

#THEHOTTESTPLACE

# #IslandHopping, Spice Islands Style:

## Must-Try Bars and Restaurants in Bali



When it comes to island hopping, most imagine white sands, sea breezes, and barefoot wanderings. But here in Bali, there's another kind of journey unfolding, one led by the clink of cocktail glasses and the scent of spice in the air. Inspired by the legacy of the Spice Islands, this is a trail of flavour, culture, and creativity that winds through some of the island's most intriguing bars and restaurants. No passport required, just an appetite for discovery.



## LULU BISTROT – PARISIAN ELEGANCE WITH A TROPICAL TWIST

Lulu Bistrot brings the charm of a grand Parisian café to the heart of Bali, marrying French culinary tradition with the island's vibrant local produce. It's refined yet relaxed, timeless yet buzzing with modern energy.

Their cocktail list is a tribute to the layered histories of the French colonies, with flavours that feel both nostalgic and novel. Don't miss the Figue Negroni: a sultry blend of fig-infused Campari, balsamic-glazed vermouth, and East Indies Archipelago Dry Gin. It's classic, but not as you know it rich, bold, and beautifully unexpected.

# DA MARIA – A SLICE OF CAPRI IN THE HEART OF SEMINYAK

Tucked away in vibrant Seminyak, Da Maria brings a modern Italian dining experience to Bali with a distinctly stylish flair. Designed by acclaimed Roman architects Lazzarini Pickering, this family-friendly pizzeria blends coastal Italian charm with contemporary elegance, featuring striking interiors and an inviting open-air courtyard perfect for alfresco evenings.

The bar at Da Maria is a destination in itself, featuring a curated list of aperitivos and premium spirits. Among its highlights is the locally distilled East Indies Gin, crafted in Bali and celebrated for its tropical botanicals, the perfect base for a Mediterranean-inspired gin and tonic.





## BILLY HO - A BOLD SIP AFTER SUNDOWN

Just a stone's throw from Batu Bolong Beach, Billy Ho offers more than just a stylish place to dine, it delivers a full bodied experience that blends contemporary Asian cuisine with Bali's coastal cool. Lead by chef and culinary pioneer Will Meyrick, this Asian boteco brings together the comfort of shared

plates with the precision of a world-class kitchen. Step inside and you'll find moody lighting, bronze accents, and an interior that feels both intimate and effortlessly modern. The menu is a curated journey through Asia, featuring unique small plates and bold mains designed to mix, match, and linger over.

But the drinks? They're just as memorable. The Strawberry Will Spritz, crafted with East Indies Bali Pomelo Gin, Orange Aperitivo, lemon, strawberry syrup, and sparkling wine is equal parts refreshing and refined. It's the kind of cocktail that catches the golden hour just right, bridging the gap between casual sundowners and sophisticated late-night sipping.

