

CHAPTER II

GENERAL DESCRIPTION OF MÉTIS RESTAURANT, LOUNGE AND GALLERY

2.1 HISTORY OF COMPANY

MÉTIS Restaurant, Lounge And Gallery first operating in 2009, this restaurant was born of creation of two prolific maestros, the Bali culinary legend Chef Nicolas ‘Doudou’ Tourneville and an art lover Said Alem.

Chef Doudou and Said Alem wanted to offer something new and unique which is a combination of French – Mediterranean dining, art and Asian culture. With their immaculate taste in both cuisine and art, they believe that MÉTIS can become a sanctuary for connoisseurs and art lovers.

MÉTIS Restaurant, Lounge And Gallery was built in situated strategically in the thriving area of Petitenget. MÉTIS is at close proximity to Seminyak’s luxury hotels and resort, notable shops, sights, lifestyle and cultural attraction.

At the helm of the kitchen, there are Chef Doudou and Executive Chef Dove (I Putu Sudarsana) with extensive years of experience. They are together collaborate and share inspirations, knowledge, cooking techniques and methods with the whole team to ensure a high standart in every aspect and also deliver the most exquisite culinary adventure to aficionados.

The never-ending commitment in pairing fine dining and fine art in Bali has made MÉTIS an icon in Bali fine dining scene. As a result, numerous international acclaims have been received over the last few years including a Wine Spectator Award of Excellence and inclusion in Asia’s top 20 restaurant in the Miele Guide Best Asia 2013.

With 8 years of success in delivering state of the are provisions, MÉTIS has proficiently taken a fine dining scene to a distinct new level that stands out from other gastronomic destinations in Bali.

2.2 CHEF'S JOURNEY

1. The Chef



Picture 2.2.1. The Chef
(MÉTIS , 2020)

A classically-trained French chef, Chef Nicolas “Doudou” Tourneville passion for painting savory, landscape on a plate began at age of 15 with his first apprenticeship. Shortly thereafter, he graduated from the renowned Cooking School of the Paris Chamber of Commerce and Industry at age 17 moved to England and cooked for intimate restaurants and small private castles.

Tourneville's French military service was spent as the private chef for an admiral and the French Foreign Ministry was impressed enough to send him to Algeria, as the Head Chef to the French Embassy. He then ventured to the French Embassy in Jakarta. During a trip to Bali, Chef Tourneville fell in love with the island and, fortuitously, noticed that there were no restaurants serving French cuisine. It was then he and fellow Chef Said Alem, began to paint a new French restaurant landscape. Swiftly Kafe Warisan became one of the island's favorite restaurants, and world-renown for consistently excellent cuisine. Chef Nicolas 'Doudou' Tourneville life-long journey comes full circle with the opening of MÉTIS.

2. Managing Director



Picture 2.2.2. Managing Director
(MÉTIS , 2020)

Said Alem's love of food is a family affair. Catching the bug from his brother who was a chef, Alem ventured into the kitchen whenever his mother went to the market. By the age of 15, he began an apprenticeship in Normandy, France. Following graduation, he started traveling the world over working in ski resorts from the South of France to Australia.

It was only when he arrived in Bali that everything started fell perfectly in place. Catering for private parties and creating a croissant home delivery service, he became the chef at the Bali Bird Park. He joined together with Chef Nicolas 'Doudou' Tourneville, who was in France and happily came with knife, fork and pan.

MÉTIS became an instant hit, renowned the world over for its caliber of French Mediterranean cuisine. Alem now orchestrates the operations at MÉTIS.

3. Executive Chef



Picture 2.2.3. Executive Chef
(MÉTIS , 2020)

The highly acclaimed French-Mediterranean fine dining establishment, MÉTIS Restaurant, Lounge and Gallery in Seminyak, Bali, gains new momentum naming Dove Sudarsana as the new Executive Chef. No stranger to the MÉTIS team, Chef Dove has been contributing his skills for MÉTIS since its opening back in 2009.

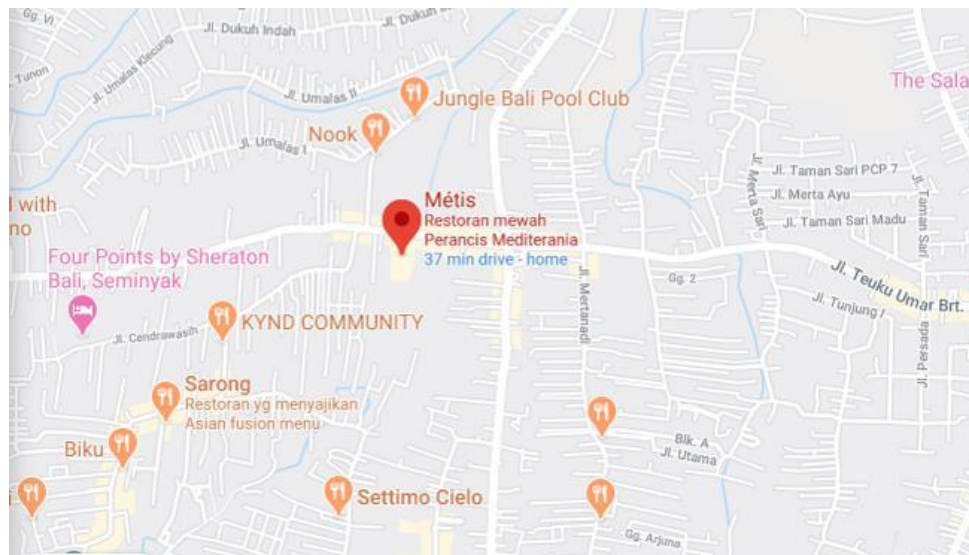
Born and raised in Bangli, North Bali, Chef Dove developed his passion for food and cooking at a young age where he found himself enjoying being involved in the kitchen, helping his mom preparing food. He then took a decision to begin his culinary career in 1996 to further pursue his passion.

