

FOR RELEASE

A PASSION FOR INTIMATE GASTRONOMY

The Quintessential L HOTEL SEMINYAK unveils its multi-disciplinary culinary
Recent Awards: "Favourite Resort Asia Pacific 2013- Voted by Global Agents, SLH", "One of The
Top 3 Best Boutique Hotels in Indonesia 2013" by Hospitality Investment World, "Luxury New
Hotel-Country Winner" World Luxury Hotel Award Winner 2014, and "Best Overseas Hotel of The
Year 2015" by The Best Design Hotels Award Sanghai.



June 2015 - The quintessential L Hotel Seminyak in Bali located in the trendy enclave of Seminyak, and minutes from popular spots like Potato Head & Ku de ta is proud to unveil her multi-disciplinary concept of nine establishments: **Luna Roof Bar**, that overlooks the sea, Seminyak skyline, and paddy fields features a grazing menu that's simply inventive and tasty. We take canapes, mezze and antipasti to a whole new level. Our speciality skews towards tandoor prepared canapes at **L'Tandoor by Mama L** and also Japanese delicacies from **Kitano**, our authentic teppanyaki corner. Luna also has 2 private dining rooms (PDRs) **1908** and **Labu**.

The cosy intimate Lola, located on the mezzanine level above the reception, features a chic L Bar as well as an intimate $Love\ Table$ where couples can dine privately by a lap pool with water cascading down from the table.

"In fashion with the L hotel brand of personalised services, we have created a trend setting lifestyle concept which is refreshing, engaging and palatable for the dining and entertainment scene here in Bali. We want to enthuse and engage our guests about progressive and inventive dining within our four-storey property. Guests need not wander elsewhere for that diverse and invigorating gourmet experience."

With our strength, passion and culinary expertise in gastronomy, we offer modern and creative culinary approaches which seek to evoke the senses. L Hotel Seminyak has one stop dining under one roof. We would love for our guests to linger and graze, moving on seamlessly from regional canapes to expertly-prepared cocktails to teppanyaki and tandoori ", says Adeline Quek, Director Brand Management of L Hotels & Resorts.





LUNA ROOF BAR

L's Uniquely Nightly Affair



L Hotel Seminyak's iconic **Luna Roofbar** is situated on the rooftop of the hotel, with great views of the sea, paddy fields and Seminyak. A true destination dining & chill out experience for party goers. Our signature cocktails brings you the Unique Drinking Experience mixed by our in-house mixologist.

As a multi-disciplinary F&B venue serving exquisite modern Asian & Western tapas & sharing portions, the mood is distinctly chic yet sexy. Here, open kitchens are underscored by a traditional Tandoori oven, including grill and wok stations where a team of experienced chefs work to contribute to an invigorating communal dining and social snacking at Luna.

Tucked aside in the open kitchen area is **L'Tandoor** created by **Mama L**. Christened after our founder, a traditional Punjabi homemaker who has been preparing, marinating and cooking the tandoor for large Punjabi families both in Punjab and overseas, **L'Tandoor by Mama L** has been specially created and delicately marinated, to taste wholesome, healthy and for your enjoyment. Here, Indianacented dishes, are offered in set menus or individual portions and served on traditional Indian brass and copper pots. Set meals come with a mixture of chicken tikka, tandoori prawn, dal, naans, vegetarian pakoda assortments and lamb curry.

Using a farm to table approach, our culinary uses locally sourced ingredients and spices to prep up the cuisine.







Our very exquisite beverage list features a dedicated array of modern cocktails and classics conceptualized by our esteemed team of mixologists. Our concoctions based around Asian influences like lemongrass, palm sugar, chillies, ginger, cinnamon, and cardamom; we also take advantage of locally and organically-grown fruits and greens from Kintamani to the north to add to the mix.

Cocktails are kept chic and refined, allowing the spirits and key ingredients to speak for themselves, eschewing today's style of an inventive, muddling mix. Our signature cocktails will delights the guests with international classics with an Asian twist such as signature L Hotel's cocktails like "Platinum Palace" (Bacardi 151, Gordon's Gin, Pineapple, Mint, Lime), "The Twilight" (Skyy Vodka, Chambord, Berries Sugar Puree) and "Luna Aqua" (Bombay Sapphire, Cointreau, Blue Curacao, Lemon)

Breakfast is equally tantalising here and touted with praises for the variety, taste and art of presentation. You can mix and match your breakfast items from an expansive breakfast menu. All prepared a la minute.

