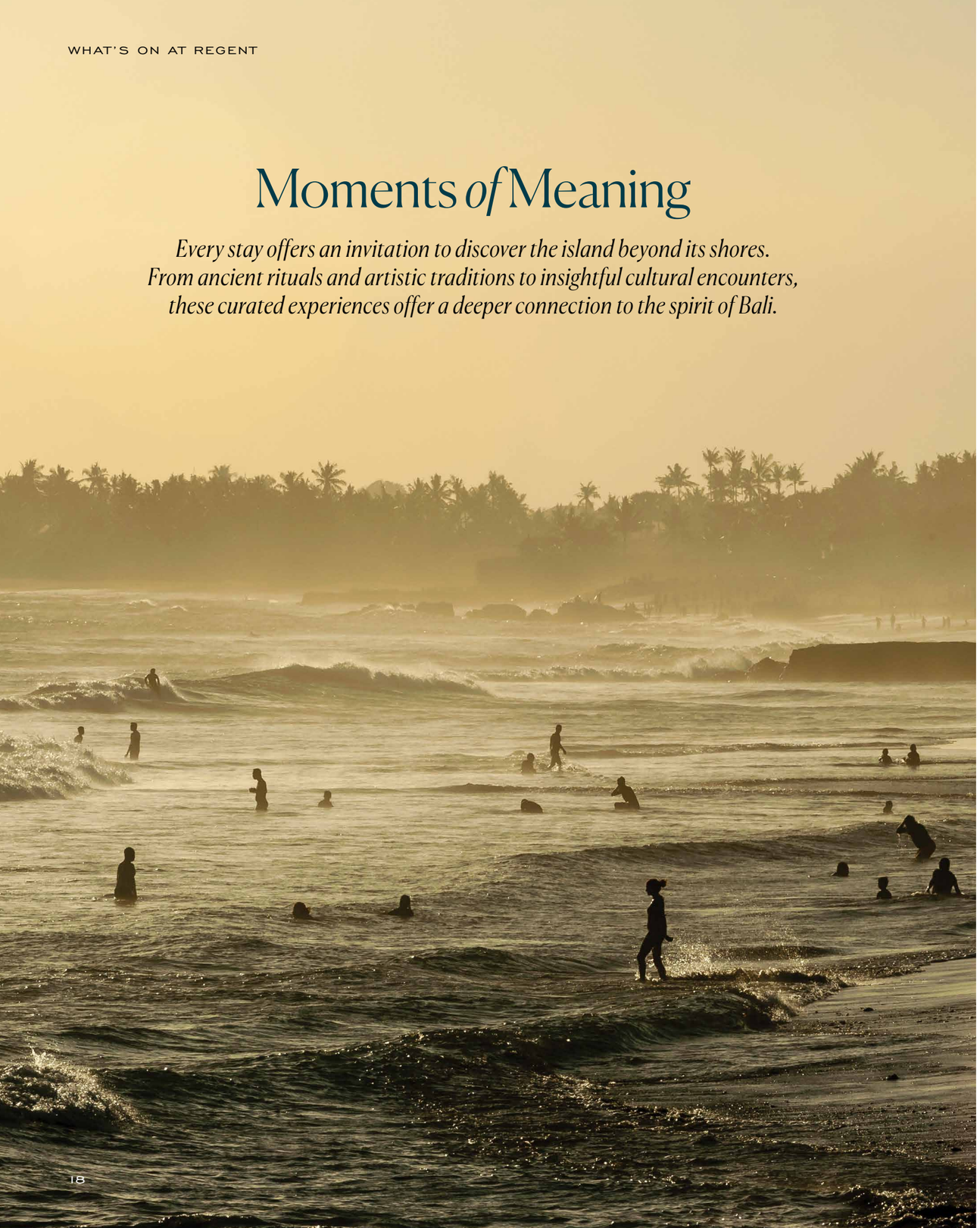
Beyond the ballroom, two beautifully appointed Regent Salons provide flexible spaces for private meetings, presentations and breakout sessions, while the resort itself transforms every itinerary into something far more memorable than a day spent around a conference table.

As the agenda concludes, the destination begins. Toast the day's achievements over Mediterranean flavours at Sazón, savour contemporary European cuisine at CURE Bali, discover authentic Indonesian dishes at Taru, or gather by the ocean at Beach House. Between engagements, guests can embrace Bali through curated cultural experiences, surf sessions, private yoga or restorative rituals at Regent Spa & Wellness, where every detail is designed to encourage balance and renewal.

Perfectly positioned within Canggu's vibrant coastal neighbourhood, Regent Ballroom offers more than an exceptional venue – it creates a destination where business, celebration and leisure naturally converge. Whether hosting a once-in-a-lifetime occasion or an event that shapes tomorrow's conversations, every gathering begins with a sense of occasion and ends with memories worthy of the setting. ◆

Moments *of* Meaning

Every stay offers an invitation to discover the island beyond its shores. From ancient rituals and artistic traditions to insightful cultural encounters, these curated experiences offer a deeper connection to the spirit of Bali.

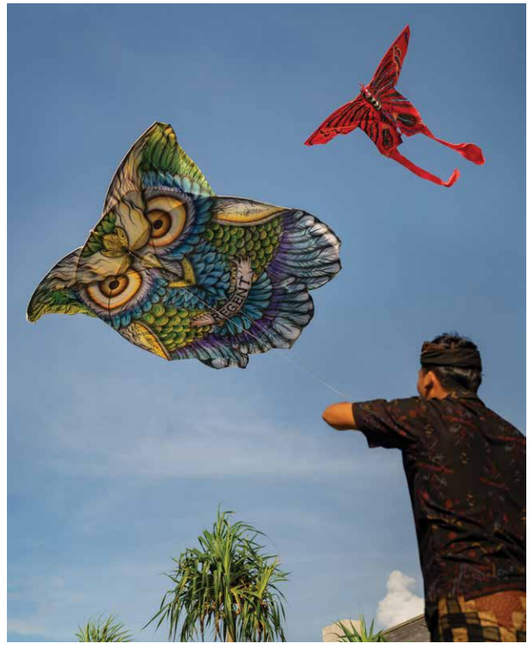


There is a certain beauty in travelling slowly. Beyond the surf breaks, beach clubs and bustling cafés, Bali reveals itself through quiet rituals, enduring craftsmanship and centuries-old traditions that continue to shape daily life. At Regent Bali Canggu, guests are invited to step beyond observation and become part of these living stories.

Begin with one of the island's most cherished customs through Canang Making and Temple Visit. More than simply arranging flowers and fragrant leaves, crafting a *canang sari* is an act of gratitude and intention. Guided by local tradition, you'll create your own offering before concluding the experience with a simple blessing at the resort's Padmasana temple – a thoughtful introduction to the philosophy that quietly underpins Balinese life. Complimentary for in-house guests, this cultural ritual takes place every Monday, Thursday and Saturday at 2 PM in The Lounge.

For those seeking a more personal journey of discovery, Birthday and Palm Reading offers a fascinating glimpse into the ancient wisdom of numbers and symbols. Blending birthday numerology with traditional palm reading, this intimate session explores the characteristics, strengths and life path believed to shape each individual, offering moments of reflection that often linger well beyond the hour.

