



COPPER FARM TO FORK DINNER

6 Course Dinner of Farm to Fork Dégustation

29th Dec 2016



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

Copper Farm to Fork Dinner

**Thursday, December 29, 2016
6:00pm-10:00pm
Copper Kitchen & Bar, Jalan Bisma Bali, 80571 Indonesia**

Ubud instills a transcendent energy in its people and its land, fostering unbreakable bonds with the two and forming relationships between the each that far outshine that of any other Balinese destination. Sustainability, honesty and spirituality govern life, not only in Ubud, but at Copper Kitchen and Bar by Bisma Eight. Here there is an emphasis on the harmonious relationship between the land and its people, practiced through the restaurant's Farm to Fork Dégustation.

Sourcing food from Bisma Eight's own organic farm 'The Gardens', Tegallalang Reserve, and Amed Fisheries, Copper Bar and Kitchen invite guests to join in the 6-course gastronomical delight that pays homage to the land that surrounds the restaurant.

Relish in the earthy delights of the crusted eggplant amuse bouche, chilled avocado and celery soup, before tantalising your taste buds with the freshest salmon roe imaginable.

Experience the succulent flavours of Bali pork hock and wood fire black cod, accompanied by Bisma Eight's homegrown vegetables, before finishing off with a classic Indonesian semi freddo.

At the Farm to Fork dinner, today's ingredients take centre-stage to a lip-smacking applause. There's much to be said for a home cooked meal, but even more for one that's homemade from earth to eatery, farm to fork.

Details & Pricing

6-7 PM Free Flow Sundown Cocktails & Tapas

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

Location | at **Copper Bar Rooftop**

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7-10 PM 6 Course Farm to Fork Dinner

IDR 545.000, net per person

Location | at **Copper Restaurant Rooftop**

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7-10 PM Bottomless Tipple

IDR 425.000, net per person

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COPPER FARM TO FORK DINNER

AMUSE BOUCHE

crusted eggplant with tamarind relish and herb salad (gf) (v)

SOUP AND SALAD

chilled avocado and celery soup with crab and thai basil salad (gf)

FRESH CATCH

drunken fennel sashimi with edible flowers and salmon roe (gf)

PORK

wok fried bali pork hock with roasted almond and black chili salad

COD

wood fire black cod with bisma garden veggies (gf)

SWEETS

mango and yoghurt semi freddo with char-grilled pineapple salsa and Malibu syrup (gf) (v)

(v) – vegetarian

(gf) – gluten free

20% off for all 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

For more information, images and content please contact:
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