Breakfast main course selections include Stir-fried Wagyu Beef with oyster sauce served over jasmine rice, Nasi Goreng and Bubur Ayam; the egg selection deserves thumbs up especially the eggs ala Putu and Eggs Benedict, our house specialties, as well as scrambled eggs with chorizos, sundried tomatoes, salmon, spinach and more. They are all prepared à la minute and served fresh and warm.

Information

Luna is open from Breakfast to 12AM daily - it is an awesome and chic rooftop venue to graze on sharing tapas drawing from European and Asian flavours as well as to sip inventive cocktails.

Number of Seats: 70

Operation Hours: 7am-12am Tel Number: +62 361 894 7898

Reservation Details: lunaroofbar@thelhotels.com





KITANO



In an exclusive corner of L Hotel Seminyak's Roofbar sits **Kitano**, an alluring teppanyaki experience where our team of chefs' skilled dexterity and showmanship is a crowd puller – a superb offering of scallops, red snapper, jumbo prawns, wagyu beef and more – combine to create a highly pampering **kappo** experience. The idea of *kappo* originates from Japan, where the chef and his team work from behind the counter and prepare the dishes in front of customers thus creating a visual and olfactory spectacular experience. Serving the food directly to the diner across the teppanyaki table creates a personalised and intimate experience. A premium range of Sakes are available on hand to complement the teppanyaki selection.

Kitano - a lovely and historical district in Kobe, Japan, where foreign traders built houses in a variety of foreign styles ranging from baroque to gothic during the early Meiji and Taisho periods has much sentimental value to the owners behind L Hotels & Resorts, whose foremost business was in Kobe dealing in textile trading. Generations have continued to live in Kobe, hence the teppanyaki concept has been named for the beautiful reminder in Japan.

Information

Kitano is open from 5pm to 10.00pm daily – an authentic teppanyaki concept on our rooftop Number of Seats: 6 spaciously but can accomodate with alternative arrangement up to 12 pax Tel Number: +62 361 894 7898

Reservation Details: fbd@thelhotels.com / adeline@thelhotels.com





PRIVATE DINING ROOMS



1908 and Labu are two private dining rooms (PDRs) situated on the roof bar that can be used for private dinners, wine tastings and even meetings. 1908 is perfect for an intimate setting of 10 while Labu can hold up to 12 people for a private dining experience.

1908

A private dining room (PDR) with a legendary name as it brings back the bygone days of the timeless classics and old world charm – allowing the founders to reminisce on the very year his forefathers began business in Asia. This quaint décor room provides a setting of nostalgia, warmth and even a certain mysterious aura – ideal for any private dining or function for an intimate group of 8 persons.



Labu

Labu, which means 'pumpkin' in Indonesian, is a lush, private dining room (PDR) and meeting room, suitable for private tastings or small meetings. It sits up to 25 people theatre style – a perfect site for a residential retreat or corporate brainstorming.





CELEBRATE IN STYLE



Whether it's a party, wedding, solemnisation or cocktail, Luna's splendid roof bar with scenic views of Seminyak as well as the sea and paddy fields makes it a picturesque venue for exclusive celebrations of any kind. Just leave it to our quintessential events planner.

| Space | Sqm | Theatre (Pax) | Reception (Pax) | Boardroom style (Pax) | U-shape (Pax) |
|--------------|-----|------------------|-------------------------------|--------------------------|------------------|
| Luna rooftop | 168 | 70 | 150 standing 70 (sit down) | - | - |
| 1908 | 13 | - | - | - | 6 |
| Labu | 18 | 12 | 10 | 12 | 12 |
| Lola | 42 | - | 26 | - | - |
| L Bar | 51 | - | 20 | - | - |