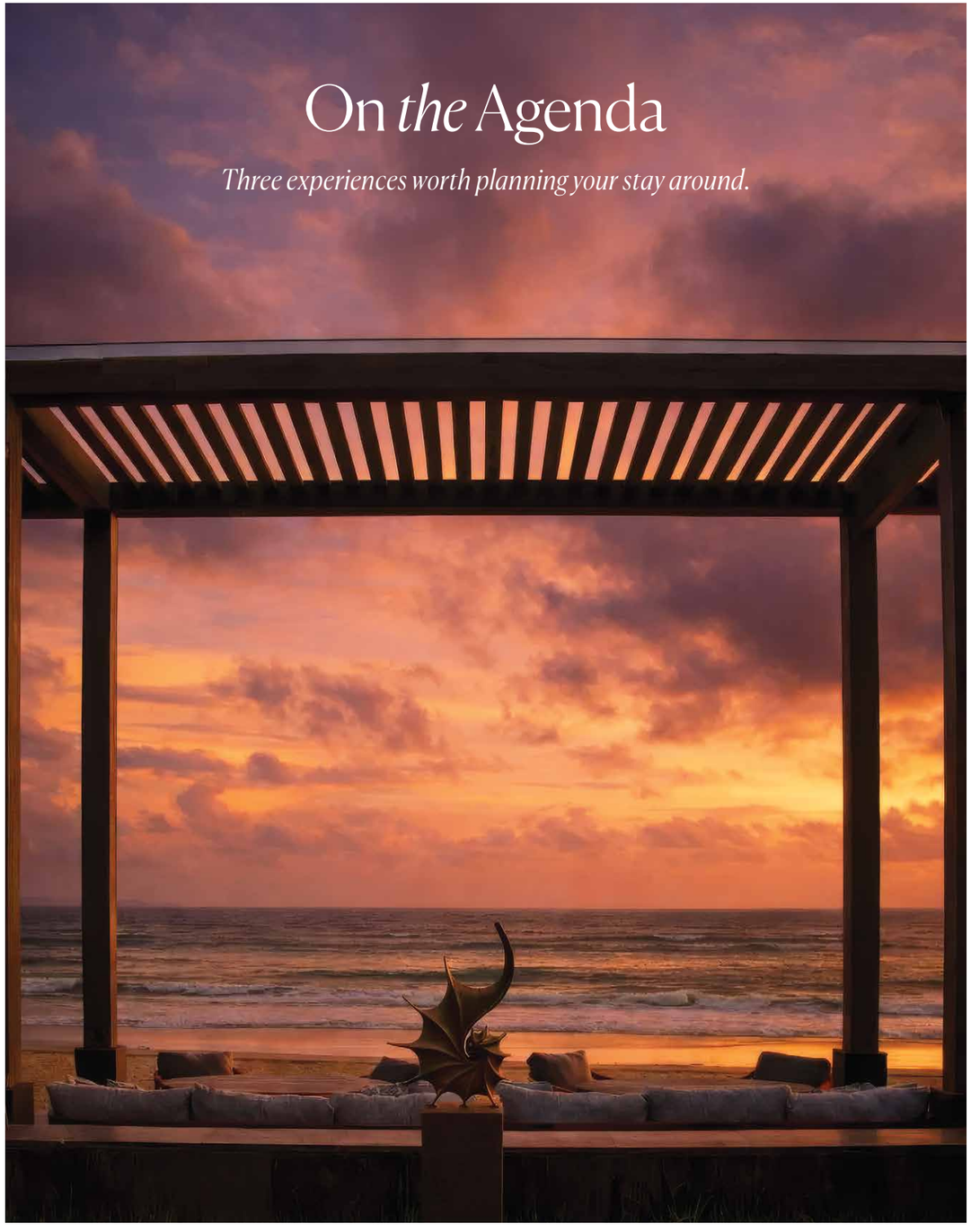




Creativity takes flight with The Art of Balinese Kite, celebrating one of the island's most beloved cultural traditions. As you paint your own vibrant kite, you'll uncover the stories, symbolism and community spirit woven into these graceful creations that fill Bali's skies. Suitable for adults and children alike, the beautifully handcrafted kite becomes a meaningful keepsake – and, should the breeze allow, perhaps your first chance to watch your own creation dance above the coastline.

Whether discovering the significance behind a humble offering, reflecting on life's journey or embracing a centuries-old artistic tradition, each experience has been thoughtfully curated to foster a deeper appreciation of Bali's rich cultural heritage. These are not simply activities to fill an afternoon, but moments that enrich your stay with memories rooted in place, purpose and connection. ◆

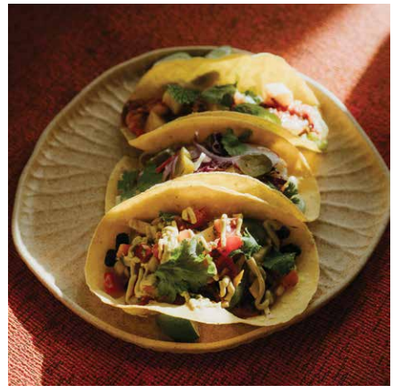
Reservations should be made at least 24 hours in advance. Kindly contact your Regent Experience Agent to make your arrangements.



On *the* Agenda

Three experiences worth planning your stay around.

Martes de Tacos at Beach House
Some Tuesdays deserve a little more than routine. At Beach House, lunch stretches effortlessly into sunset as freshly prepared tacos arrive alongside chilled beverages, with occasional collaborations featuring premium imported beers or tequila. Set against uninterrupted views of the Indian Ocean, it's an invitation to slow down, settle into the rhythm of the coast, and savour one of Canggu's most relaxed afternoons.
Every Tuesday
From 12 PM onwards
Beach House, Regent Bali Canggu





Sazón Fiesta
As the sun sets, Sazón comes alive with the unmistakable warmth and conviviality of Spain. Signature paellas take centre stage, accompanied by live entertainment and an atmosphere that celebrates long tables, shared plates, and lively conversation. Equal parts dinner and celebration, Sazón Fiesta brings the spirit of the Mediterranean to Canggu – one Thursday evening at a time.
Every Thursday
From 7 PM
Sazón

Paella Masterclass
Behind every exceptional paella lies patience, tradition, and a few closely guarded techniques. During this hands-on masterclass, guests step into the kitchen alongside Sazón's culinary team to learn the fundamentals of Spain's iconic dish – from selecting premium ingredients to achieving the perfect socarrat. The reward comes at the end of the session, when the paella you've created is served fresh to enjoy.
Every Wednesday (*by reservation*)
Sazón



A Conversation Across Continents

From the refined cuisine of CURE to the effortless allure of Bar Nua and The Curing Room, Andrew Walsh's seaside venues offers a thoughtful dialogue between Europe and Asia, shaped by exceptional produce, inventive cocktails, and the rhythm of Canggu.

Set along the shores of Regent Bali Canggu, with uninterrupted views of the Indian Ocean, CURE Bali was never conceived as a destination defined by a single cuisine. Instead, it is an ongoing dialogue – between Europe and Asia, precision and intuition, heritage and discovery. Every plate reflects award-winning chef Andrew Walsh's belief that exceptional dining begins not with complexity, but with a profound respect for ingredients and the place they call home.

That philosophy has guided Walsh throughout a career spanning Ireland, London, Singapore, and now Bali. While CURE first earned international recognition in Singapore for its refined interpretation of modern Irish cuisine, its Balinese chapter has evolved into something altogether different. Here, the island itself becomes both inspiration and collaborator.

Rather than transporting an established concept to a new address, CURE has been reimagined for its surroundings. European culinary techniques remain the foundation, yet they are enlivened by the vibrancy of Asian flavours and the abundance of Indonesia's waters and fertile landscapes. The result is a menu that feels worldly yet unmistakably rooted in Bali.

The experience unfolds with quiet confidence. Guests enter through Bar Nua before emerging into an expansive panorama of Canggu's coastline, where the sound of the waves becomes part of the dining room. Interiors remain restrained – clean architectural lines, warm textures, curated lighting, and subtle references to Nordic coastal landscapes allow attention to settle naturally on the table. There is little distraction here. Only conversation, the sea, and beautifully composed food.











The menu embraces the same understated elegance. Rather than overwhelming with elaborate compositions, CURE celebrates restraint. Seasonal seafood, premium meats, and exceptional produce are treated with precision, allowing flavour and texture to reveal themselves naturally. Many dishes explore the art of curing, deepening flavour while preserving freshness, before arriving at the table in a contemporary sharing format that encourages guests to linger together rather than dine in isolation.

