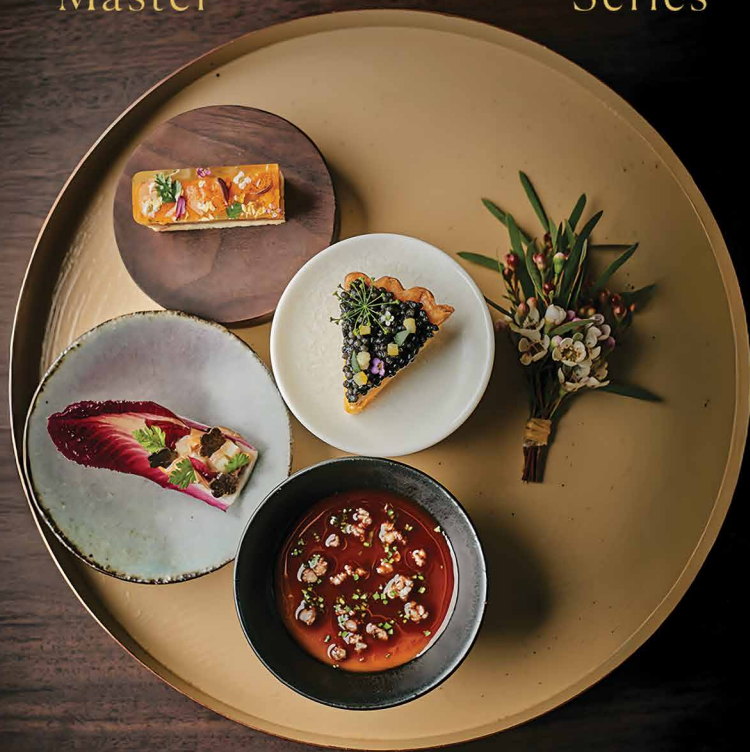


Regent® Bali Canggu  
*presents*

*The*  
**MICHELIN**  
Master Series



An exclusive culinary series 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**



## Chef Pierluigi Gallo

Achilli al Parlamento, Rome

20 & 21 FEBRUARY | 7.30 PM

Chef Pierluigi Gallo hails from the charming town of Castellammare di Stabia, where he has refined his culinary skills under the guidance of some of Italy's most esteemed chefs. At Regent Bali Canggu, he adds a warm and heartfelt Italian touch to his dishes. With a deep respect for tradition and a keen eye for detail, Chef Gallo played a crucial role in helping Rome's historic enoteca Achilli al Parlamento regain its Michelin star, skillfully blending the rich flavours of Campanian heritage with a modern twist.

Join us for a delightful The Michelin Master Series 4-Hand Dinner featuring a collaboration between Regent Bali Canggu's Executive Chef Mike Boyle and Chef Pierluigi Gallo. This special event promises to celebrate authentic flavours and exquisite craftsmanship, evoking feelings of nostalgia and elegance.

RESERVE NOW





## Chef Thierry Drapeau

### Signature Bangkok, Bangkok

27 & 28 FEBRUARY | 7.30 PM

Born in France's Loire Valley, Chef Thierry Drapeau is celebrated for his refined "cuisine of the soil" philosophy, a style of cooking that honours nature through pure flavours, lightness and precision. After leading his own restaurant to hold two Michelin stars for nine consecutive years, he now leads Signature Bangkok, blending classical French methods with a unique emphasis on herbs, flowers, and rich ingredients.

This special edition of The Michelin Master Series invites guests to experience Chef Drapeau's poetic and nature-driven culinary voice. Each course showcases a balance of taste, aroma and presentation, offering an immersive Michelin-starred journey inspired by the beauty and purity of the natural world.

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## Chef Masahiko Kawano

Chaleur, Singapore

27 & 28 MARCH | 7.30 PM

Chef Masahiko Kawano brings his distinctive Japanese-French culinary vision to Regent Bali Cangu. A graduate of the prestigious Tsuji Culinary Institute, he has devoted his career to perfecting his craft and achieved an extraordinary milestone by earning a Michelin star for a restaurant he built from the ground up in less than a year. Today, as Executive Chef at Chaleur, his cuisine is celebrated for its graceful balance of Japanese elegance and French technique, captivating diners with a refined expression of flavour, precision and artistry.

In this special edition of The Michelin Master Series, guests are invited to experience Chef Kawano's signature approach. Utilising the finest seasonal ingredients and meticulous technique, he crafts tasting menus that showcase his passion for precision, harmony, and depth of flavour.

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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...*



CLICK OR SCAN  
FOR MORE INFORMATION