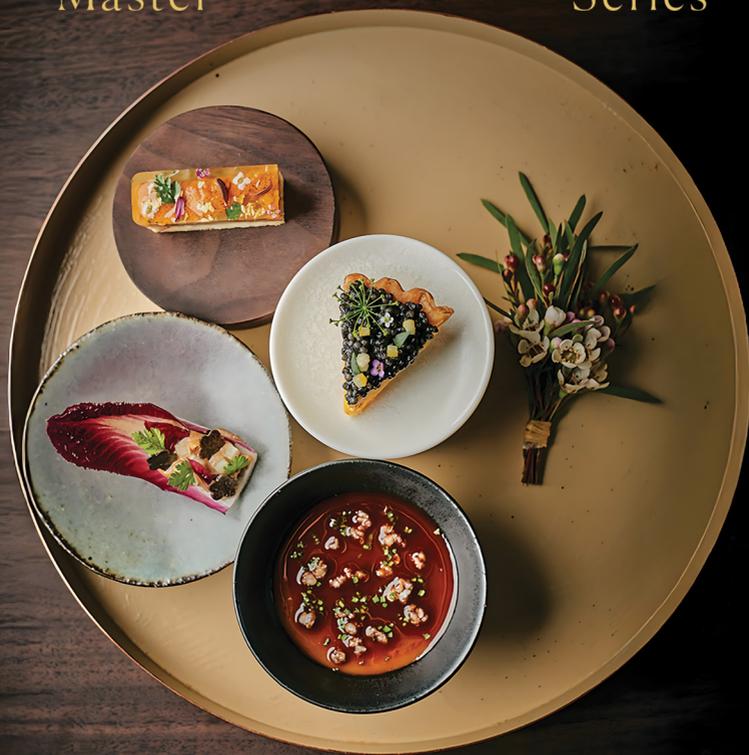


Regent® Bali Canggu
presents

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



**May
1 & 2**
Brando Moros
Il Woodfire, Dubai



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



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



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



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



**Sep
11 & 12**
Valentin Rottner
Waidwerk, Nuremberg



**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
To be confirmed**



Masahiko Kawano Chaleur, Singapore

27 & 28 MARCH | 7.30 PM

Chef Masahiko Kawano brings his distinctive Japanese-French culinary vision to Regent Bali Canggu. 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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Stuart Ralston

Lyla, Edinburgh

17 & 18 APRIL | 7.30 PM

From the kitchens of Scotland to Edinburgh's Michelin-starred Lyla, Chef Stuart Ralston presents his modern Scottish expression at the Chef's Table at Regent Bali Canggu. Guided by technical precision, seasonality, and ingredient purity, his cuisine reflects years shaped by classical European training, global culinary experience, and a deep respect for Scotland's natural larder.

This edition of The Michelin Master Series invites guests into an intimate experience where each course becomes a dialogue between Scotland's coastal bounty, contemporary European technique, and the refined ethos of Lyla, recognised among the United Kingdom's most celebrated dining destinations. Refined yet expressive, Chef Ralston's cuisine reimagines Scottish tradition through a contemporary lens shaped by heritage, discipline, and quiet innovation.

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Brando Moros 11 Woodfire, Dubai

1 & 2 MAY | 7.30 PM

From the vibrant culinary roots of Colombia to Dubai's Michelin-starred 11 Woodfire, Chef Brando Moros brings his distinctive wood-fired mastery to the Chef's Table at Regent Bali Cangu. Guided by precision, elemental technique, and ingredient purity, his cuisine reflects over 15 years of experience shaped by cultural heritage, bold flavour exploration, and a disciplined respect for fire-led cooking.

This edition of The Michelin Master Series invites guests into an intimate experience where each course becomes a dialogue between Colombian warmth, open-flame craftsmanship, and the refined excellence that has earned 11 Woodfire its Michelin Star and recognition among MENA's 50 Best Restaurants and the world's leading steak destinations. Refined yet expressive, Chef Moros' cuisine reimagines wood-fired tradition through a contemporary lens shaped by heritage, discipline, and quiet innovation.

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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