Among its signatures, the Giant River Prawn bridges continents with remarkable ease. Charcoal-grilled and accompanied by a vibrant tom yum relish, delicate prawn dumpling, and a butter-enriched bisque scented with aromatic herbs, it demonstrates how classical French technique can coexist effortlessly with Southeast Asian expression. Equally evocative is the Hokkaido Scallop, inspired by Yogyakarta's smoky *mangut* stew and reinterpreted through translucent slices of scallop, compressed watermelon, spiced coconut broth, and burnt scallion oil. These are dishes that feel familiar and unexpected in equal measure.

Just beyond the dining room, Bar Nua offers a breezy beachfront setting made for lingering over a drink, whether you're easing into the evening with a sunset sundowner or settling in for a pre-dinner aperitif. The intimate outdoor bar brings a bespoke touch to its signature cocktails, blending familiar classics with local botanicals, Asian influences, and thoughtful culinary techniques. As the night unfolds, Bar Nua shifts effortlessly from golden-hour drinks to late-night sips and unhurried nightcaps, with the ocean breeze and sound of the waves providing the perfect backdrop for conversations that linger long after dinner.

Part of the wider CURE experience alongside Bar Nua, The Curing Room is soon to open as an intimate 12-seat chef's counter. Here, a refined tasting journey draws inspiration from European and Asian gastronomy, with each course thoughtfully paired with a curated selection of sake.

Behind the scenes, Chef de Cuisine Arvin Tjandra works alongside Walsh to shape CURE's daily expression. Drawing on refined technique while maintaining a deep appreciation for Indonesian ingredients and producers, his cooking reflects the restaurant's central belief: that true luxury lies not in excess, but in authenticity, craftsmanship, and an unwavering respect for provenance.

Perhaps that is what makes CURE so compelling. It embraces the pleasure of sharing exceptional food in beautiful surroundings, where every detail, from the architecture and hospitality to the final course, feels considered. ◆







Masters *at the* Table

The world's finest restaurants are often defined not only by the stars they earn, but by the stories they tell.

Regent Bali Canggu brings those stories to Bali through The Michelin Master Series – an exclusive programme that welcomes chefs from Michelin-starred restaurants across Asia and Europe for a succession of intimate Chef's Table experiences. Limited in seats and singular in vision, each residency offers guests the rare opportunity to experience cuisine shaped by decades of discipline, creativity and cultural exchange, while meeting the chefs behind every course. In addition, keep an eye out for The Chef's Table that offers its own intimate encounters with acclaimed culinary talent and thoughtfully crafted menus.

PHOTOS COURTESY OF REGENT BALI CANGGU



CHARLIE TAYLER

Aulis, London

28 & 29 August 2026

The series opens with Chef Charlie Tayler, whose career has taken him from the meticulous traditions of Kyoto's kaiseki kitchens to the intimate 12-seat counter of Michelin-starred Aulis London.

That uncommon journey has shaped a culinary philosophy where modern British cuisine is viewed through the lens of Japanese precision. Seasonality sits at the heart of every menu, while technical finesse and understated storytelling allow each ingredient to express itself with clarity and purpose. Rather than relying on elaborate presentations, Tayler's cooking celebrates restraint, discipline, and thoughtful craftsmanship.

At Regent Bali Canggu, guests will experience an intimate tasting menu where British cuisine meets Japanese technique, creating a dining experience that is refined, deeply personal, and quietly innovative.



CHONG YU CHENG
Terra Dining, Kuala Lumpur
6 & 7 November 2026
Chef Chong Yu Cheng brings a modern perspective on Malaysian cuisine to Regent Bali Canggu, drawing inspiration from the many cultures and culinary traditions that shape the country's food heritage.

At Terra Dining in Kuala Lumpur, his cooking explores Malaysia through its ingredients, memories, and familiar flavours, giving them a fresh and contemporary expression. The result is cuisine that feels rooted in place while remaining curious and forward-looking.

For The Michelin Master Series, Chong will present a tasting menu that offers a closer look at Malaysia through his culinary lens. Expect thoughtful interpretations of local ingredients, layered flavours, and contemporary techniques, with each course offering a fresh take on the traditions that continue to inspire his cooking.

ZOR TAN
Born, Singapore
27 & 28 November 2026
The Michelin Master Series continues with Zor Tan, Executive Chef of Singapore's Michelin-starred Born, whose cuisine is rooted in memory, heritage, and personal storytelling.

Inspired by the warmth of home and shaped by formative years at celebrated restaurants including Restaurant André, RAW, and the two-Michelin-starred Sichuan Moon, Tan has cultivated a culinary language where French technique meets the richness of Asian traditions. His dishes are at once contemporary and deeply emotional, balancing craftsmanship with cultural identity.

Each course tells a story – of family, discovery, and evolution – creating a dining experience that feels both elegant and profoundly personal. It is a fitting tribute to a series dedicated not simply to exceptional cooking, but to the unique philosophies that define the world's most accomplished chefs.



THE SEASON ARRIVES GENTLY ALONG THE COAST. WARM LIGHT SPILLS INTO THE EVENING, THE OCEAN SETS THE PACE, AND FAMILIAR TRADITIONS FIND A NEW RHYTHM BY THE TIDE. HERE, EVERY GATHERING LINGERS A LITTLE LONGER, EVERY CELEBRATION FEELS QUIETLY RENEWED, AND THE MOMENTS YOU SHARE BECOME THE ONES YOU CARRY HOME.

Regent® Bali Canggu
presents

Where
TRADITIONS
Meet The *Tide*

REGENT®

The Chef's Table Presents



VALENTIN FOUACHE
Duet by David Toutain, Bangkok
11 & 12 September 2026
September welcomes Chef Valentin Fouache, Chef de Cuisine of Michelin-starred Duet by David Toutain in Bangkok.

Having refined his craft in some of France's most distinguished Michelin-starred kitchens – including Le Chèvre d'Or, Le Chantecler, and Le Meurin – Fouache approaches contemporary French cuisine with remarkable elegance and precision. His menus are guided by profound respect for ingredients, where nature, creativity, and technique exist in perfect balance.

For The Chef's Table Presents, Fouache presents a contemporary interpretation of French gastronomy that honours classical foundations while embracing a quieter, more expressive modernity. Every dish reflects careful craftsmanship, allowing ingredients to remain the unmistakable protagonists of the experience.

Across four weekends, The Michelin Master Series and The Chef's Table Presents offer more than an opportunity to dine with celebrated chefs – it provides a rare glimpse into the minds behind some of the world's most admired restaurants. With only a limited number of seats available for each residency, every dinner promises an atmosphere of intimacy, conversation, and discovery, where world-class gastronomy unfolds one course, one story, and one unforgettable evening at a time.

