

## **CHAPTER II**

### **GENERAL DESCRIPTION OF BLANCO PAR MANDIF**

#### **2.1. HISTORY OF BLANCO PAR MANDIF**

Blanco Par Mandif is a fine dining gastronomic restaurant by Chef Patron Mandif Warokka and cooperate with the owner of the Blanco Museum, Mario Blanco (son of museum owner Antonio Blanco). This restaurant is located in the center of Ubud in Bali, right next to the famous Campuhan bridge and inside the Antonio Blanco museum property. The entrance of this restaurant is a bit invisible because it is located on a derivative road. This restaurant is only able to accommodate guests with a capacity of 22 to 24 people, divided into large bars and dining. Having chairs that provide views of Campuhan bridge, create a pleasant and dynamic atmosphere and interaction with the restaurant staff.

Blanco Par Mandif opened in March 2015 but has already made an impact in the culinary scene of Bali. In the past, this restaurant actually opened the Chef Table service or eating in front of the kitchen, which was only devoted to a maximum of 10 people. However, because we now have main dining and our Chef Table is temporarily closed, the restaurant is open from 6 pm to 9 pm. We can also open at 12 if there is a reservation for lunch.

Blanco Par Mandif is the second restaurant of Mandif Warokka. His first restaurant is Teatro Gastroteque, opened in 2012 and is located in Seminyak. Teatro focuses on international food based on French Japanese Cuisine, using many fancy ingredients such as oysters, foie (goose liver) and lamb. Chef Mandif Currently has many restaurants in several regions in Indonesia for example Visesa Restaurant, Lumbung Padi Fine Dining Restaurant, Liap-Liap, Putu Made and so on.

At Blanco Par Mandif, Chef Mandif serves Indonesian food that is served in a unique and modern way. Chef Mandif uses recipes that he remembers from his childhood and prepares it with new innovations. Guests at Blanco Par Mandif can choose a menu that is served from Adiboga, Tirtaloka, and also Giriloka.

Restaurant Manager Resva Conita is responsible for service and staff checking in serving guests in a professional and friendly manner. Sommelier I

Made Suarna, who is at the same time supervisor, has extensive knowledge of taste and translates it into a creative and bold cocktail and wine pair with chef's cuisine. He wants to take Mandif's cuisine to a higher level, offering drinks that complement the chef's taste. Guests can choose to join the sommelier, or indicate whether they have a preference for wine or cocktails.

Blanco Par Mandif is an excellent choice to experience the rapidly growing gastronomic atmosphere of Bali. While food and taste are typical of Indonesia, presentations and preparation techniques are modern, inventive and creative. Chef Patron Mandif Warokka and his team succeeded in creating a new, progressive Indonesian dining experience in terms of taste and presentation.

## **2.2. PHILOSOPHY**

The philosophy of the Blanco Par Mandif consists of 3 philosophical experiences namely childhood experience, restored classic cuisine and modern cuisine and modern Indonesian cuisine using traditional recipes with western representing recipes with western representing cuisine.

Chef Mandif has a menu called Cakalang Fufu which he remembers from his childhood. It all started with his mother cook cakalang fufu in the kitchen and his mom call chef Mandif when he`s played with his friend. So, it`s become his favorite food and it represent his memories.

## **2.3. VISION AND MISSION**

### **2.3.1. VISION**

Gives the next level of experiences after indulging Indonesian cuisine in fine taste. Combining the dishes with beverages pairing to show that Indonesian cuisine can reach international level.

### **2.3.2. MISSION**

To change the mindset especially of Indonesian towards local cuisine in order to develop and innovative knowledge about local materials. And as investment in the future.

## 2.4. COMPANY LOGO



Picture 1 Blanco Par Mandif Logo (Anonymous,2020)

## 2.5. FEATURS OF BLANCO PAR MANDIF

Blanco Par Mandif is a restaurant that still keeping the traditional indonesian food with different presentation. For the concept, Blanco Par Mandif has a natural concept.

