



GROW strives to create a revolutionary food with a focus on sustainable, artisanal and bespoke elements.



GROW

In collaboration with L Hotel Seminyak, award-winning Chef Ryan Clift, from the famed [Tippling Club](#), [Open Farm Community](#), as well as [Ding Dong](#) and [Open Door Policy](#), all established in Singapore, stamps his impressionable brand of produce-centric, fresh and sustainable cuisine to Bali.

Featuring artisanal and bespoke elements throughout an eclectic "Bistronomie" menu using mainly locally-sourced products, highlighting Chef Ryan's diverse influences in a mind-bending Breakfast menu and an All-Day dining, showcasing a flair of refined European techniques with a fusion of culinary influences and flavours.

GROW's vision is to deliver an authentic farm-to-table dining experience with sustainability and traceability as key to the culinary concept. In many ways, GROW as a concept is a trifold vision and experience: The sustainable dining concept; Ryan's progression in his career and techniques; and his vision to develop, train and raise the overall standard of his culinary team mainly comprised of Balinese and Indonesians.

GROW's practice in Sustainability involves fresh produce sourced directly from a farm in the highlands of Kintamani, seafood 100% locally sourced and rustic pasta handmade from local semolina.

Combining bold and radical flavours with a simpler style of cooking, the focus is purely on "the ingredients first, then comes taste, texture, temperature, smell and sound" said the master himself.

Opening Hours: Mon - Sun: 7am - Midnight.

GROW

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