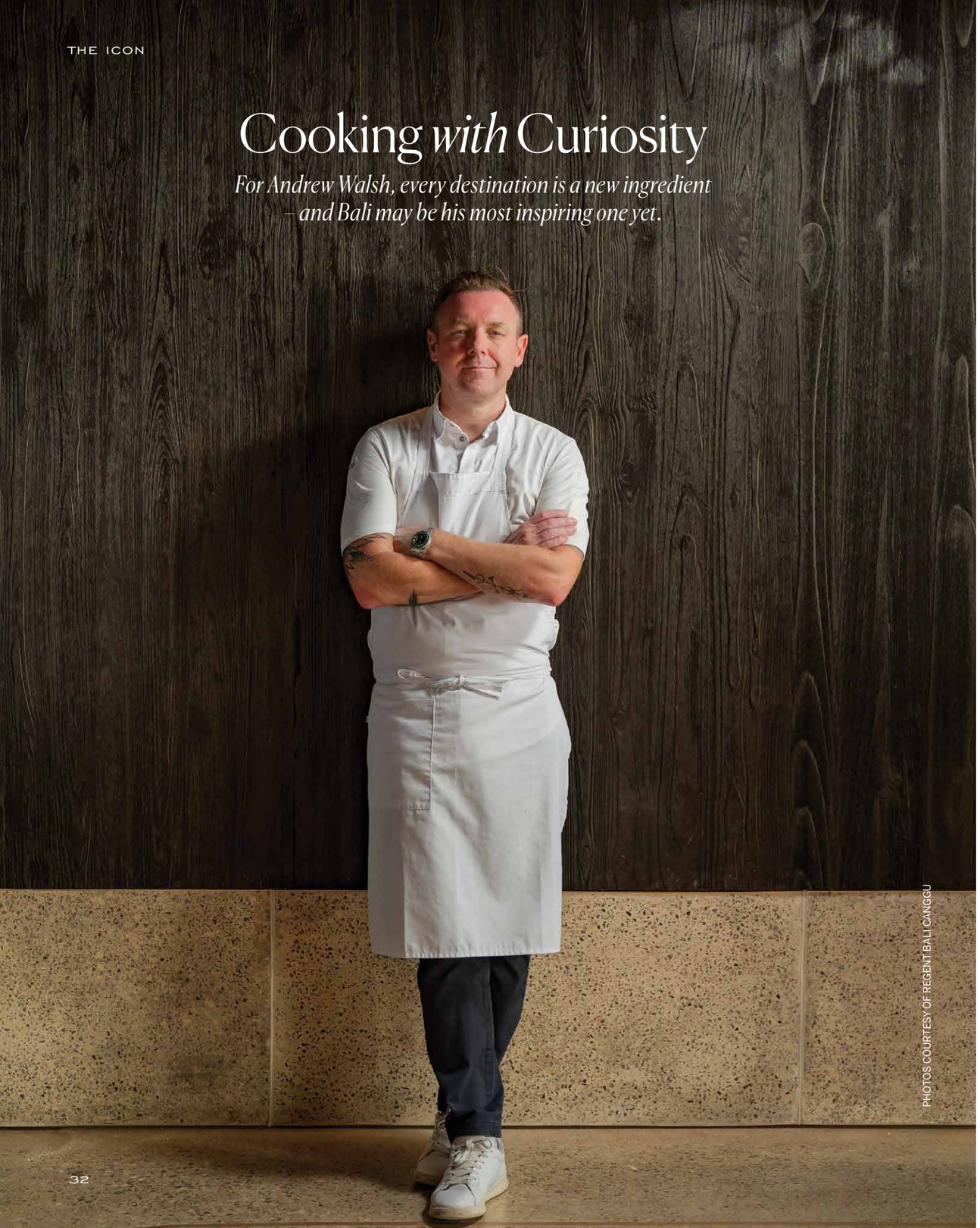
To reserve your experience, please contact your Regent Dining Agent at +62 811 3821 1821. ◆

REDISCOVER WHAT EVERYDAY LIFE OFTEN ASKS YOU TO FORGET. GUIDED BY BALINESE HEALING TRADITIONS AND CONTEMPORARY THERAPIES, EACH RITUAL UNFOLDS THROUGH GENTLE CONTRASTS: WARMTH AND COOLNESS, STILLNESS AND MOVEMENT, QUIET AND RENEWAL. BEYOND EVERY RITUAL IS SOMETHING LESS EXPECTED: THE SPACE TO SIMPLY BE.

Regent® Bali Canggu
presents
A *Discreet*
JOURNEY
Of *Wellbeing*
REGENT
SPA & WELLNESS

Cooking *with* Curiosity

For Andrew Walsh, every destination is a new ingredient – and Bali may be his most inspiring one yet.



PHOTOS COURTESY OF REGENT BALI CANGGU

Few chefs have shaped Southeast Asia's dining landscape with the quiet confidence of Andrew Walsh. From his native Ireland to the kitchens of London, the Michelin-starred restaurants of Singapore, and now the shores of Bali, Walsh has built a career defined not by chasing trends, but by an unwavering commitment to place. Every restaurant he creates begins with the same question: *What belongs here?*

That philosophy has found its latest expression at Regent Bali Canggu, where Walsh oversees CURE Bali, The Curing Room and Bar Nua, while also introducing Sazón just moments away. Together, they form a collection of distinct dining experiences that reflect both his culinary evolution and the vibrant spirit of Bali. For Walsh, every destination leaves an imprint – not only on his cooking but on his understanding of hospitality.

← **Opposite page:** Andrew Walsh, the mind behind Sazón, CURE Bali, Bar Nua and The Curing Room

↓ **This page:** Wagyu Beef Tartare with Polenta and Gentlemen's Relish



Surrounded by Batu Bolong's coastline and Indonesia's remarkable produce, CURE Bali naturally evolved into something new. The menus embrace locally sourced seafood alongside exceptional duck from Ubud and premium Indonesian beef, while reflecting the relaxed way people choose to dine on the island. Instead of lengthy tasting menus, Walsh designed an elegant à la carte experience centred on sharing that feels sophisticated without sacrificing ease.

Bar Nua offers relaxed cocktails overlooking the sunset, CURE Bali delivers refined seasonal dining designed for sharing, while The Curing Room presents an intimate chef's counter experience inspired by Japanese culinary traditions. Nearby, Sazón embraces the warmth and generosity of Spanish-Mediterranean cuisine – a concept Walsh felt was missing from Batu Bolong's dynamic dining scene.

Although each venue offers something distinct, they are united by the same philosophy. "Everything begins with the produce," Walsh explains. "If the ingredients aren't exceptional, nothing else matters." Equally important are the people behind every meal, from chefs and servers to local farmers, fishermen and artisans. Supporting Indonesian producers, he believes, is about far more than sustainability; it's about building genuine relationships while showcasing the extraordinary diversity of the country's ingredients.

His move into Spanish-Mediterranean cuisine with Sazón might appear to mark a departure from the Irish narrative diners have long associated with him, yet Walsh sees no contradiction. Irish cooking taught him to respect simplicity and provenance, while Mediterranean cuisine celebrates generosity, seasonality and conviviality. Those values, he believes, mirror Bali's own lifestyle, where long afternoons naturally become lingering dinners shared with friends and family.

Perhaps no word better captures Walsh's philosophy than *curare* – the Latin root that inspired the name CURE Bali, meaning to take care. While exceptional cooking may draw guests through the door, it is the feeling they leave with that matters most.

"Above all, I hope they remember how we made them feel," he says. "Hospitality has always been about human connection."

Looking ahead, Walsh describes every new restaurant as a blank canvas, an opportunity to create something that could only exist in its surroundings. And when he reflects on what this chapter in Bali will ultimately represent, the answer is disarmingly simple.

"I hope it's curiosity," he says. "Curiosity to keep learning, to keep evolving and to keep creating restaurants that genuinely reflect the places they're part of." ◆

PHOTOS COURTESY OF REGENT BALI CANGGU

The Art *of* Bath

The finest expressions of luxury are often the ones that invite us to slow down.

At Regent Bali Canggu, one of the most distinctive details can be found in an unexpected place: the bathroom. In every suite and villa, a hand-carved teak bathtub offers more than a place to unwind. Crafted from a single block of solid teak, each tub is unique, with its natural grain and smooth finish highlighting the beauty of Indonesian craftsmanship.

Look closer and you will find the face of the Barong carved into the wood. One of Bali's most revered cultural figures, the Barong represents protection, harmony and balance. Its presence adds a subtle connection to Balinese heritage, turning an everyday bath into a more meaningful ritual.

This appreciation for local craftsmanship can be seen throughout Regent Bali Canggu, from handcrafted stonework and bespoke furnishings to locally made ceramics and natural materials. Each detail brings a sense of place while keeping the overall design contemporary and refined.

The experience continues at Regent Spa & Wellness, where guests can personalise their bath with the Bath Rituals menu. Botanical infusions such as calming chamomile, traditional secang, revitalising herbs and nourishing coconut milk can be added to the soak, each paired with a thoughtfully selected beverage. It is a simple yet considered way to slow down and experience Bali through its natural materials, traditions and rituals.

To arrange a Bath Ritual in the comfort of your suite or villa, simply contact Regent Spa & Wellness, who will be delighted to prepare the experience for you. ◆

FASHION

Barefoot Luxury

A curated celebration of minimalist dressing, where natural fabrics, clean lines and effortless styling capture the essence of modern coastal living.

