

IL RISTORANTE – NIKO ROMITO OPENS AT BVLGARI RESORT BALI



Il Ristorante – Niko Romito at Bvlgari Resort Bali

Bali, May 19th, 2025 - Bvlgari Hotels & Resorts is delighted to announce the opening of Il Ristorante – Niko Romito at the Bvlgari Resort Bali on May 19th, 2025.

This opening builds upon the success of Il Ristorante – Niko Romito's established presence within Bvlgari Hotels & Resorts worldwide.

Il Ristorante – Niko Romito Bali offers a contemporary and classic Italian dining experience, celebrating Italy's gastronomic heritage through innovative techniques that redefine traditional recipes with authentic, high-quality ingredients. The selection of Balinese elements complements this culinary experience, incorporating exceptional local ingredients such as fresh seafood, fragrant Kintamani vanilla, diverse peppers, Plaga tomatoes, and other locally grown vegetables, many of



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which are sourced from the island's finest organic producers and seasonal herbs cultivated in the Bvlgari Resort Garden.

Located at the very heart of the resort, the 24-seat restaurant is framed by a serene reflection pool and softened by ambient lighting, creating an atmosphere of sophistication. Open only for dinner, Il Ristorante – Niko Romito sits atop Uluwatu's dramatic limestone cliffs, providing an unforgettable setting where each evening unfolds like a performance, set against the backdrop of Bali's most stunning ocean views.

The menu at Il Ristorante – Niko Romito presents an exquisite culinary journey through a selection of dining options: a 4-course "I Classici" tasting menu, a 7-course tasting menu, as well as an à la carte selection. Each is carefully curated to create a unique and memorable dining experience. The menu thoughtfully incorporates the freshest local seafood and vibrant island-grown vegetables alongside selected meat specialties, reflecting the changing seasons.

4-course "I Classici" Tasting Menu

This menu is a celebration of iconic Italian dishes, presenting a culinary experience through regional specialties and coastal flavors. It begins with *L'Antipasto all'italiana*, a curated selection of regional Italian delicacies. The journey continues with Tortelli filled with smoked Balinese ricotta, zucchini, and mint parmesan Reggiano sauce, and *Coral trout with scallops, prawns and tomato*, a contemporary seafood stew showcasing the flavors of the Italian coastline. The experience culminates in Bread and Chocolate, a signature dessert by Chef Niko Romito enhanced by Balinese chocolate.

7-course "La Degustazione" Tasting Menu

The 7-course Tasting Menu offers a captivating exploration of Chef Niko Romito's latest creations, reflecting his distinctive culinary vision. Inspired by Balinese ingredients and the island's enchanting atmosphere, this menu includes compositions such as Scallops with prawn cream and a gently poached Black Cod with cod milk. Poised as the palate's pinnacle, or the marbled Wagyu Beef Fillet is served with a sauce scented with local black pepper, with its unique intense flavor. The tasting journey concludes on a refreshing note with Wild berries sorbet, lemongrass mousse, basil and meringue.

À La Carte Menu

For a personalized dining experience, the À La Carte Menu at Il Ristorante – Niko Romito offers a range of options featuring Italian flavors and local ingredients, from coastal dishes to seasonal classics. Highlights include the Snapper carpaccio with green pepper, the Roasted tuna loin with fennel and citrus, the iconic *Spaghetti e pomodoro*, the rich handmade tortellini with duck sauce, and the flavorful glazed Eggplant, all crafted with the highest quality ingredients and showcasing the breadth of Italian cuisine.



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Bali-Inspired Signatures

Especially created for Bali location, Chef Niko Romito collaborated closely with Resident Chef Alessandro Mazzali to craft eight signature dishes. These dishes inspired by Bali ingredients include:

- Capesante con timo, maggiorana e crema di gamberi rosa
Scallops with thyme, marjoram and pink prawn cream
- Tagliolini freddi con ricci di mare, prezzemolo e peperoncino
Cold handmade tagliolini with sea urchins, parsley and chili
- Filetto di manzo Wagyu con asparagi, tartufo nero estivo e salsa al pepe verde
Wagyu beef fillet with asparagus, black summer truffle and green pepper sauce

Available on the 7-course Tasting Menu

- Tartare di dentice con pepe verde
Snapper tartare with green pepper
- Linguine aglio olio e peperoncino con gamberi rosa
Linguine with garlic, extra virgin olive oil, chili and pink prawns
- Tortellini con anatra, tartufo nero estivo e Parmigiano Reggiano
Handmade duck tortellini with black summer truffle and Parmigiano Reggiano
- Risotto con ostriche, limone e bottarga
Risotto with oyster, lemon and red mullet roe
- Trota corallina con asparagi, rosmarino e salsa di limone
Leopard coral grouper with asparagus, rosemary and lemon sauce

Available on À La Carte Menu

Chef Niko Romito comments, "True flavor is an absolute value, and as such it can speak to everyone, both to a foreigner and an Italian. Food is naturally a total experience that extends well beyond what's on the plate. It's a question of atmosphere, attention, refinement, and above all, well-being. At Bvlgari Hotels & Resorts, guests are welcomed into a world of relaxed, natural luxury. I wanted to reproduce this atmosphere at Il Ristorante – Niko Romito through a cuisine made of authentic Italian flavors and iconic dishes; a service that encourages conviviality and tells a story about the Italian relationship with food."

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About Bvlgari Hotels & Resorts

Unique locations in harmony with the surrounding areas, the blend of traditional design with dramatic contemporary Italian architecture by the architectural firm ACPV Architects Antonio Citterio Patricia Viel and superior service crafted with the same attention to quality that has always distinguished Bvlgari creations. These are the key elements that characterize the Bvlgari Hotels & Resorts collection.

For all the hotels, the approach is the same: the design of the interiors is strongly rooted in the traditions of the place, and careful attention is paid to every detail in a tribute to absolute luxury.

The Bvlgari Hotels & Resorts collection features the distinctive, bold Italian style typical of Bvlgari, reflected in its unique design, its contemporary Italian cuisine, and its lavish spas. It conveys the excitement of the Bvlgari brand, its timeless glamour, and its magnificent Italian jewelry heritage.

Bvlgari Hotels & Resorts collection includes properties in Milan, London, Bali, Beijing, Dubai, Shanghai, Paris and the recently added ones in Rome and Tokyo.

Four additional hotels and resorts are coming soon to Miami, Bodrum, Maldives and Cave Cay between 2026 and 2029.

About Bvlgari

Part of the LVMH Group, Bvlgari was founded in the heart of Rome in 1884.

Over the decades, the Brand has established a worldwide reputation as magnificent Roman High Jeweler and icon of Italian art of living thanks to its exquisite craftsmanship, visionary design and audacious color combinations.

Through a pioneering vision intrinsic in the brand's DNA since its founding, the company's international success has evolved into a global and diversified luxury purveyor of products and services, ranging from fine jewels and high-end watches to accessories and perfumes, and featuring an extended network of boutiques and hotels in the world's most exclusive shopping areas.

Demonstrated through its numerous philanthropic partnerships, Bvlgari deeply believes in innovating the present for a sustainable future through its commitment to Social & Environmental Responsibility and giving back – to nature and to the community.

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