“The dishes I created are the combination of my creativity and the classic cooking which is the authenticity of MÉTIS. Curiosity and passion will always lead me to something new, fresh and original.” Chef Dove stated. "I'm looking forward to the next chapter of my culinary journey," he added.

2.3 ESTABLISHMENT DESCRIPTION

➤ Location

MÉTIS Restaurant, Lounge and Gallery is located in Jl. Petitenget No.6, Kerobokan Kelod, Seminyak, Kec Kuta Utara, Kabupaten Badung, Bali. Seminyak.



Picture 2.3.1. Location MÉTIS Restaurant, Lounge And Gallery Bali
(Google Maps , 2020)

➤ Opening Hours

Serving Lunch : 11:00 am – 4:00 pm (Closed for Lunch on Sundays)

Dinner Seating : 5:30 pm – 11:30 pm

Bar & Lounge : 4:00 pm – 2:00 am

High Tea : 3:00 pm – 6:00 pm

➤ Contact

Telephone : +62 361 4737 888

Email : info@metisbali.com

Instagram : metis_bali

Website : <https://www.metisbali.com/restaurant/>

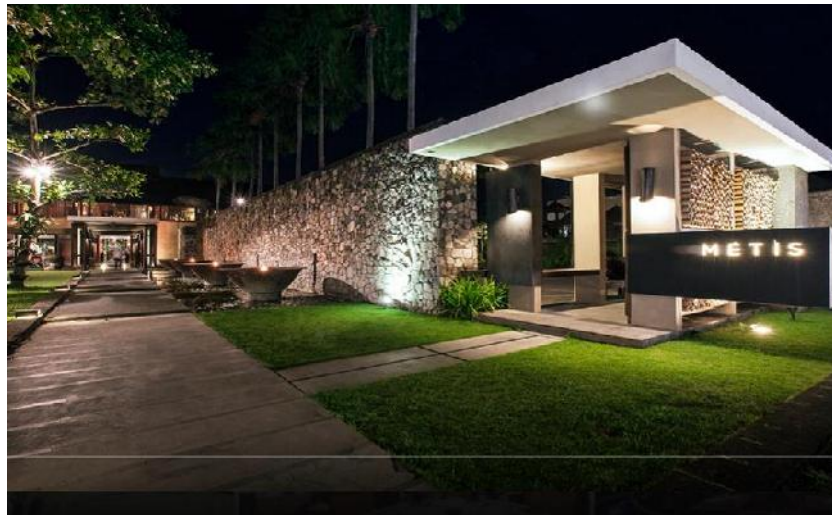
2.4 OVERVIEW

1. MÉTIS' Logo



Picture 2.4.1. Metis Logo
(MÉTIS , 2020)

2. In Front Of MÉTIS



Picture 2.4.2. In Front of MÉTIS
(MÉTIS , 2020)

3. MÉTIS Main Dining

MÉTIS main dining area seats more than 350 people comfortably. MÉTIS is offering semi-outdoor scene overlooking a beautiful garden and features a truly unique, trendy ambience. It also creates a cozy and warm experience for pairing guest or groups. A dimming light and a cultural combination of modern and Bali's culture make it more perfect for dinner to celebrate special occasion.



Picture 2.4.3. MÉTIS Restaurant
(MÉTIS , 2020)



Picture 2.4.4. MÉTIS Restaurant
(MÉTIS , 2020)

4. MÉTIS Wine Cellar

This wonderfully intimate space seats up to 12 guests. Entered through a striking pair of glass doors, this inviting room envelops guests in an ambience rich with comfort and lushness.

Brass accents, original artwork and wine-lined walls enhance an already impeccable service and the sublime cuisine of 5 to 10 course Degustation Menus tailored exclusively by Executive Chef Dove Sudarsana. Guests are also able to enjoy our ala carte menu with minimum spending.



Picture 2.4.5. MÉTIS Private Wine Cellar
(MÉTIS , 2020)

5. MÉTIS Private Dining Room

MÉTIS is also offers private dining room to celebrate many events. MÉTIS function space has a panoramic view of magnificent garden and is the ideal backdrop for special occasion, wedding reception, luncheon, cocktails party, anniversary, business meeting, birthday party or corporate event.

