

日本料理 **浜辺** Hamabe X **SIKI**

*A Culinary
Harmony*

CHEF COLLABORATION





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CHEF COLLABORATION
7 & 8 February 2025

Chef Edwin Sta Ana and *Hamabe Japanese Restaurant*

Hamabe, The Westin Resort Nusa Dua, Bali's signature Japanese dining venue, has reached new culinary heights under the leadership of Chef Edwin Sta Ana, the recently appointed Chef de Cuisine. With a rich culinary background that includes stints at world-renowned Nobu and award-winning roles at luxury establishments like The Ritz-Carlton and Park Hyatt Hotel in Doha, Chef Edwin brings a wealth of experience and creativity to Hamabe.

Born in the Philippines and raised in South Africa, Chef Edwin has a distinctive culinary style shaped by his global experiences. His innovative approach has transformed Hamabe's menu into an exciting fusion of tradition and modernity, featuring dishes that emphasize fresh, seasonal ingredients while retaining the restaurant's beloved classics. This collaboration with Chef Vincent is a testament to Chef Edwin's vision of blending Japanese culinary traditions with bold, contemporary flavors.







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Chef Vincent Hiew *at Hamabe*

Chef Vincent Hiew, renowned for his work with Nobu and his creative vision at SIKI, will bring his expertise to Hamabe for two nights only, offering guests a rare opportunity to experience his culinary artistry firsthand.

A Reciprocal Exchange of Culinary Creativity

In a continuation of this collaboration, Chef Edwin S. Ana of Hamabe will travel to SIKI Japanese Restaurant for a special dinner series on 2 and 3 May 2025, bringing the Hamabe experience to SIKI's guests.

About Chef Vincent Hiew

Chef Vincent's illustrious career spans international stints with Nobu in Australia, London, and Crystal Cruises. His passion for blending traditional Japanese techniques with global influences led to the creation of SIKI, where he celebrates the harmony of Japan and Bali through flavor and culture. Chef Vincent's approach is rooted in perseverance, creativity, and a belief in the joy of cooking.



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APPETIZERS

Tri Taluh

By Chef Vincent, SIKI

Sous-vide omega egg yolk served in between toasted brioche and topped with salmon eggs and caviar.

Red Snapper Bumbu Madura

By Chef Vincent, SIKI

Red snapper sashimi topped with Madura black spices, dressed with ponzu sauce.

Balinese Bite

By Chef Edwin, Hamabe

Kaarage Matah: Crispy chicken karaage marinated in buttermilk for 24 hours, paired with a vibrant sambal matah salsa.

HOT DISHES

Tako Smoked Paprika Aioli

By Chef Vincent, SIKI

Char-grilled octopus topped with smoked paprika aioli sauce.

Ocean to Land

By Chef Edwin, Hamabe

Baked Black Cod: Marinated for 48 hours in a star fruit miso blend, baked to perfection.

Wagyu Symphony

By Chef Edwin, Hamabe

Sher Wagyu Striploin: Char-grilled wagyu striploin served with creamy base gede and mixed mushrooms.

COLLABORATIVE DISH

Sushi Harmony Trio

*A Collaboration by Chef Vincent, SIKI
& Chef Edwin, Hamabe*

Nigiri Set: Three chef-curated sushi nigiri showcasing creative toppings:

Chutoro: Smoked soy sauce and caviar.

Red Snapper: Grated ginger, chives, and hot sesame oil sear.

Yellow Tail: Aburi-style with miso mustard sauce.

SOUP

Fusion Comfort

By Chef Edwin, Hamabe

Oxtail Miso Soup: A warm blend of braised oxtail, shiro miso, and a hint of lemon.

DESSERT

Anmitsu Medley

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A delightful combination of hojicha ice cream, sweet potato mochi, caramelized banana, coconut jelly, strawberry, and kinako dust.



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COCKTAILS

Katana

Gin Infused Marigold | Umeshu | Gari Shrub

Wasabi Tamper

Chrysanthemum Sake | Wasabi Tincture | Katsuobushi Foam

Shrine

Carbonated Matcha Vermouth | Lychee Shrub | Mirin

OR

SAKE

Sesshu Otokoyama Futsushu

Light and pleasant sake is perfect for brunch and as an aperitif

Kubota Senju Tokubetsu Honjoso

Has a delicate fruit nose, it is subtle flavors

Urakasumi Honjozo Honjikami

Clean and earthy style sake with a touch of custard dryness in the aroma

OR

WINE

Penfold Max Chardonnay, Australia

Dry and crisp. Oak, butter, green apple, grilled lemon, high acidity

Penfold Koonunga Hill Seventy Six Shiraz, Cabernet, Australia

Medium body. silky tannin. Notes of black fruit and oak. Medium finish

Choya Single Year, Japan

Full-bodied plum dominates among wild honey and candied orange



All prices are subject to 21% government tax and service charge.
Reservations are required

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