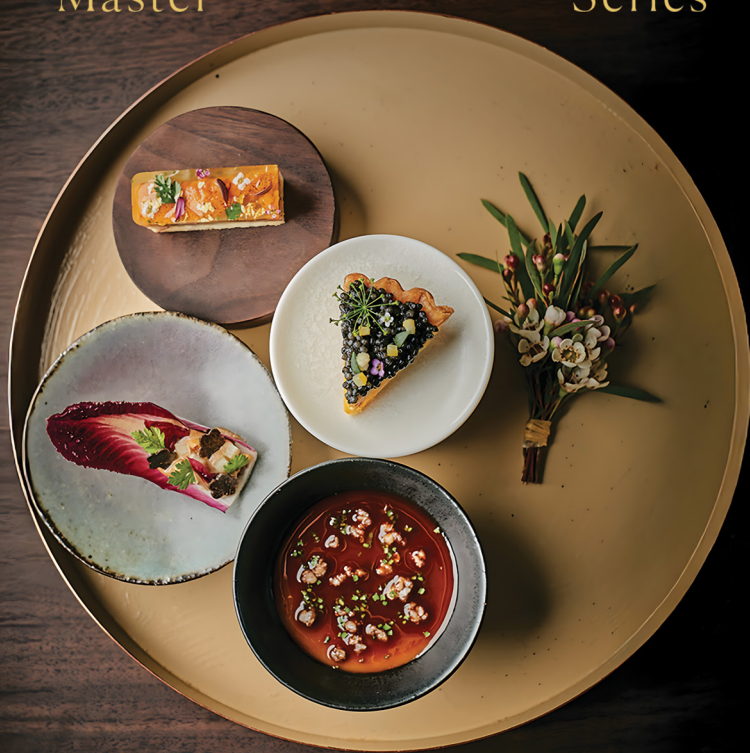


Regent® Bali Canggu
presents

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

SUPPORTED BY
MOËT & CHANDON



Chef Thav Phouthavong

80/20, Bangkok

31 OCTOBER & 1 NOVEMBER | 7.30 PM

Head Chef of Bangkok's acclaimed 80/20 restaurant, Thav Phouthavong reimagines modern Thai cuisine with playful audacity and profound respect for local heritage. Born in Belgium to Laotian parents and raised in the UK, Thav's multicultural roots infuse his creations with global perspective and Southeast Asian soul. His menus are layered with contrast, bold yet graceful, contemporary yet deeply personal, offering an intimate exploration of Thai identity through modern artistry.

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



CLICK OR SCAN TO RESERVE





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



CLICK OR SCAN TO RESERVE





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





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