



**BISMA EIGHT  
COPPER KITCHEN & BAR  
Jalan Bisma, Ubud, Bali, 80571 Indonesia**

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**BISMA EIGHT ANNOUNCES NEW EXECUTIVE CHEF BEN MCRAE  
BRINGING AN AUTHENTIC, ETHICAL AND INSPIRED EXPERIENCE TO BALI**

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**For Immediate Release  
by Friday, January 20th, 2017**

Bisma Eight, Ubud, and their rooftop restaurant Copper Kitchen & Bar is excited to announce the arrival of new Executive Chef, Ben McRae. Aussie born McRae joins the Bisma Eight family and headlines an authentic, ethical and inspired rotating menu with roots deep in the local soil that will see Copper Kitchen become the number one destination for foodies in Indonesia.

McRae brings over 18 years experience to the kitchen from a diverse background at some of the world's finest dining institutions. Chef Ben can count Iguacu Restaurant, Auckland, and Thailand's prestigious Issaya Group as previous residence, though most recently, the Travel+Leisure Magazine accredited, 'World's best resort' Nihiwatu, were privy to his culinary delights.

Chef Ben ignites a new era at Copper Kitchen, and his passion for curating dishes using locally grown and ethically sourced produce floods the already energetic team with a sense of reason; that this might just be a truly authentic 'Seasonal, Earth to Table' experience; one that goes beyond being a concept, and becomes a culinary reality. As is the ethos in everything they do here, the new menu pays a dutiful homage to its environment and the exotic bounty provided by Bali and its surrounding regions.

Copper Kitchen & Bar, and its exclusive, warm, rustic rooftop location, will offer a new paired-down vibe, in the most serene of surroundings. Lush forest canopy, paddy fields and volcanoes provide an enchanting backdrop for which guests can get together and decide their own dining experience. Be that a quick bite for lunch, shaded beneath the palm fronds, or a leisurely evening dinner under the ever present glow of moonlight and starry skies.

The reinvented vision is a welcoming one, delivering a non-fuss communal menu which will be seasonally revised and stay sincere to local produce; much of which sourced from the new Chef's own labours at The Gardens at Bisma Eight, the Tegallalang Reserve and Amed Fisheries.

"As Ubud's new stewards of the land, we define our own provenance and minimise the number of hands between Earth and Table, as an inherent responsibility to feed the finest our terroir's can provide" said Chef Ben.

A long standing patron of the region, Chef Ben believes that: "People come to Indonesia to eat Indo-Asian food, so my idea is to have a menu that offers contemporary Asian food, with an international twist" This is sustained by the plentiful, local resources that Copper affords, and there is a unified belief, passion and purpose behind the vision. The whole team at Copper live and breathe a mindful, and wholly committed homage to Ubud and its surrounding regions.

Pak Erick Hardiansyah, General Manager for Bisma Eight said: "It is a great pleasure having Chef Ben leading our culinary brigade. As an award winning and innovative chef, we are very confident Copper will become the number one unique dining experience for Ubud and the surrounding areas, we believe he and his culinary team will bring our guests palate to the most memorable taste they have ever experienced."

Chef Ben continues: "Crafting dishes from what our regional pastures, oceans and forests provide, to deliver plates that embrace a dining experience in its most authentic, natural form is the mainstay of all our efforts here - This is an exciting time!"

The tale of Copper Kitchen & Bar began in February 2015, and as it approaches its second anniversary, the warm, rustic, charm and unrivalled vistas from the rooftop are infinitely complimented by an unwavering respect for their surroundings. Working in synergy with nature to create an unparalleled dining experience, a manifestation of the teams labour of love if you like; and with Chef Ben McRae now leading the charge, the tale extends beyond the fresh innovative flavours, beverage pairings and artistic presentation, to leave guests with warm smiles, fulfilled hearts, a real sense of inclusion and their own stories and tasting tales to tell.