### 2.5.1. Blanco Par Mandif Restaurant



Picture 2 Blanco Par Mandif Restaurant (Anonymous,2020)

Blanco Par Mandif is a place to enjoy your Indonesian Food with a new experience. Blanco Par Mandif has seating capacity of 22 - 24 people. Blanco Par Manif also have a great scenery like Campuhan Bridge that have a beautiful

chandelier in night and complimentary Wi-Fi. Blanco is open every day in dinner time but also open if there`s a reservation for lunch.

### **2.5.2. Blanco Par Mandif Artisan Bar**



Picture 3 Blanco Par Mandif Artisan Bar (Anonymous,2020)

Artisan Bar is the first place that guests will enter. The guests who entered will be given a welcome drink and aperitif like rengginang, rempeyek, spinach rempeyek and taco mushroom.

### **2.5.3 Blanco Par Mandif Kitchen**



Picture 4 Kitchen View (Anonymous,2020)



Picture 5 Hot and Entrée Kitchen (Anonymous,2020)



Picture 6 Pastry Baking and Cold Kitchen (Anonymous,2020)



Picture 7 Freezer Room (Anonymous,2020)

## 2.6. MENU OF BLANCO PAR MANDIF

### A d i b o g a

#### COURSES

Chef Degustation menu of 7 course with Optional Beverage Pairing.

PICKLE

APERITIF

AMUSE BOUCHE

BLUE SWIMMER CRAB

*Tomato Caviar, Muscat Grapes, Cultured Coconut*

Matua, Sauvignon Blanc, 2017, Marlborough, New Zealand

YELLOW FIN TUNA

*Nato Undis, Gohu, Tomato*

Tequila Silver, Pomelo, Almond

CUTTLEFISH SAYUR ASAM

*Chayote, Tomato, Tamarind Broth, Melinjo Leaves*

Gin, Lesser Galangal, Lemon, Kemangi

QUAIL KALASAN

*Chicken Liver Mousse, Gudeg Jackfruit, Cucumber*

Gnarly Head, Merlot, 2016, California, USA

AGED SMOKED DUCK

*Tamarind & Beetroot Sauce, Pineapple, Maize*

Bourbon, Amaretto, Beetroot, Tamarind, Lemon

AGED WAGYU BEEF

*Bumbu Rica, Marangi, Smoked Aubergine*

D'Arenberg "The Footbolt", 2016, McLaren Vale, Australia

GETUG 5.0

*Ice Cream, Palm Sugar, Grated Coconut*

Blended Malt Whisky, Surabi Gum, Lemon

MIGNARDISES

Picture 8 Adiboga Menu (Anonymous,2020)

# Giriloka

## COURSES

Vegetarian Tasting Menu of 7 course with Optional Beverage Pairing.

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### PICKLE

### APERITIF

### AMUSE BOUCHE

### BLANCO ASINAN

*Seasonal Fruit and Vegetables, Cashew Nut Sauce*

Gin, Rye Whisky, Ricotta & Chamomile Vermouth

### PAPINYO

*Calamondin and Kenari Dressing, Cucumber Granita, Romaine*

Matua, Sauvignon Blanc, 2017, Marlborough, New Zealand

### RED BEET-ALPHONSE LAVALLÉE

*Bedugul Farm Red Beets, Tamarind Extract, Crème Fraîche Espumas*

Vodka, Bianco Vermouth, Beetroot, Tamarind, Chamomile elder foam

### TOMATO SAYUR ASAM

*Chayote, Cherry Tomato, Roasted Jicama, Tamarind Broth*

Gin, Tomato, Lemon, Peach Schnapps

### SAYUR LODEH

*Dumpling Skin, Roasted Roots, Melinjo Leaves Coconut Kalio Curry*

Louis Latour "Chameroy", Chardonnay, 2016, Mâcon-Villages, France

### SMOKED AUBERGINE - MUSHROOM MELANGER

*Leeks, Asparagus, Torch Ginger-Coconut Sauce*

D'Arenberg "The Footbolt", 2016, McLaren Vale, Australia

### GETUG 5.0

*Ice Cream, Palm Sugar, Grated Coconut*

Blended Malt Whisky, Surabi Gum, Lemon

### MIGNARDISES

Picture 9 Giriloka Menu (Anonymous,2020)

# Tirtaloka

## COURSES

Pescatarian Tasting Menu of 7 course with Optional Beverage Pairing.