MÉTIS Private Dining Room seats up to 100 individuals and fully air – conditioned with its own private bar. The private room also exudes an air of sophistication to elevate any occasion to extraordinary Several group set menus are available to cater to guest needs.



Picture 2.4.6. MÉTIS Private Dining Room
(MÉTIS , 2020)



Picture 2.4.7. MÉTIS Private Dining Room
(MÉTIS , 2020)

6. Le Jardin

Seminyak’s MÉTIS Restaurant, Lounge & Gallery pays homage to Hugo’s sentiment in its newly unveiled Le Jardin. Victor Hugo in *Les Misérables*, one’s every aspiration can be found in the enchantment of a garden at night: “A garden to walk in and immensity to dream in—what more could he ask? A few flowers at his feet and above him the stars.”

An expansion of its signature Balinese garden and vision of a landscape designer, Le Jardin welcomes guests to enjoy MÉTIS’ High Tea and signature *haute* French Mediterranean cuisine in the setting of fragrant tropical foliage, beneath a canopy of stars. Le Jardin is available for private bookings and can accommodate a party like wedding party and birthday party. It sets up to 50 guests. Guests are also able to enjoy our ala carte menu with minimum spending.



Picture 2.4.8. Le Jardin
(MÉTIS , 2020)

7. MÉTIS Lounge

Adjoined to the restaurant, MÉTIS Lounge aims to become a pulsating, quirky but sophisticated oasis for all soirées coming to Bali.

A lot of things are offered in the eclectic venue like Numerous world-class hip music shows and themed party events are regularly held, showcasing luminary DJs and artistic talents from all across the globe.

On par with the quality of events, music aficionados can imbibe cutting-edge concoctions and petite bites as ‘sharing-for-caring’ concept. Beverage choices feature ‘stirred-and-shaken’ ‘tinis, luscious vintage and newly-invented cocktails, shots, and premium spirit brands like Beluga Vodka and Patrón Tequila, while the bubbling options feature France’s most respected champagne like Taittinger and Dom Pérignon. The tapas menu presents a mix of international appeal, with Mediterranean highlights and Japanese inspirations.

Completed with an installation of high tech retractable roof to ensure continuous great times in any time of the year, even during the unpredictable rainy season, the lounge is situated directly in the end of the restaurant, offering semi-outdoor scene overlooking a beautiful tropical garden.

The interior is designed by the famous Artalenta Indonesia, Architects and Interior Design, MÉTIS Lounge is situated directly behind the restaurant overlooking the beautifully lit pool and garden and features a truly unique, trendy ambiance. A top-notch sound system with the best local and international DJs provide a new and fresh sound and give the Lounge an international appeal. The high tech retractable roof ensures the great times continue even during the unpredictable rain season.

The Lounge is open daily from 4 PM until 2 AM and accommodates a myriad of private and public events from casual hangouts to Royal High Teas. The lounge is offer to experience the seduction into the depths of the five senses



Picture 2.4.9. MÉTIS Lounge
(MÉTIS , 2020)

8. MÉTIS Gallery

Sara Garzillo, the new Gallery Director in partnership with gallery manager Youlanda Pasaribu, has added new jewelry designers to the gallery's impressive array of statues, sculptures, woodworks, and furniture including several contemporary pieces from all over Asia especially Burma, Thailand, China, and Indonesia. Fluent in 6 languages and with a background in fashion and business in Milan, her impeccable taste has made a refreshing impact on the gallery as well as our events and exhibitions which have kept the gallery on the radar lately. Some of the works include Huang Gang's "Last Gun," a red lacquered bronze statue of Marylin Monroe-cum-the Statue of Liberty

with a Chinese Fighter/Ballerina and “Good Good Good,” a bronze sculpture of hands which was recently sold. From the famed Luo Brothers, the gallery has acquired political “kitsch” collages and sculptures blending iconic images of Chinese history with similarly emblematic global consumer brands. Works by Bali’s own accomplished artists — and artists in residence — include a series of wooden tree carvings by “Pak Wayan,” commissioned especially for the gallery.

Complemented by antique furniture, weapons, and adornments from Java, Kalimantan, Irian Jaya, and Timor, MÉTIS collections capture the depth and range of Asian art across history. Accessories are also available at the boutique featuring stunning silk sarongs, batik fans, and Javanese batik.

MÉTIS just launched new summer collection available exclusively at its spacious boutiques. Bali-based designers as well as international designers contribute to a range of accessories, including women’s clutches & bags, silk scarves, and silver jewelry with precious and semi-precious stones in all colors of the spectrum. From the beginning of August, Metis Boutiques is representing John Hardy Collection with pieces for both men and women.