Photographer: Dewandra Djelantik
Stylist: Angie Anggoro
Assistant Stylist: Kian Alicia
Hair & Makeup: Yeanne Make Up Art
Model: Tanya and Roo

On Tanya: Sheer starched cotton hoodie and pleated sheer maxi skirt from BIASA

On Roo: Swimmer from Mr. Ripley

On Roo: Custom linen shirt & linen pants from Mr. Ripley

On Tanya: Multi-wrap dress from BIASA

On Tanya: Balloon dress from BIASA, pearl earrings from John Hardy, mahogany bangle from Christian Graciel & custom sandals

On Roo: Shirt from Vasilion, shoes from Loro Piana & custom linen pants

FASHION

On Tanya: Silk taffeta halter dress from Erika Peña, earrings from John Hardy & custom gold sandals

On Roo: Ice blue mandarin linen shirt from Mr. Ripley, shoes from Loro Piana & custom linen pants



On Tanya: Taffeta ruffle dress from Erika Peña, custom earrings & custom gold sandals



On Tanya: Balloon dress from BIASA, pearl earrings from John Hardy, mahogany bangle from Christian Garciel & custom sandals

On Roo: Shirt from Vasilion, shoes from Loro Piana & custom linen pants











A Couture Fairytale

Fashion may be ephemeral, but couture is designed to endure. A Fairy Tale of the Future, the exhibition marking 10 years of FENDI Couture (2015–2025), celebrates the maison's extraordinary creative legacy through the work of Karl Lagerfeld, Silvia Venturini Fendi and Kim Jones. Conceived by FENDI Chief Creative Officer Maria Grazia Chiuri ahead of her debut FENDI Couture collection in July 2026, the exhibition presents a dialogue between generations of designers, highlighting couture as a living expression of artistry rather than a chronological archive.

Instead of tracing the evolution of collections, the exhibition reveals the shared language of the FENDI atelier, where craftsmanship transforms imagination into reality. Intricate embroidery, sculptural silhouettes, innovative treatments of fur and exceptional handwork demonstrate the enduring relationship between creative vision and artisanal mastery, reaffirming couture as a timeless pursuit of beauty and innovation. ◆

fendi.com



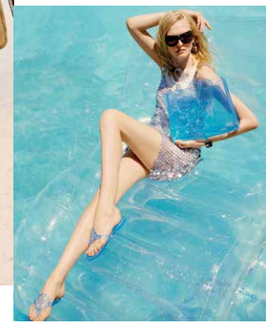
PHOTOS COURTESY OF FENDI















PHOTOS COURTESY OF TORY BURCH

Splash of Summer

Tory Burch embraces the carefree spirit of the season with Splash, its Summer 2026 campaign inspired by crystal-clear waters, golden sunsets and the promise of adventure. Photographed by Anthony Seklaoui at the iconic GoldenEye estate in Jamaica, the campaign stars Alex Consani and Sacha Quenby in a collection that captures effortless holiday elegance.

Ocean-inspired hues, airy fabrics and wave-like crochet textures define the collection, while signature pieces receive playful seasonal updates – from special-edition Miller sandals and woven raffia Romy bucket bags to cotton tanks adorned with silk flowers. Designed to move effortlessly from beach to city, Splash celebrates summer as a state of mind. ◆

toryburch.co.id

The New Parisian

For its Autumn-Winter 2026-2027 Ready-to-Wear collection, Dior transforms the Jardin des Tuileries into both runway and metaphor, exploring the enduring ritual of dressing as performance. Inspired by the historic Parisian garden – once governed by strict codes of appearance and still a stage for seeing and being seen – the collection blurs the line between reality and illusion, where artificial blooms flourish in winter and sculpted landscapes mirror the theatre of city life. The result is a poetic meditation on visibility, identity, and the quiet elegance of self-expression, reaffirming Dior's ability to turn fashion into cultural storytelling. ◆

dior.com













PHOTOS COURTESY OF DIOR, FIRST LOOK DETAILS © OLIMPIA TALIANI DE MARCHIO

Time Well Worn

Whether inspired by coastal escapes, urban rhythm, or centuries of heritage, these timepieces are designed to be worn and remembered.



← **Chopard Alpine Eagle 41 Beach Edition**

Summer finds its perfect companion in Chopard's Alpine Eagle 41 Beach Edition, where Swiss precision meets effortless coastal elegance. Inspired by the vibrant hues of the Alps and the sea, the new 41mm models arrive in Maritime Blue and Rock Jasmine, paired with sporty rubber straps and crafted from Chopard's exclusive Lucent Steel™. Beneath the textured dial, the COSC-certified Chopard 01.01-C automatic movement delivers impeccable performance, proving that refined watchmaking can feel just as at home by the beach as it does in the city.

chopard.com



↗

Roger Dubuis Excalibur The Kabuto Legacy

History and haute horlogerie converge in the Roger Dubuis Excalibur The Kabuto Legacy, a limited edition of just 28 pieces inspired by the legendary samurai who unified 17th-century Japan. Framed in 18K pink gold, the dial features an architectural interpretation of Edo Castle surrounded by 12 meticulously hand-engraved Kabuto helmets, each representing a historic samurai commander. Powered by the Geneva Seal-certified RD821 automatic calibre, the watch is a remarkable celebration of Japanese heritage, exceptional craftsmanship, and Roger Dubuis' uncompromising pursuit of artistry.

rogerdubuis.com

Bell & Ross BR-05 36mm →

With its latest global campaign, Squaring Time, Bell & Ross reimagines the relationship between time and individuality. At the heart of the initiative is the BR-05 36mm, a versatile interpretation of the Maison's iconic circle within a square design that comfortably suits every wrist. Introduced in Indonesia through the 100 Icons, 1 Watch campaign, the BR-05 reflects a generation that defines success, creativity, and personal rhythm on its own terms – making it as much an expression of identity as it is a timepiece.

bellross.com



PHOTOS COURTESY OF RESPECTIVE BRANDS



An Ode *to* Provence

Inspired by Christian Dior's cherished Southern Provence, Dior Paradise captures the quiet promise of spring through a luminous composition created by Francis Kurkdjian, Perfume Creation Director.

At its heart is bitter almond, an uncommon yet evocative note in perfumery, brightened by mandarin, orange and lime. The composition unfolds into a mouthwatering almond-biscuit accord, softened by a sensual fresh-woody trail that evokes the warmth of Provence, before settling into the enveloping sweetness of tonka bean.

More than a fragrance, Dior Paradise is a memory of Christian Dior's beloved Château de La Colle Noire – of almond trees in bloom, gentle winter sunlight and nature awakening. A delicate portrait of Provence, captured in scent. ◆

dior.com

The New Art *of* Living *by* Guerlain

Guerlain brings its signature art of fragrance into the home with L'Art & La Matière: The New Art of Living, a refined collection inspired by the Maison's iconic Guerlinade. Built around six precious ingredients, the collection transforms fragrance into an experience that extends beyond the skin.

Created by Perfume Creation Director Delphine Jelk, the six scents – Vanille Planifolia, Bergamote Fantastico, Iris Pallida, Rose Centifolia, Tonka Sarrapia and Jasmin Grandiflorum – are expressed through candles, soaps and car diffusers.

At its heart are refillable, customisable candles, housed in sculptural vessels inspired by Guerlain's signature codes and the colors of each raw material. Designed to be mixed and matched, they turn fragrance into an intimate expression of personal style. ◆

guerlain.com



IN MOTION

The Shape *of* Speed

With the global debut of the DENZA Z, electrification enters a bold new era where performance, artistry, and everyday usability coexist.

For decades, the supercar has been defined by excess – roaring engines, theatrical styling, and uncompromising performance that often came at the expense of practicality. The electric era, however, is quietly rewriting those rules.

Unveiled at the prestigious Goodwood Festival of Speed, the new DENZA Z arrives not simply as another high-performance EV, but as a statement of where premium motoring is headed. Introduced by BYD Executive Vice President Stella Li alongside Formula One World Champion Jenson Button, the Coupe and Racing variants mark the latest evolution of the brand's growing ambition, following the debut of the Spider earlier this year.

