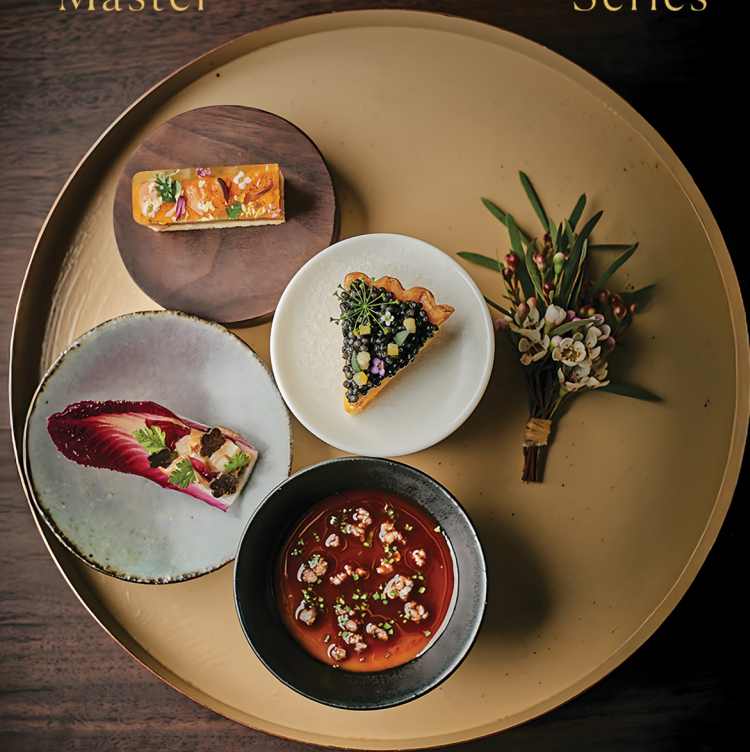


Regent® Bali Canggu
presents

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

MICHELIN MASTER CHEF LINE UP 2026



**Jan
9 & 10**
Araki Takeshi
Esora, Singapore



**Feb
20 & 21**
Pierluigi Gallo
Achilli al Parlamento, Rome



**Feb
27 & 28**
Thierry Drapeau
Signature Bangkok, Bangkok



**Mar
27 & 28**
Masahiko Kawano
Chaleur, Singapore



**Apr
17 & 18**
Stuart Ralston
Lyla, Edinburgh



**Jun
5 & 6**
Lucas Carigliano
TRB Hutong, Beijing



**Jul
17 & 18**
Daniel Birk
Row on 45, Dubai




**Aug
7 & 8**
Christian Martena
Clara, Bangkok



**Aug
28 & 29**
Charlie Taylor
Aulis, London



**Sep
11 & 12**
Valentin Fouache
Duet by David Toutain, Bangkok



**Oct
2 & 3**
Chris Malone
Dinner by Heston Blumenthal, Dubai



**Oct
16 & 17**
Andy Beynon
Behind, London



**Nov
27 & 28**
Zor Tan
Born, Singapore



**Dec
Unveiling soon...**



Lucas Garigliano TRB Hutong, Beijing

5 & 6 JUNE | 7.30 PM

Classically trained yet globally shaped, Chef Lucas Garigliano arrives at the Chef's Table at Regent Bali Canggu with a culinary voice defined by refinement and quiet confidence. From Barcelona's vibrant food culture to the disciplined halls of Le Cordon Bleu, and through seven formative years at L'Atelier de Joël Robuchon, his path has been guided by precision, resilience, and an uncompromising pursuit of craft. Today, as Executive Chef of Michelin-starred TRB Hutong in Beijing, he channels French tradition through a contemporary, globally informed lens.

For this edition of The Michelin Master Series, guests are invited into an intimate tasting journey where classical foundations meet modern expression. Each course balances structure and spontaneity — bold in flavour, artful in presentation, and deeply personal in narrative — reimagining French gastronomy through discipline, heritage, and understated innovation.

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Daniel Birk
Row on 45, Dubai

17 & 18 JULY | 7.30 PM

With over two decades of experience — including 17 years in Michelin-starred kitchens — Chef Daniel Birk arrives at the Chef's Table at Regent Bali Canggu with a culinary voice shaped by discipline, leadership, and global perspective. From his early refinement under Germain Schwab at Winteringham Fields to leading acclaimed Michelin-starred restaurants and steering international openings with Jason Atherton's The Social Company, his journey reflects precision at the highest level of contemporary fine dining.

For this edition of The Michelin Master Series, Chef Birk presents an intimate tasting experience where classical British foundations meet refined global influence. Each course is a study in technical clarity and ingredient-led expression, reimagining modern gastronomy through craftsmanship, restraint, and quietly confident innovation.

RESERVE NOW





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