Picture 2.4.10. MÉTIS Gallery
(MÉTIS , 2020)

2.5 MÉTIS MENU

MÉTIS Restaurant, Lounge and Gallery has two dine time which is lunch and dinner. Lunch menu consists of cold appetizers, hot appetizers, fish and seafood, street food, raw bar, pasta, side dishes and dessert while dinner menu mainly focused on the real fine dining and intimacy dinner type food such as cold appetizers, hot appetizer, fish and seafood, raw bar, pasta ,soup, steak and more dessert menu.

In the afternoon time, MÉTIS also offers an afternoon tea consist sweets, savories tea and coffee. Guests could enjoy the afternoon tea in Le Jardin with a beautiful view. In a summary of perfection, MÉTIS also wants to deliver the best of the best that it can offer to every precious customers.

➤ Lunch Menu



Picture 2.5.1. Lunch Menu
(MÉTIS , 2020)

NOTRE BONNE VIANDE/OUR GREAT MEAT

<p>La Milanese Chicken milanese, wild arugula 75</p>	<p>B.P.S-Black Pepper Steak Australian tenderloin, black pepper sauce 120 grs = 205</p>
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Le Steak Tartare
with old fashioned french fries
180 grs = 245

NOS PRODUITS DE LA MER/FISH & SEAFOOD

Le Barramundi
Caramelized barramundi
with black pepper sauce
and spinach
165

Le "Mixed Grill"
Seafood platter with grill lobster
shrimps, barramundi, tuna, squids
675 for 2 pers

STREET FOOD

<p style="text-align: center;">Small Dish</p> <p>Pizza "Truffe Noire" 215 🌿 Black truffle & mozzarella cheese pizza</p> <p>Les Gyozas 75 (d) Chicken & prawn gyoza</p> <p>Métis Vegan Wrap 65 V 🌿 Beetroot hummus, cucumber, zucchini chick peas, sweet potato fries crunchy végétales</p>	<p style="text-align: center;">Main Dish</p> <p>Les Palourdes 95 Fresh clams cooked with garlic dry chili white wine broth 250 grs</p> <p>Métis Wagyu Burger Our burgers are made from Australian wagyu beef served with mesclun salad & french fries</p> <table style="width: 100%; border: none;"> <tr> <td>Cheddar cheese</td> <td style="text-align: right;">168</td> </tr> <tr> <td>Homemade pork bacon & cheddar cheese</td> <td style="text-align: right;">178</td> </tr> <tr> <td>Jalapenos & cheddar cheese</td> <td style="text-align: right;">178</td> </tr> </table>	Cheddar cheese	168	Homemade pork bacon & cheddar cheese	178	Jalapenos & cheddar cheese	178
Cheddar cheese	168						
Homemade pork bacon & cheddar cheese	178						
Jalapenos & cheddar cheese	178						

Tous nos pains son faits par notre équipe de boulangers
All breads are made in house by our bakery team

- Items are subject to availability -
All Prices Are In Thousand Rupiah & Subject To 8% Service Charge And 10% Government Tax

🌿 Vegetarian 🐷 Containing Pork 🥜 Containing Nuts (d) Dairy Free 🌾 Non Gluten V Vegan

MÉTIS

Picture 2.5.2. Lunch Menu
(MÉTIS , 2020)



Picture 2.5.3. Lunch Menu
(MÉTIS , 2020)



Picture 2.5.4. Lunch Menu
(MÉTIS , 2020)

➤ Dinner Menu



Picture 2.5.5. Dinner Menu

(MÉTIS , 2020)



Picture 2.5.6. Dinner Menu
(MÉTIS, 2020)



Picture 2.5.7. Dinner Menu
(MÉTIS , 2020)



Picture 2.5.8. Dinner Menu
(MÉTIS , 2020)

➤ Afternoon Tea Menu



SWEETS

Raspberry Macaroon

With chantilly cream, fresh raspberry

Chocolate Explosion

Crispy and soft chocolate truffles, chocolate sauce

Le Parfum des Iles ⚡

Passion fruits mousse, rum granite and coconut lightness

Chocolate Praline ⚡

Chocolate praline cake mousse, almond sponge

La Sphere Rouge

With cappuccino cake dough

Vanilla Crème Brûlée

Baked vanilla custard, caramelized sugar

Madeleine Cake ⚡ ⚡ ⚡

Traditional small sponge cake from northeastern France

SAVORIES

Crabe In Surprise

Tasmanian Smoked Salmon Sandwich

Vegetables Focaccia Panini

Chilled Roastbeef

SCOONES

Homemade of The day

(With strawberry jam and devonshire cream)

Served with one coffee/tea

Rp 155.000

- Items are subject to availability -

All Prices Are In Thousand Rupiah & Subject To 8% Service Charge And 10% Government Tax

⤴ Using Coconut Sugar Only ⚡ Non Gluten ⚡ Containing Nuts

Picture 2.5.9. Afternoon Tea Menu
(MÉTIS, 2020)

- Cocktail Menu
- Set Menu



Picture 2.5.10. Cocktail Menu
(MÉTIS , 2020)

