

Regent® Bali Canggu
presents

The
MICHELIN
Master Series



An exclusive culinary series debuts this October at Chef's Table, where artistry and performance converge in intimate, theatre-like dining experiences. Each edition of the Michelin Master Series welcomes distinguished guest chefs from Michelin-starred restaurants across Asia, presenting refined seasonal menus and pairings inspired by personal philosophy, heritage, and creative rhythm.

REGENT

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MOËT & CHANDON



Chef Dan Bark Cadence, Bangkok

14 & 15 NOVEMBER | 7.30 PM

A Korean-born, Chicago-raised visionary, Chef Dan Bark brings over 18 years of Michelin-level mastery to his Bangkok restaurants Cadence, Caper, and Upstairs by Dan Bark. His cuisine transcends geography, a delicate balance between technical precision and emotional resonance. Guided by his core values of love, focus, and care, Chef Dan transforms ingredients into stories, crafting experiences that linger long after the final bite.

IDR 2,000,000++ per person | Five-Course Set Menu with Welcome Champagne
IDR 1,000,000++ per person | Curated Wine Pairing



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Chef Allen Hyunmin Suh Restaurant Allen, Seoul

21 & 22 NOVEMBER | 7.30 PM

Founder of Seoul's two-Michelin-starred Restaurant Allen, Chef Allen Hyunmin Suh bridges East and West with remarkable restraint and finesse. Having honed his craft at world-renowned kitchens such as Eleven Madison Park in New York, his philosophy lies in quiet sophistication, where innovation meets integrity. Every dish is a study in harmony, revealing the depth of his precision and the poetry of his craft.

IDR 2,500,000++ per person | Five-Course Set Menu with Welcome Champagne
IDR 1,000,000++ per person | Curated Wine Pairing



CLICK OR SCAN TO RESERVE





Chef Louis Tam Chōwa, China

12 & 13 DECEMBER | 7.30 PM

Born in Hong Kong, Chef Louis Tam brings his signature Japanese-French fusion to Chef's Table, Regent Bali Canggu. With a Michelin star and a culinary philosophy rooted in Chōwa — meaning “harmony” — his dishes transcend cultural borders to achieve delicate equilibrium in flavour, texture, and spirit.

This edition of the Michelin Master Series invites guests to experience Chef Tam's artistry in an intimate setting, where each course reflects a dialogue between East and West, precision and emotion, simplicity and depth.

IDR 2,000,000++ per person | Five-Course Set Menu with Welcome Champagne
IDR 1,000,000++ per person | Curated Wine Pairing



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Each edition of the Michelin Master Series at Regent Bali Canggu offers an evening of rare artistry, an invitation to witness culinary brilliance unfold by the sea. With limited seating and ever-evolving themes, every dinner promises a new story, told through taste, technique, and emotion.

We will reveal more lineup soon...



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FOR MORE INFORMATION