



COPPER MOONSHINE NYE DINNER

A 6 Course New Year's Eve Dinner

31st Dec 2016



**BISMA EIGHT
COPPER KITCHEN & BAR
Ubud, Bali**

Bisma Eight hosts the Copper Moonshine NYE Dinner

“NOW IN COLLABORATION WITH FIFTH TASTE BY CHEF BEN MCRAE”

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Sat, Dec 31, 2016
6:00-10:00pm

Bisma Eight, Jalan Bisma Bali, 80571 Indonesia
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Ubud is the beating heart of Bali and where culture reigns supreme, but for Suraj Melwani, founder of Bisma Eight, its people that make the best injection of culture to any brand.

This mantra is all too prevalent in the round-up of events that Bisma Eight have curated for the festive season, not least the Copper Moonshine NYE Dinner.

Bisma Eight invites natives and expats alike to join together in the 6-course extravaganza at Copper Kitchen and Bar, to celebrate different cultures through food, tradition and people, as 2017 is brought in under the perfect Ubudian moonlight.

Copper Kitchen and Bar is Ubud's premier dining delight; not least for the soul-enriching dishes that comprise the Moonshine NYE menu - Authentic food created using local and exotic ingredients, mastered with refined techniques that will see diners tastebuds dancing into the future.

In collaboration with "Fifth Taste" by Executive Chef, Ben McRae, the New Year is set to be welcomed in style, full of flavour, and with inspired authenticity. Chef Ben's culinary experience from around the globe yields an eclectic mix of cultures, not just in the people, but on your palette as well.

Known for their all-embracing approach to culturally explorative cuisine, Copper Kitchen and Bar wants to bring together a world divided by 2016 through a feast of artfully crafted fare to be shared and enjoyed with your neighbour.

Afterwards, escape to Copper's rooftop bar where you can ring in the eagerly anticipated New Year with a complimentary front row view of the stars.

Details & Pricing

6-7 PM

Free Flow Sundown Cocktails & Tapas

IDR 125.000,- ++ per person
(with selected drink list)

Location | **at Copper Bar Rooftop**

7-10 PM

6-Course Copper Moonshine Dinner

IDR 1.950.000 net per person
(includes Sundown Cocktails & Tapas from 6-7 PM,
Free entrance to Bisma Eight Moonshine Party,
1 glass of Sparkling Wine for NYE toast)

Bottomless Tipples

IDR 425.000,- net per person

COPPER MOONSHINE DINNER MENU

AMUSE BOUCHE – SASHIMI 3 WAYS

nahm jim dressing and crispy shallot | yuzu pickled daikon and radish | sweet soy sauce & citrus dressing

STARTER

chicken okonomiyaki (japanese pancake) with miso mayo and crispy kale; or
thai pumpkin and coconut cream soup with fried shallots and basil oil (v)

ENTRÉE

pan seared sumbawa scallop, sweet corn cream, chorizo, and kemangi; or
baby vegetable salad with goat's curd cigar (v)

FIRST PLATE

masterstock braised beef cheek, fresh herb, and toasted almond salad; or
roast beets, sumac yoghurt, toasted seeds, mint, and pomegranate (v)

SECOND PLATE

jimbaran bay seafood curry with turmeric rice and sambal; or
grain fed australian rib eye with crying tiger sauce and green papaya salad; or
eggplant caponata with baked mozzarella and sourdough (v)

A SWEET ENDING TO THE NIGHT

nutella semi freddo with cashew nut praline

(v) – vegetarian

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20% discount for Bisma Eight guests

Editors Notes:

Bisma Eight is a boutique hotel experience set within the natural and cultural heart of Ubud. Rooted in the artisan heritage of central Bali, Bisma Eight is something entirely different from what people have to come to think of as staying in Ubud.

Visit: bisma-eight.com

Copper Kitchen & Bar is food. Food that embraces the depth of culinary traditions and the skill and élan of the contemporary kitchen. Globally influenced and ethically curated.

Visit: copperubud.com

Fifth Taste by Chef Ben McRae is an award winning culinary experience derived from over 19 years acquaintance with cooking and eating all over the world. Chef Ben is passionate about crafting innovative, balanced dishes, using the best the local region has to offer.

Visit: fifthtaste.com.au

For more information, images and content please contact:

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