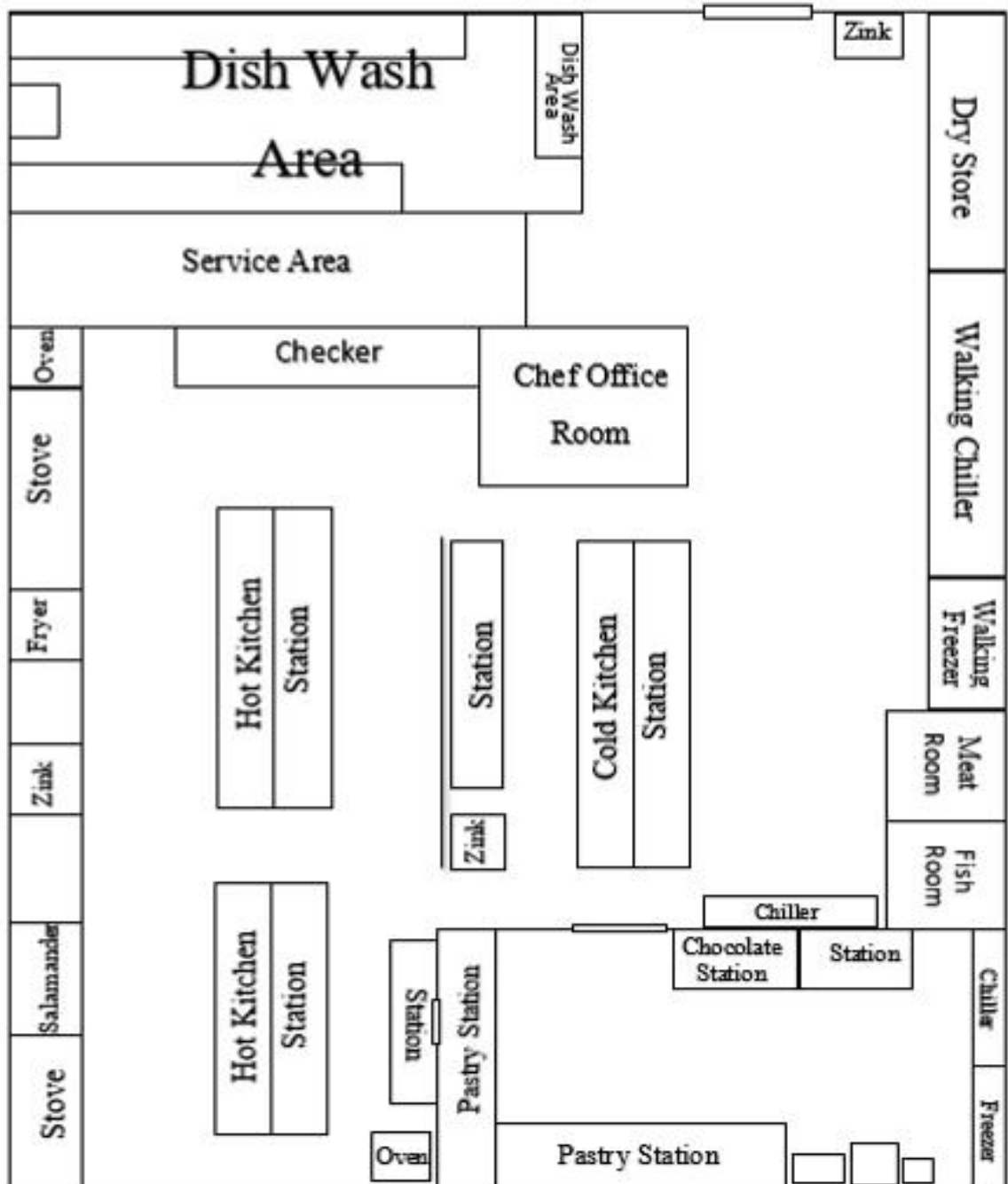
➤ Set Menu

<p>4 Courses IDR 550 K++</p> <p>1 Amuse Bouche ***</p> <p>1 Entrée/Appetizer ***</p> <p>1 Poisson / Fish ***</p> <p>1 Viande / Meat ***</p> <p>1 Dessert</p> <p>2 Courses IDR 295 K++</p> <p>1 Amuse Bouche ***</p> <p>1 Plat /Main Course ***</p> <p>1 Dessert</p>	<p>3 Courses IDR 450 K++</p> <p>1 Amuse Bouche ***</p> <p>1 Entrée/Appetizer ***</p> <p>1 Plat / Main Course ***</p> <p>1 Dessert</p> <p>2 Courses IDR 350 K++</p> <p>1 Amuse Bouche ***</p> <p>1 Entrée/Appetizer ***</p> <p>1 Plat / Main Course</p>	<p>- ENTREES/APPETIZER -</p> <p>Le Carpaccio 4 Sword fish carpaccio, ginger, red radish, shallots, ponzu</p> <p>La Terrine de Foie Gras (+75 K) Apple cloves compote, morello cherry sauce, chardonnay gelée</p> <p>La Betterave 4 Beetroot and Green Apple Medley Ginger and Yogurt Coriander Ice Cream</p> <p>La Burrata With basil cherry tomatoes</p> <p>La Gambas Crispy gambas fritter with basil pesto</p> <p>Le Foie Gras Poalé (+120 K) Our legendary pan seared hot foie gras port and raspberry reduction, morello cherry, roasted apple</p> <p>L'Œuf de Poule Crispy soft boil egg with black truffle</p> <p>Les Escargots Roasted mushrooms stuffed with snails and garlic parsley butter</p> <p>-NOS PLATS/MAIN COURSE-</p> <p>Le "Mix Grill" For 2 Seafood Plater with Grilled Lobster, Shrimps, Wild Barramundi, Tuna, Squid</p> <p>Le Barramundi 4 Pan Seared Wild Barramundi with Black Pepper Sauce and Spinach</p> <p>Les Linguinis aux "Fruits de Mer" Linguini, Sea Prawns, Squids, Scallop, Clams</p> <p>La Caille 4 Roasted Quail Stuffed with Duck, Vegetables Millefeuille Honey Coriander Sauce</p> <p>Le Poulet "Bio" Breast Stuffed Mushroom, Pojarski Style Leg</p> <p>Le Rossini (+250K) Pan Seared Wagyu Beef Tenderloin topped with Hot Foie Gras Black Truffle Mashed Potatoes, Port Wine Sauce</p> <p>La Bavette d' Aloyau Australian naturally raised, flap meat steak</p> <p>- NOS DESSERTS/DESSERT -</p> <p>La Vie en Rose Lychee lightness, champagne sparkle, rose vanilla smoothness</p> <p>Le Dome Dulcey Chocolate moelleux, mousse dulcey, shell dulcey</p> <p>Le Parfum des Iles Passion fruits mousse, rum granite and coconut lightness</p> <p>Le Chocolat Sensation Chocolate cream and icing, chocolate sorbet, chantilly chocolate, trendy sauce</p>
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Picture 2.5.10. Cocktail Menu
(MÉTIS , 2020)

2.6 MÉTIS KITCHEN LAYOUT

MÉTIS Restaurant, Lounge and Gallery has 1 kitchen consist of hot kitchen, cold kitchen, meat room, fish room, pastry kitchen, walking chiller and walking freezer, dry store, dish wash area and chef's office



Picture 2.6.1. MÉTIS Kitchen Layout
(Personal Documentation , 2020)