Rather than chasing nostalgia, the DENZA Z looks firmly ahead. Designed under the philosophy of Technology Drives Elegance, the car balances dramatic proportions with restrained sophistication. Penned by a team led by Global Design Director Wolfgang Egger, the silhouette is low, sculptural, and purposeful – a form described as A Living Sculpture of Speed. Every surface, from the flowing S-shaped air channels to its carefully managed aerodynamic profile, serves a functional role in balancing drag, cooling, and downforce without compromising visual elegance.











Performance, naturally, remains central to the experience. Built upon DENZA's dedicated e³ Sports Car Platform, the flagship employs a tri-motor electric drivetrain producing an astonishing 1,604 PS and 1,240 Nm of torque. Complementing that output are technologies including Cell-to-Body battery integration, the adaptive DiSus-M magnetorheological suspension, and intelligent torque distribution that continuously optimises grip and stability. The result is a car designed to feel equally composed on winding coastal roads as it is on the racetrack.

For drivers seeking something even more focused, the Racing variant takes performance further with carbon-fibre aerodynamic components and an adjustable rear wing capable of generating up to 1,060 kilograms of downforce at 350 km/h. Above it sits the Z Special Edition, engineered for Nürburgring Nordschleife lap record ambitions with active aerodynamics producing more than 2,000 kilograms of downforce at 300 km/h.

Yet perhaps the DENZA Z's greatest achievement lies not in its numbers, but in its dual personality.

PHOTOS COURTESY OF DENZA

Unlike traditional supercars, it offers four seats and an expandable luggage compartment, allowing owners to enjoy extraordinary performance without abandoning everyday practicality. Inside, the cabin embraces a driver-focused layout wrapped in suede-effect materials, carbon fibre, and precision metal finishes, while digital interfaces – including an 8.88-inch instrument display, a 12.8-inch infotainment system with Google integration, and a Devialet premium audio system – create an environment that feels contemporary rather than intimidating.

The experience is deeply personal, too. From configurable driving dynamics and regenerative braking to torque vectoring, suspension settings, ambient lighting, and a choice of 10 exterior colours paired with 10 interior themes, the DENZA Z encourages owners to tailor the car to their own preferences. Meanwhile, creature comforts including ventilated, heated, and massage-equipped seats reinforce the idea that performance no longer requires compromise.



The DENZA Z is born somewhere between the two worlds – the rush of speed and the calm of stillness. Where performance becomes quieter, elegance becomes more purposeful, and technology begins to disappear into the experience itself.





Perhaps the most transformative innovation, however, arrives when the journey pauses. Powered by BYD's latest FLASH Charging technology, the DENZA Z can replenish its battery from 10 to 70 percent in just five minutes, while a charge from 10 to 97 percent takes only nine minutes under supported conditions. It is a technological leap that begins to erase one of electric mobility's last psychological barriers: waiting.

As premium automotive brands increasingly compete not only through horsepower but through software, craftsmanship, and experience, the DENZA Z represents a notable shift in perspective. It is not merely an electric supercar. It is an exploration of how technology can elevate every aspect of driving – from performance and efficiency to comfort, connectivity, and personal expression.

From its global unveiling at Goodwood to its forthcoming Nürburgring challenge, the DENZA Z is more than a showcase of engineering prowess. It is an indication that the future of performance may be quieter, cleaner, and infinitely more intelligent – without losing the thrill that has always defined the open road. ◆

WELLNESS

Little Moments *that* Last

At Regent Spa & Wellness, wellbeing is a shared experience. Designed for both parents and children, a thoughtful collection of family-friendly treatments transforms quiet moments together into cherished rituals of connection, calm and discovery.



PHOTOS COURTESY OF REGENT BALI CANGGU

Wellness is often considered a personal pursuit, but some of its most meaningful moments are the ones experienced together. At Regent Spa & Wellness, families are invited to slow down, disconnect from the outside world and reconnect with one another through a collection of nurturing treatments thoughtfully designed for parents and children.

Every journey begins with The Reset, a complimentary 10-minute soundscape meditation that gently quietens the mind before the treatment even begins. Surrounded by healing frequencies, subtle crystal vibrations and restorative aromas, guests are invited to leave the day's distractions behind, creating space for stillness before stepping into the spa experience itself.

The philosophy continues with a family wellness programme that celebrates togetherness as much as relaxation. Whether introducing little ones to mindful self-care or creating uninterrupted time between parent and child, each experience has been crafted to foster comfort, trust and meaningful connection.

For families seeking shared moments, The Together Massage offers perhaps the most memorable experience. Set within the privacy of the Couples Villa, parent and child enjoy personalised massages together in the same room, each tailored to their individual needs. While children receive a gentle treatment designed to encourage relaxation and restful sleep, parents enjoy a personalised massage that eases tension and restores balance. It is quality time reimagined – quiet, restorative and free from distraction.

Young guests can also embark on their own wellness journey with the Junior Massage, where gentle rhythmic techniques and natural, skin-friendly oils help soothe growing bodies, calm anxious minds and encourage healthy body awareness. Designed specifically for children, the treatment introduces the principles of relaxation in a nurturing and reassuring environment, with a parent always close by.

For a touch of playful indulgence, the Coco Treat brings together Bali's natural bounty and childhood delight. A decadent chocolate body mask, created using locally harvested cocoa beans, is followed by a relaxing foot and back massage, leaving little ones feeling comforted, refreshed and wearing unmistakably happy smiles.

Thoughtful details extend to parents as well. While accompanying their child during treatments, they are invited to enjoy a complimentary Advanced LED Light Therapy session, ensuring that wellbeing becomes a shared ritual rather than a solitary escape. ◆

A Sense *of* Place

For Manish Puri, true luxury begins with authenticity. The General Manager of Regent Bali Canggu reflects on creating a resort that invites guests to experience both the destination and themselves more deeply.

Few hoteliers have witnessed the evolution of luxury hospitality quite like Manish Puri. With nearly three decades spent opening landmark hotels and leading some of the world's most distinguished brands, he has seen guest expectations shift from opulence to authenticity, from indulgence to intention. Today, as General Manager of Regent Bali Canggu, Puri is guiding one of Bali's most anticipated luxury resorts with a philosophy that feels remarkably in tune with the island itself, where slowing down is considered the greatest luxury of all.

His approach is rooted in a simple belief: memorable hospitality is never just about the hotel. It is about creating a genuine connection between guests and the destination they have travelled so far to experience.

"It's the opportunity to create meaningful moments for people while bringing the character of a destination to life," he says. "Hospitality has always been about human connection, and that hasn't changed. What has evolved is how we define luxury. Today, guests are looking for experiences that feel authentic, are deeply connected to the places they visit, and give them the time and space to truly enjoy them."

His admiration for Canggu extends beyond its reputation as Bali's trendiest neighbourhood. While many visitors arrive in search of Instagram-famous cafés and surf breaks, Puri sees a destination whose greatest appeal lies in its creative soul. It is a place where independent designers, local artisans, chefs and entrepreneurs continue to shape an ever-evolving cultural landscape without losing sight of its Balinese identity. That authenticity, he believes, is what makes Canggu so compelling, and why Regent belongs here.

For guests visiting the neighbourhood for the first time, Puri offers advice that runs counter to today's itinerary-driven style of travel. Rather than trying to tick off every popular venue, he encourages travellers to embrace spontaneity.