LOLA







Inspired by the sweet-natured comic drama "Whatever Lola Wants," the birth of L Hotel's very own gastronomic restaurant Lola was created to embrace the female femme fatale icon of a vivacious and charming lady whose beauty and persona is irresistible. Related to cuisine, Lola exudes this culinary palate of authenticity and tastes through our serving of delectable Indonesian flavours, in particular appetizer combinations take the helm at Lola, with staples like "Asinan Jakarta" (Jakarta style crispy vegetable served on pineaple carpaccio), "Indonesian Sampler" (chicken satay, grilled fish with balinese sambal and Asinan Jakarta), "Soto Ayam" (Yellow spicy shredded chicken soup with vermicelli noodles served with chili sambal) and favourites such as "Perkedel Kepiting" (Crab Cake with Dabu-dabu Sauce), and Salada Mangga Udang (Prawn & Mango Salad)

Lola is located on the mezzanine level. Poised as a cozy, intimate and casual restaurant featuring **The Art of Indonesian Cuisine**, for lunch or dinner, her a la carte menu delights with raving tasty Indonesian dishes using only local ingredients of the best quality, which make her distinctive from the rest. Try the **Nasi Cobek** – a dish of sautéed vegetables, dry beef curry, prawn, boiled egg, tofu and bean cake, served with crackers, chicken meat in chilli sauce and rice in a traditional mortar and pestle. Other star attractions include "**Ayam Bumbu Kecap**" (Wok-fried chicken in sweet soy sauce), "**Sapi Asam Pedas**" (Grilled marinated beef tenderloin with chili tamarin sauce) to many other delicious dishes like "**Ikan Bakar Jimbaran**" (Jimbaran style grilled mahi-mahi) and "**Ikan Kukus**" (steamed filled snapper on sauteed bok choy, mushroom and fresh ginger).

The concept of Lola showcases culinary as an intimate and quintessential dining experience, giving the diner the impetus to engage with Miss Lola, our gregarious ambassador & greeter, as well as savour and discover the heritage and authenticity of Balinese living. Those who desire International cuisine can look forward to Lola's tasty cosmopolitan ala carte menu with distinctive International dishes too.

Information

Lola is open from 11am to 11pm daily – a nice respite from the Balinese rays through the day.

Number of Seats: 26

Tel Number: +62 361 894 7898

Reservation Details: fb@thelhotels.com





LBAR



Unwind and be mesmerised by its captivating onyx ceiling piece, L Bar offers an extensive list of cocktails including classics as well as modern combinations specially created for the Bar. You could also romance with your special one at our intimate Love Corner, beautifully furnished with a customised dining table with cascading water streams.

Information

L Bar is open from 10am 23pm daily- a chic bar featuring a striking luminous onyx ceiling piece with views of an indoor lap pool

Number of Seats: 20

Love Table - available for intimate romantic dining upon

request.

Number of Seats: 2

Operation Hours: 12 noon - 12 midnight

Tel Number: +62 361 894 7898

 $Reservation\ Details: fb@thelhotels.com$





NOTE TO THE EDITOR

L Hotels and Resorts Pte Ltd

L Hotel Seminyak is a quintessential boutique hotel brand conceived & managed by L Hotels & Resorts Pte Ltd in Singapore. The first and iconic L hotel opened in Bali in September 2012. The 30-Suite room hotel is a contemporary and chic property which will see progressive expansion in Asia Pacific. Its unique feature is in service personalisation and designer-led guest experiences, providing the discerning traveller a refreshing, intimate and engaging perspective of new age hospitality. The L Collection seeks to accentuate the tradition of a destination and combine with modern aesthetics to create an exclusive, private, and unique small luxury property.

The Group has in the pipeline probable mapped site in Seminyak (just a stone's throw from L Hotel) and Ubud in Bali as well as Lombok, with the potential to develop the next L Property. It is open to collaborations – Joint Ventures, Partnerships and Management Contracts.

About Small Luxury Hotels of the World

The Small Luxury Hotels of the World™ (SLH) brand is an unrivalled portfolio of some of the world's finest small independent hotels. Comprising over 520 hotels in more than 70 countries, the diversity of the individual hotels, and the experiences that they offer, is exceptional. From cutting-edge design hotels to palatial 17th century mansions, city centre sanctuaries to remote private islands, historic country houses to idyllic resorts, Small Luxury Hotels of the World offers only the very best.



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