2.6.1 KITCHEN DESCRIPTION

1. Hot Kitchen and Cold Kitchen

From entering the kitchen, the main kitchen is divided into two part the hot kitchen and cold kitchen. The hot kitchen is on the right side and the cold kitchen is on the left side. The hot kitchen and cold kitchen are separated by wall to maintain temperature stability.

MÉTIS produces the pastas, steaks, fish and seafood dish at the hot kitchen. When dinner time arrived it is very hot even there is an exhaust there. And in the hot kitchen there are deep fryer, griller, ovens, salamander and stoves.

While cold kitchen prepared sauces, salads, cold appetizer and there is a meat room and fish room for preparing fish and seafood. The fish room and meet room have their own room in order to not contaminate the other ingredients. Actually MÉTIS Cold Kitchen is not a “cold” kitchen because it is very near with hot kitchen so the hot air from there moves to the cold kitchen.

2. MÉTIS Pastry Kitchen

MÉTIS Pastry kitchen is neat and clean. The kitchen is air conditioned while the air conditioner will be turning on for 24 hours in order to make the entire pastry ingredient is cold and also to ensure the chillness of the dessert. Pasty kitchen has it own chiller and freezer and divided by 2 parts for morning shift and afternoon shift.

On Sunday, the pastry kitchen will be cleaned generally from the fridge, chiller, trolley, sink, stations and floor to make sure everything is clean. The pastry team only had five staffs, one apprentice, one daily worker and one trainee. Five people in afternoon shift and three people in morning shift.



Picture 2.6.1.1. Pastry Kitchen
(Personal Documentation , 2020)



Picture 2.6.1.2. Pastry Kitchen
(Personal Documentation , 2020)



Picture 2.6.1.3. Pastry Kitchen
(Personal Documentation , 2020)

3. Walking Chiller

Walking chiller is a cold big room basically a big chiller that people can walk through it. The walking chiller have shelves and space to stock the ingredients like all sauces, vegetables, fruits, opened canned, cheese, processed dish. All that ingredients are stocked on the right side of the walking chiller while the pastry ingredients like cream, milk, yogurt, honey, egg, and butter are stored on the left of walking chiller. The product that was stored there must be cling wrapped perfectly or in closed container.

It is hard for people to take the ingredients from the upper shelf, so they need to climb to reach there and it is slippery so they need takes precaution not to slip inside the chiller.

When entering and going out to the walking chiller, kitchen team is always make sure the door are shut tight to make sure the temperature stability of the chiller.