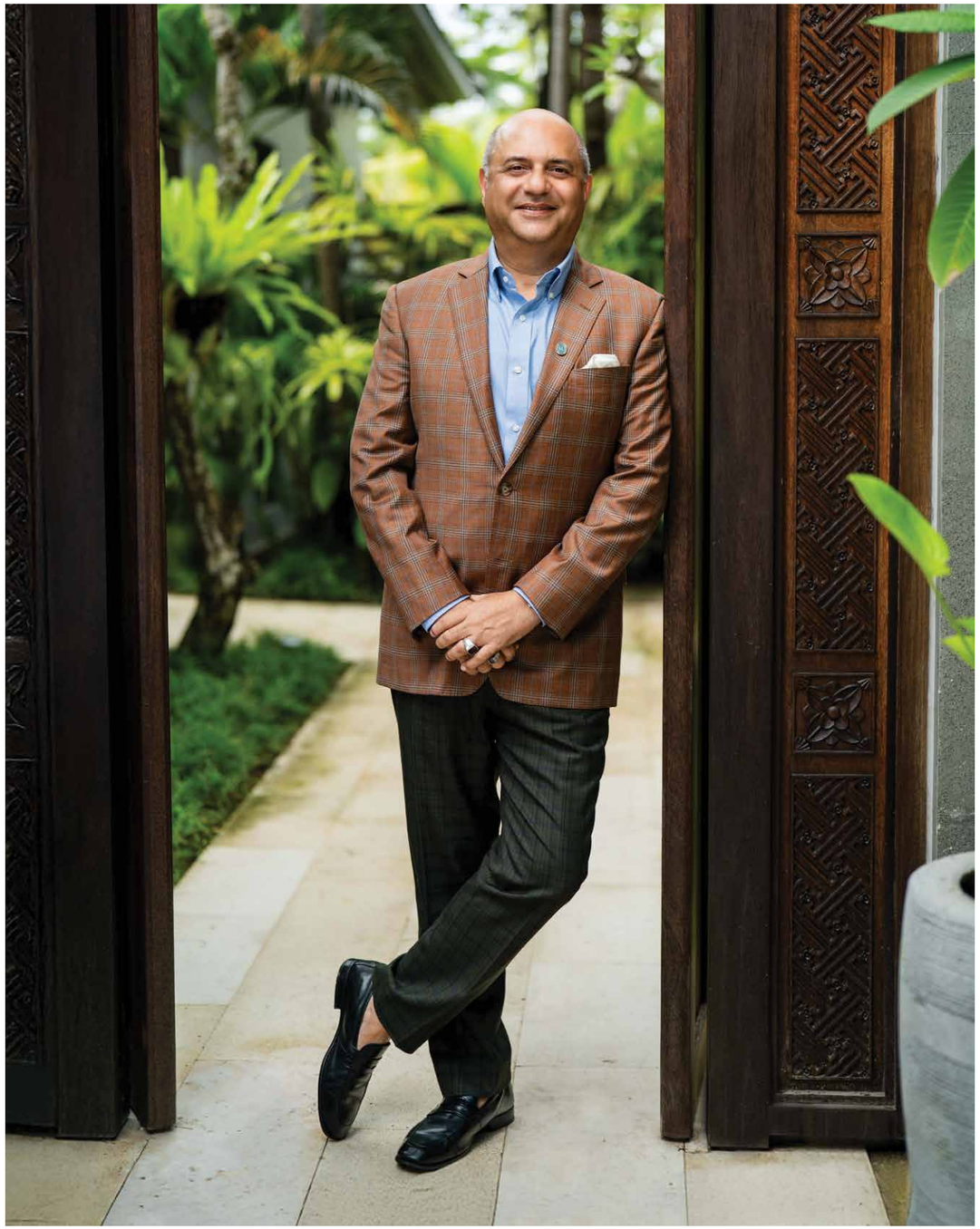
"I always encourage guests to leave a little room for the unexpected," he says. "It's natural to arrive with a list of cafés, restaurants and beaches you've seen online, but some of the most memorable experiences aren't planned."

Instead, he suggests watching surfers carve across the waves at Batu Bolong, wandering through neighbourhood streets without a destination, lingering over long lunches, or simply striking up conversations with local artisans. "The beauty of this destination isn't just in where you go, but in how you experience it."

That same philosophy extends to the Regent experience itself. Puri encourages guests to divide their time between moments of restoration and discovery – starting the morning overlooking the resort's pools, unwinding at Regent Spa & Wellness, dining at CURE Bali by Chef Andrew Walsh or Sazón, before stepping out to explore Canggu's vibrant nightlife, galleries and boutique-lined streets. Yet he is quick to point out that the most memorable moments are rarely scheduled.

The best memories, he believes, often happen while watching the sunset linger over the ocean, sharing an unhurried conversation over dinner, or stumbling upon an unexpected corner of the neighbourhood.

After decades spent defining luxury across the globe, Puri's understanding of it has become refreshingly uncomplicated. "Luxury is having the time and space to be fully present, and leaving feeling better than when you arrived." ◆



The Land *of* Legend

Perched upon a wave-worn rock where the Indian Ocean meets Bali's southwest coast, Tanah Lot is more than one of the island's most photographed landmarks. It is a place where mythology, devotion and nature have coexisted for centuries, offering a glimpse into the spiritual rhythm that continues to shape Balinese life.

Long before it became an icon on postcards and camera rolls, Tanah Lot was, and remains, a place of pilgrimage. Its name translates simply as "Land in the Sea", an apt description for the ancient sea temple that appears to rise from the ocean itself. At high tide, the temple is completely surrounded by water, standing apart from the mainland as waves crash dramatically against the volcanic rock below. At low tide, visitors can walk across the exposed seabed, tracing the same path generations of Balinese worshippers have taken before them.

The temple's origins are intertwined with the story of the 16th-century Hindu priest Dang Hyang Nirartha, who is said to have recognised the site's profound spiritual energy during his travels across Bali. According to legend, he meditated upon the rocky outcrop before encouraging local villagers to establish a shrine there. As the story goes, he transformed his ceremonial sash into sea snakes to guard the temple – a tale still echoed today by the black-and-white banded snakes believed to inhabit the caves beneath the cliffs.

Tanah Lot is one of seven sea temples that form a spiritual chain along Bali's coastline, each positioned within sight of the next to symbolically protect the island from negative forces arriving from the sea. While visitors are welcome to admire the temple's striking silhouette, the inner sanctum remains reserved for worshippers, preserving its sacred role within Balinese Hinduism.

Yet perhaps Tanah Lot is best appreciated not as a monument, but as a living expression of Bali's philosophy of harmony. Here, spirituality is inseparable from the landscape. The ocean is not merely scenery but a source of reverence, the cliffs are more than geology, and every offering placed upon the temple grounds is a quiet reminder that gratitude is woven into everyday life.

Arrive in the early morning, when the pathways are peaceful and the sea breeze carries little more than birdsong, or linger towards dusk as the setting sun casts the temple into silhouette against a sky brushed with amber and gold. It is a spectacle that has drawn travellers for generations. The changing light, the rhythm of the tides and the quiet devotion of those who come to pray ensure that no two visits are ever quite the same.

Just a short drive from Regent Bali Canggu, Tanah Lot offers a deeper understanding of the island itself. Beyond its dramatic beauty lies a place where faith, folklore and nature continue to exist in delicate balance, inviting every visitor to slow down, look closer and discover the spirit that has shaped Bali for centuries. ◆

JALAN PURA DALEM

JALAN PANTAI BATU BOLONG

JALAN MUNDUK CATU

DINING

CURE Bali
Laidback European dining with Asian influences, set by the Canggu coast from sunset onward.

CUISINE
European-Asian

HOURS
05:00 pm - 12:00 am
Tuesday to Sunday
(Close Monday)

The Curing Room
An intimate 12-seat chef's counter serving a refined European and Asian tasting menu with curated sake.

CUISINE
European-Asian

HOURS
Opening Soon

Bar Nua
Refined seaside cocktails crafted with modern techniques, Asian influences, and local ingredients.

CUISINE
Cocktails & Refined Bites

HOURS
05:00 pm - 12:00 am
Tuesday to Sunday
(Close Monday)

Sazón
A Mediterranean hideaway on Batu Bolong with authentic flavours.

CUISINE
Mediterranean

HOURS
06:00 pm - 12:00 am
Wednesday to Monday
(Close Tuesday)

Beach House
A beachfront retreat with a shimmering pool, ocean breeze, craft cocktails, and fresh seafood.