## **Opening Menu**

**Priced:**  
**IDR 35k - IDR 350k**

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### **TO START**

Chilled Corn chowder with basil oil & poached river prawn (gf)

Wine pairing: Rose or Chardonnay

Master Stock Braised Pork with toasted almonds & black chilli salad

Wine pairing: Viognier or Pinot Noir

Prawn & Crab ravioli, Dashi Shoyu, Nori crumb, Prawn oil & angel hair seaweed

Cocktail pairing: Pejeng Sour or Lemongrass 75

Garden pumpkin risotto, Chevre, toasted seeds, walnut praline & rocket pesto (v) (gf)

Wine pairing: Sparkling Rose Brut or Rose

Tuna sashimi, nahm jim dressing, chili jam & fried shallots

Wine pairing: Rose or Chardonnay

Manchego cheese & corn fritters, corn cream, kaffir lime and red pepper jam (v)

Beer pairing: Craft Beer Summer Solstice Cream Ale

Cocktail pairing: Pinky Malinky

Chicken okonomiyaki pancake with miso mayo, sweet soy & crispy kale

Wine pairing: Pinot Noir or Chardonnay

### **INDONESIAN**

Kokonda – Traditional coconut ceviche with freshly sourced fish from our Amed fishermen (gf)

Wine pairing: Sauvignon Blanc or Chardonnay

Wok fried tempeh kecap Manis – served with organic red rice, crispy shallots, lemon basil, kaffir lime & water spinach (v)

Beer pairing: Craft Beer Summer Solstice Cream Ale or Poleeko Gold Pale Ale

Nasi campur - Balinese rice staple served with an assortment of spiced meats, vegetables, and condiments

Wine pairing: Merlot or Carmenere

### **MAINS**

#### *Copper Surf & Turf*

Sake & shiso braised tokusen wagyu tenderloin & dashi potatoes  
Grilled Bali fresh water crayfish with miso butter, greens & bonito flakes

Wine pairing: Syrah Blend or Bordeaux Blend

Crisp Salmon with mint & pickled watermelon salad (gf)

Cocktail pairing: Oak Barrel Negroni or Tamariloco

Coconut poached barramundi with garden pumpkin & snake beans (gf)

Wine pairing: Merlot or Carmenere

Baharat spiced chicken with braised eggplant, bok choy & labne (gf)

Beer pairing: Craft Beer Summer Solstice Cream Ale or Poleeko Gold Pale Ale

Blue swimmer crab pappardelle with cognac, chilli, tomato, basil & cream

Wine pairing: Tempranillo or Merlot

Wood fired lamb cutlets with spiced hazelnut & carrot salad (gf)

Wine pairing: Syrah Blend or Carmenere

House made olive gnocchi, nasturtium leaf pesto, forest mushrooms, roast garlic & wild fern tips

Cocktail pairing: Oak Barrel Negroni or Pejeng Sour

Braised kale with mascarpone polenta and parmesan crisp (v) (gf)

Cocktail pairing: Celery Merry or Purpinkle

## **SIDES**

Zucchini & carrot salad with citrus & truffle dressing (v) (gf)

Roasted beets, sumac yoghurt, pomegranate & mint (v) (gf)

Green bean salad, anchovy & dijon mustard dressing (gf)

Potato skins, parma ham, asparagus & white truffle oil (gf)

Salt baked sweet potato, whipped feta, toasted almonds & herbs (v) (gf)

Bisma Garden organic harvest salad (v) (gf)

## **SWEET ENDING**

Meringue, mango mousse, dragon fruit, lemon basil, sugar bark & lychee granita (v) (gf)

Wine pairing: Syrah Blend or Bordeaux Blend

Organic cacao, almond meal & beetroot cake, yoghurt sorbet, beetroot crisp & praline (v) (gf)

Wine pairing: Moscato or Merlot

Caramel & candied popcorn parfait, chocolate & honeycomb (v) (gf)

Wine pairing: Tempranillo or Merlot

Charred Pineapple, Thai basil & lemon verbena sorbet (v) (gf)

Whiskey pairing: Macallan 12yo or Glenlivet 12yo

Tres leches cake with almond crumble (v)

Wine pairing: Merlot or Carmenere

Garden fruit salad with tapioca pearls & javanese long black pepper ice cream (v) (gf)

Beer pairing: Craft Beer Summer Solstice Cream Ale or Poleeko Gold Pale Ale

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(v) Vegetarian - (gf) Gluten Free

**Editor's Notes:**

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Copper Kitchen & Bar is a seasonal earth-to-table dining experience, staying true to the local produce sourced from the farms of The Gardens at Bisma Eight, Tegallalang Reserve and Amed Fisheries. Stay authentic, ethical, and inspired.

**Visit:** [copperubud.com](http://copperubud.com)

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](http://bisma-eight.com)

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