Picture 2.6.1.4. Walking Chiller
(Personal Documentation, 2020)



Picture 2.6.1.5. Walking Chiller
(Personal Documentation , 2020)

4. Dry Store

Dry store is located on the left of the kitchen door. The room is quite big and the temperature is around 18-20 Celsius to keep all the ingredient safe. In the dry store all the dry ingredients like instant sauce, canned ingredients, flour, chocolate, plates, plastic, seasoning and spices are stored neatly. The door is always locked and the key is held by the security guards to ensure safety and far from robbery.



Picture 2.6.1.6. Dry Store
(Personal Documentation , 2020)

**2.7 ORGANIZATION STRUCTURE AND MAIN TASK DESCRIPTION
OF MÉTIS RESTAURANT, LOUNGE AND GALLERY**

2.7.1 ORGANIZATION STRUCTURE

This table below is a structure of culinary and pastry department

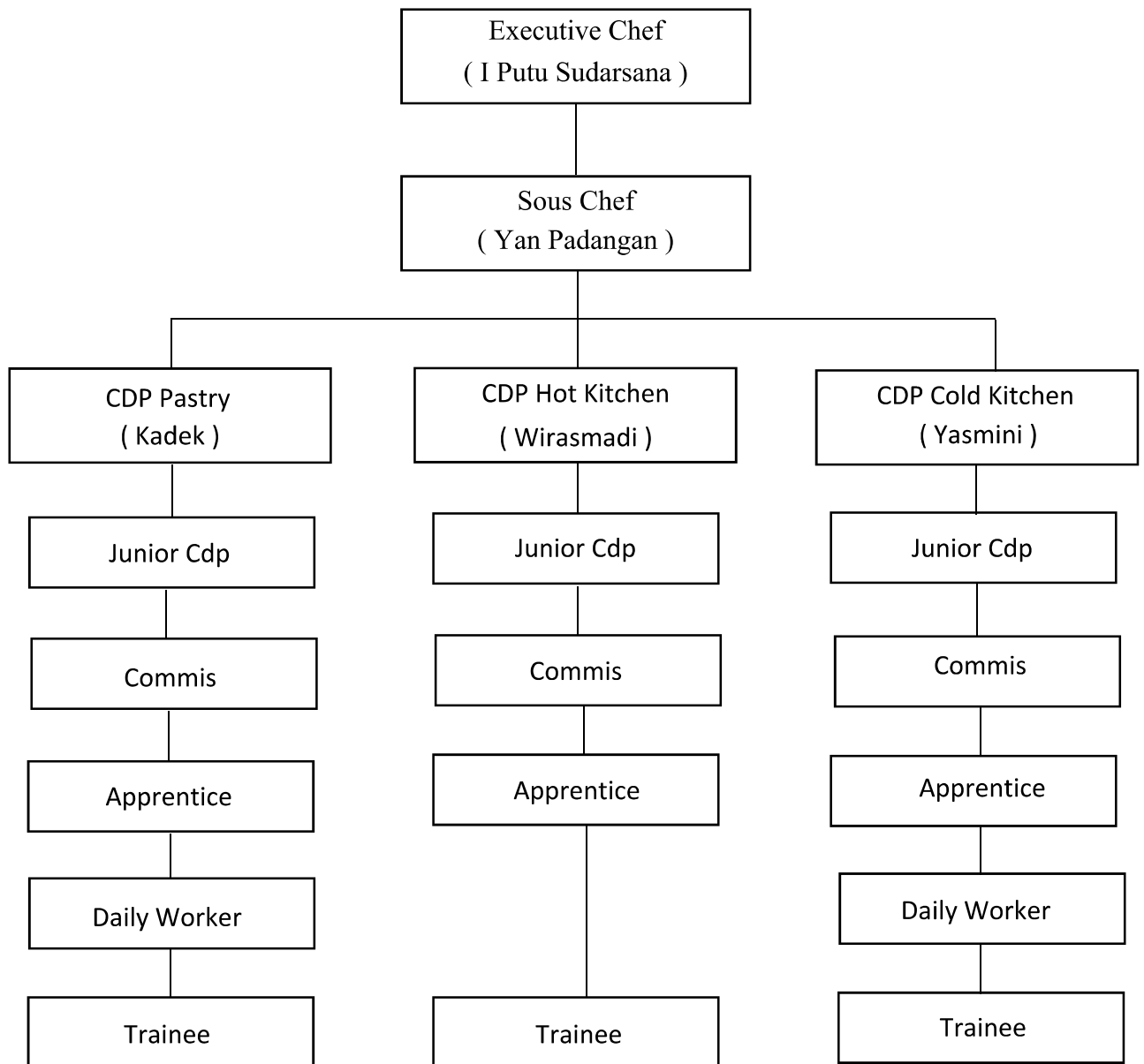


Table 2.7.1.1 Organization Structure

2.7.2 MAIN TASK DESCRIPTION

1. Executive Chef

- Creating new menu
- Checking dish order
- Making staff's schedule
- Supervise dish preparation
- Checking kitchen ingredients
- Responsible of everything in the kitchen and etc.