CUISINE
Coastal

HOURS
08:00 pm - 09:00 pm

The Lounge
Savour locally roasted coffee, exquisite teas, and fine wines overlooking the resort's cascading pools and ocean.

CUISINE
International

HOURS
11:00 am - 10:00 pm

Taru
Discover authentic Indonesian cuisine showcasing the freshest local ingredients and the rich flavours of Bali.

CUISINE
Indonesian, International

HOURS
07:00 am - 10:00 pm

Pool Bar
Private poolside cabanas with tranquil fountains and ocean breezes.

CUISINE
Indonesian, International

HOURS
07:00 am - 07:00 pm

Chef's Table
A personalised and refined dining experience.

HOURS
Based on reservation

FACILITIES

Regent Club
An exclusive haven for relaxation, conversation, and discovery.

HOURS
10:00 am - 07:00 pm

Regent Spa & Wellness
A restorative sanctuary where energy work, botanicals, and light frequencies renew balance and awaken the senses.

HOURS
10:00 am - 07:00 pm

Health Club
A yoga studio and spacious gym for movement, mindfulness, and fitness.

HOURS
24-hour

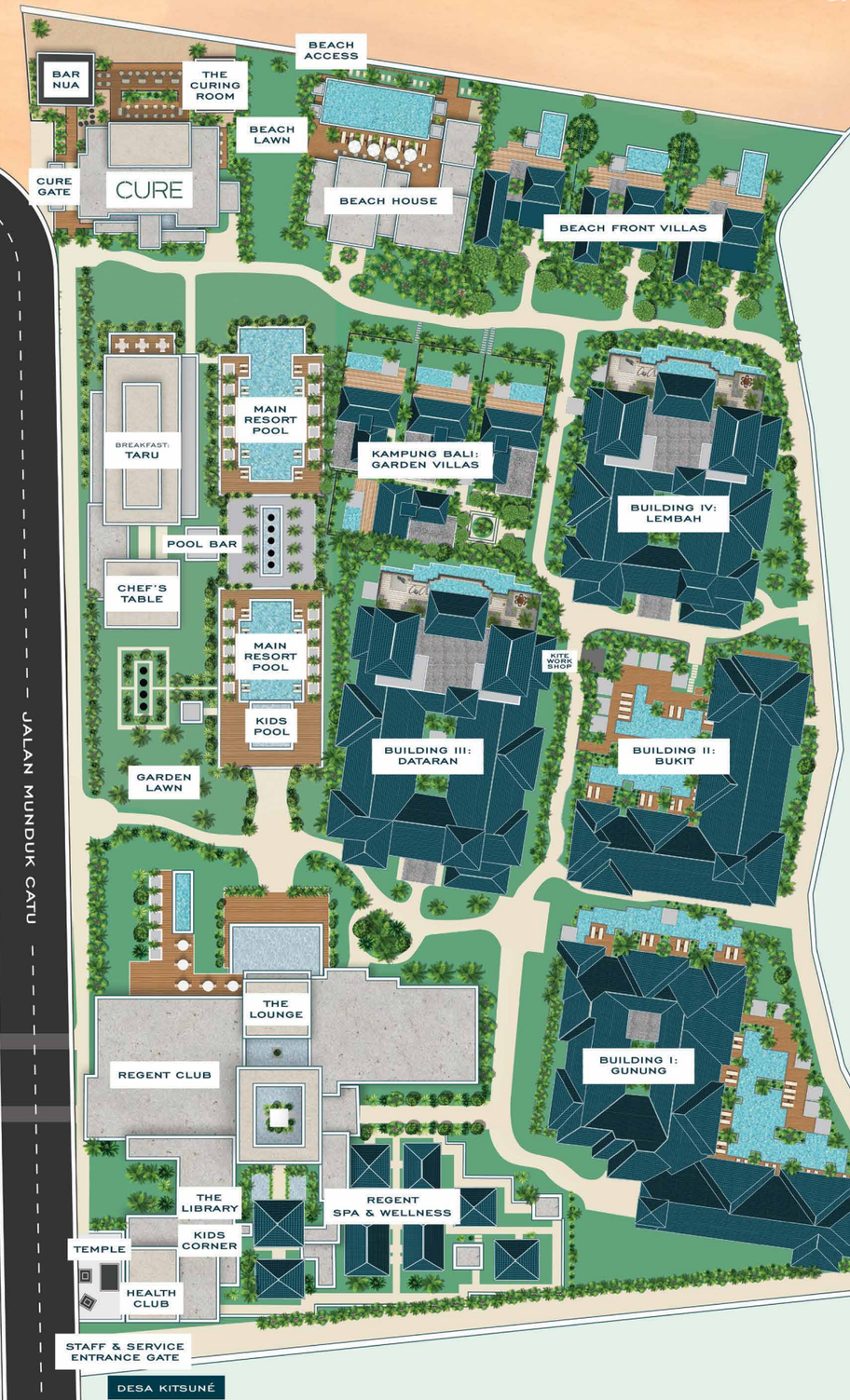
The Library
A welcoming lounge for work, relaxation, and shared moments.

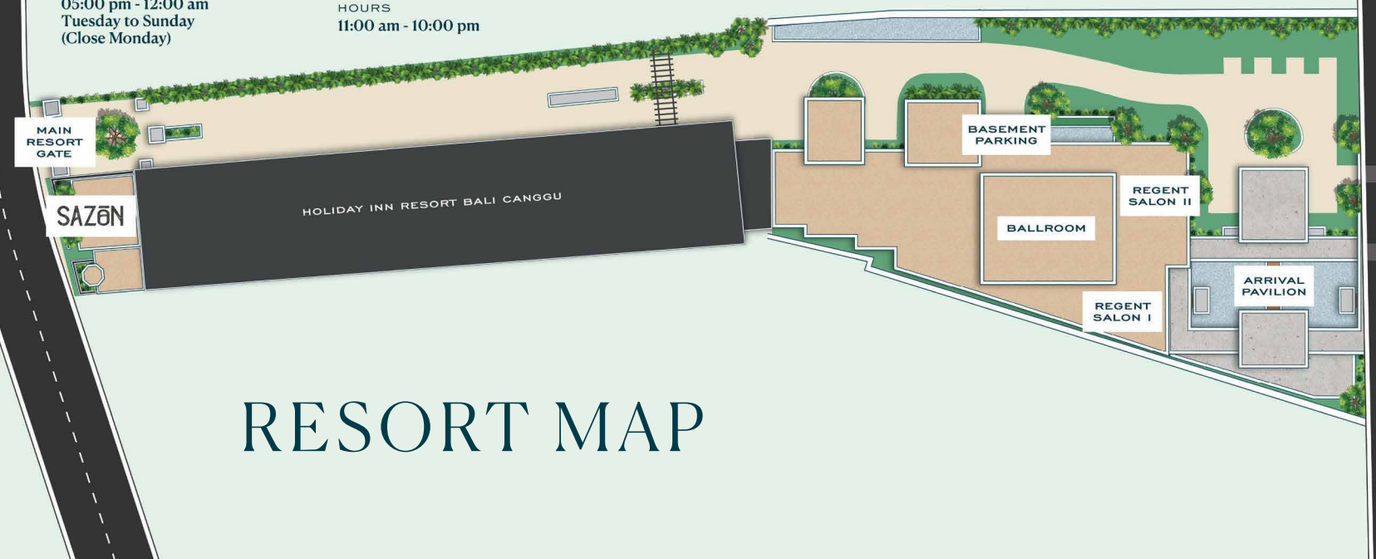
HOURS
24-hour

Kids Corner
A dedicated kid's area, with art, craft and cultural activities

HOURS
09:00 am - 07:00 pm

N
W E
S





RESORT MAP

MASTHEAD

Manish Puri
General Manager
manish.puri@ihg.com

Clement Cerda
Resort Manager
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Executive Assistant Manager Sales & Marketing
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Meitri Damayanti
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Wiwin Hakim
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VACATION & DESTINATIONS