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### PICKLE

### APERITIF

### AMUSE BOUCHE

### HOTATEI SCALLOP

*Papinyo, Calamondin and Kenari Dressing, Cucumber Granita*

Vodka, Secco Vermouth, Apple, Honey

### YELLOW FIN TUNA

*Nato Undis, Gohu, Tomato*

Tequila Silver, Pomelo, Almond

### CUTTLEFISH SAYUR ASAM

*Chayote, Cherry Tomato, Tamarind Broth, Melinjo Leaves*

Gin, Lesser Galangal, Lemon, Kemangi

### OCTOPUS

*Black Bean Brenebon, Parsley, Potato*

Tequila Reposado, Cucumber, Cilantro, Calamondin

### RED SNAPPER

*Remis, Buntill, Teri Medan*

Louis Latour "Chameroy", Chardonnay, 2016, Mâcon-Villages, France

### ROCK LOBSTER

*Sea Urchin, Curry, Kemangi*

Matua, Sauvignon Blanc, 2017, Marlborough, New Zealand

### GETUG 5.0

*Ice Cream, Palm Sugar, Grated Coconut*

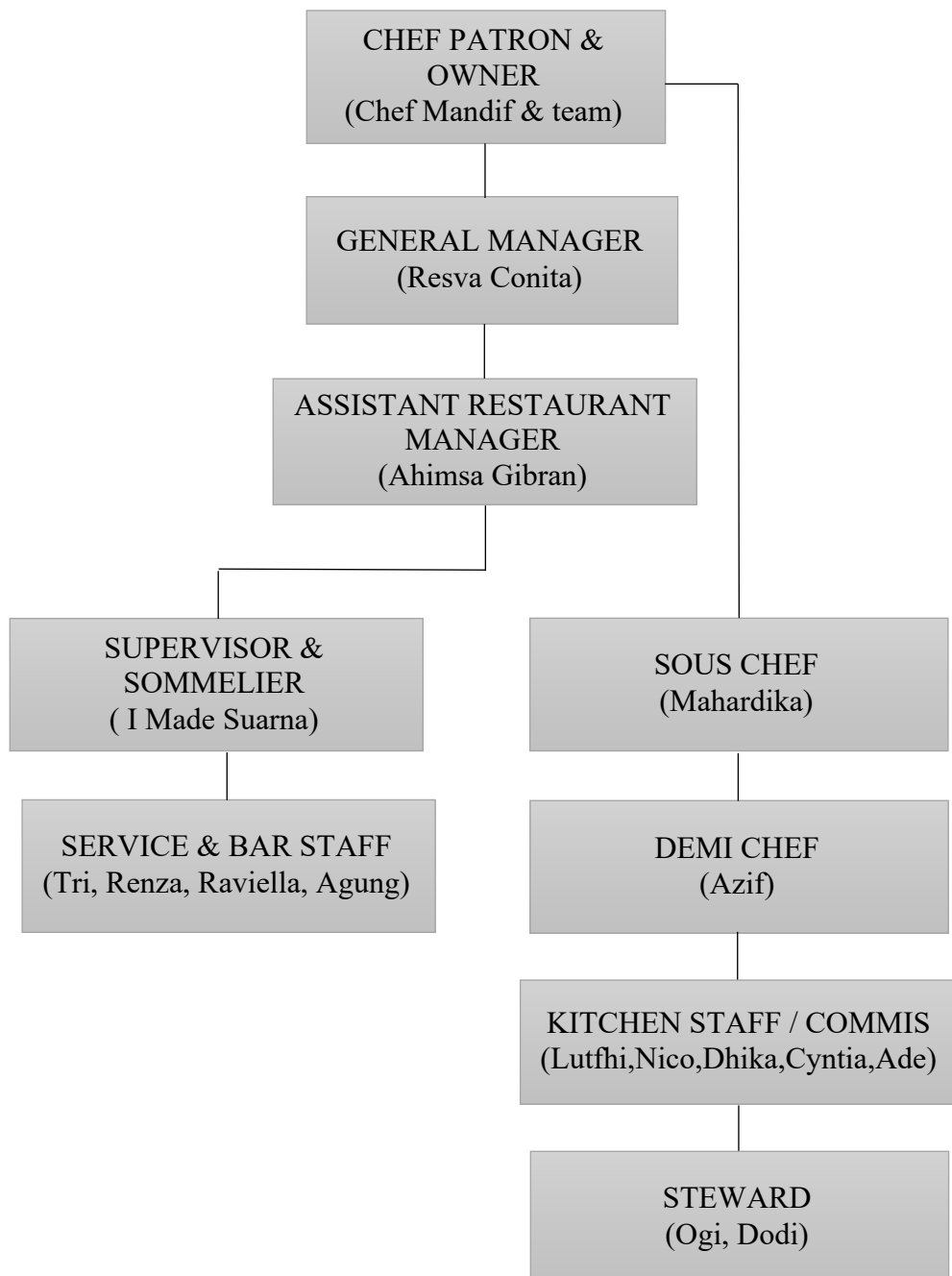
Blended Malt Whisky, Surabi Gum, Lemon

### MIGNARDISES

Picture 10 Tirtaloka Menu (Anonymous,2020)



## 2.7. COMPANY ORGANIZATIONAL STRUCTURE



## **2.8. DEPARTMENT TASK**

### **1. Chef Patron**

Chef Mandif as the owner and chef patron has the task of being the head of the main section to develop his restaurant by giving new ideas and menus to be used, then taught directly to his sous chef.

### **2. General Manager**

General Manager of Blanco Par Mandif is Resva Conita. She is in charge of developing and monitoring work and being the decision maker when the mandatory chef is not available.

### **3. Assistant Restaurant Manager**

The Assistant Restaurant Manager is Ahimsa Gibran. He became a restaurant inspector when Mrs. Resva was off duty.