2. Sous Chef

- Responsible of everything if the Executive Chef is not in the kitchen
- Checking kitchen ingredients
- Manage all kitchen activities including cooking and preparation
- Helping in the preparation and design of dish menu and etc.

3. CDP Hot Kitchen

- Responsible of main course
- Responsible to supervise commis
- Coordinate daily task with hot kitchen team and etc.

4. CDP Cold Kitchen

- Responsible of aperitif, appetizer and soup
- Responsible to supervise commis
- Coordinate daily task with cold kitchen team and etc.

5. CDP Pastry

- Responsible of dessert and breads
- Doing inventory
- Responsible to supervise commis
- Making requested new dessert by executive chef

- Making chocolate decoration

6. Cold Kitchen Commis

- Preparing and making all menus according to the recipes, quality standard and presentation standard
- Keep the station clean all the time
- Keep the station clean all the time
- Assist other team member if needed
- Making order

7. Hot Kitchen Commis

- Preparing and making all menus according to the recipes, quality standard and presentation standard

8. Pastry Commis

- Preparing and making all menus according to the recipes, quality standard and presentation standard
- Cleaning all the pastry kitchen equipment
- Keep the station clean all the time
- Assist other team member if needed
- Responsible of dessert if the CDP is absent
- Making order

9. Pastry Daily Worker

- Preparing and making all menus according to the recipes, quality standard and presentation standard
- Cleaning all the pastry kitchen equipment
- Keep the station clean all the time
- Making order

10. Trainee Pastry

- Preparing and making all menus according to the recipes, quality standard and presentation standard
- Cleaning all the pastry kitchen equipment
- Keep the station clean all the time
- Making order

2.8 HYGIENE AND SANITATION STANDART IN MÉTIS

The standard of hygiene and sanitation must be obeyed by Kitchen Team to ensure the quality of dish that is served in MÉTIS is always good. Every dish that MÉTIS served are qualified in terms of Hygiene and Perfection.

- Personal
 - Washing hands before and after entering the kitchen.
 - Using masker while in kitchen.
 - Using hair band, chef's jacket, apron and safety shoes while in the kitchen.
 - Have to use hand gloves when handling the sticky dough.

- Kitchen
 - All the ingredients that coming from the supplier must be check and wash under the running water.
 - Labeling all the opened or cooked ingredients.
 - Cleaning all the boxes everyday.
 - Make sure that kitchen is clean and tidy all the time.
 - Cleaning the production area with soap after finishing production process.
 - Washing, drying and storing pastry equipment.
 - Doing general cleaning every Sunday.
 - Chiller temperature standart is 2-3 degree celcius.
 - Using hand gloves while making dessert.

- Applied betadine, using ban aid and hand gloves if accident occurs in the kitchen.
- Not allowed to work if the wound is severe, the worker is able to take a break at home
- Provide organic and anorganic dustbin in some area in the kitchen.

2.9 MÉTIS AWARDS

For the past 11 years, MÉTIS gets many achievement for its outstanding dish and experiences served to the guest that dine very well. It is prove that MÉTIS is very competent and always improving in terms of food and service for beloved guests. Truly one of the best French Restaurant in Indonesia

1. Indonesia's Best Restaurants 2010 by Indonesia Tatler



Picture 2.9.1. Indonesia's Best Restaurant 2010
(MÉTIS , 2020)

2. Hot 10 Restaurant 2011 by ForbesLife



Picture 2.9.2. Hot 10 Restaurant 2011
(MÉTIS , 2020)

3. Best of Awards Excellence 2013 in Wine Spectator



Picture 2.9.3. Best of Award of Excellence 2013
(MÉTIS , 2020)

4. Travelers Choice 2013 by Tripadvisor



Picture 2.9.4. Travelers Choice 2013
(MÉTIS , 2020)

5. No.19 in Asia's Finest Restaurant Top 20 by The Miele GUIDE 2013



Picture 2.9.5. No.19 in Asia's Finest Restaurant Top 20
(MÉTIS , 2020)

6. Certificate of Excellence 2013 by Tripadvisor



Picture 2.9.6. Certificate of Excellence 2013
(MÉTIS , 2020)

7. Best Fine Dining by Bali Best Eats



Picture 2.9.7 Best Fine Dining by Bali Best Eats
(MÉTIS , 2020)

8. 1st Runner Up on Best French Restaurant 2017 by NOW?



Picture 2.9.8. 1st Runner Up on Best French Restaurant 2017
(MÉTIS , 2020)

9. Restaurant of The Year - Bali Best Eats 2019



Picture 2.9.9. Restaurant of The Year 2019
(MÉTIS , 2020)

10. Best Mediterranean Restaurant 2019 – Exquisite Award



Picture 2.9.10. Best Mediterranean Restaurant 2019
(MÉTIS , 2020)

11. Best French Restaurant 2019 - Now Bali Awards



Picture 2.9.11. Best French Restaurant 2019
(MÉTIS, 2020)