### **4. Supervisor and Sommelier**

I Made Suarna is a supervisor whose job is to supervise service staff when Mrs. Resva & Gibran are not available. As well as being a sommelier who understands about wine.

### **5. Sous Chef**

Sous Chef is a chef whose job is to look after the kitchen operations when the mandatory chef is not in place, being the right-hand chef of the mandate in making decisions in the kitchen, teaching new menus taught by mandate chefs and making kitchen schedules and teaching to his subordinates.

### **6. Demi Chef**

Azif as demi chef. Before staff/commis tasked with supervising staff & commis. Getting instruction from sous chef then forwarding to his subordinates.

### **7. Kitchen Staff / Commis**

Do work given by superiors and report to superiors if they dont understand the work given.

### **8. Steward**

Setting up the workstation.

## **2.9. KITCHEN OUTLET**

Blanco Par Mandif has 4 kitchen outlets:

### **1. Hot Section**

The main kitchen as the center of cooking activities, becomes the main place to process food and prepare protein and sauce to be used.

### **2. Entrée Section**

This section is responsible for processing food for carbohydrates, vegetables, condiments, garnishes and also plating.

### **3. Cold Section**

This section is responsible for processing pickles, asinan and this section also prepares dressing.

### **4. Pastry Section**

This section is responsible for processing cake, bread and processing other desserts.