



Unity in Diversity

NUSA TENGGARA: THE MYSTICAL ISLAND



The Apurva
Kempinski

BALI



NUSA TENGGARA: THE MYSTICAL ISLAND

Nusa Tenggara, also known as the Lesser Sunda Islands, is located in the region of Eastern Indonesia. This area is divided into two provinces, West Nusa Tenggara and East Nusa Tenggara. Spreading west from the Wallace Line, which divides Asia from Australasia, the islands are blessed with stunning backdrops. From jungles to savannah, volcanic lakes, pink-sand beaches, colourful underwater life and the Komodo dragon, endemic to the region, Nusa Tenggara is a world full of wonders inviting travellers to go for an adventure.



ARRIVAL RITUAL

Serbat Jahe, the traditional drink of Lombok, will be served to guests as they arrive at the resort. In the past, this drink was served when farmers were ploughing the fields in preparation for planting crops. This drink is made from various spices, namely ginger, lemongrass, pepper powder, cloves, cinnamon and cardamom, giving a sense of warmth as you arrive. Adding to the experience, The Apurva Kempinski Bali's dedicated lobby ambassadors will welcome guests in one of the traditional outfits of East Nusa Tenggara. This traditional clothing comes from Rote Island of Kupang Regency. The men usually wear long-sleeved, plain white shirts with woven fabrics instead of trousers, and a cloth that is draped over their right shoulder. They also wear a unique hat with a pointy part. Meanwhile, the women wear woven cloth and crescent-shaped accessories that are worn on their head.

CULINARY DIVERSITY





Selasar Deli

In collaboration with Tanamera Coffee, premium coffee beans from Lombok are offered at the Deli, along with various traditional bites, such as sate opak tanjung, katemak jagung and sate bulayak suranadi. These are some of the popular delicacies of East Nusa Tenggara, and often sought after by visitors of the region.





Koral Restaurant

The culinary journey continues with East Nusa Tenggara's speciality dishes. This time, beberuk terong, a traditional dish made from eggplant, long beans and garlic, shallots and tomatoes, becomes an inspiration for the talented chefs of Koral Restaurant. A special creation inspired by lawar ikan Rote Ndao will also be presented at the restaurant.

The typical Rote Ndao dish is made from small sea fish, such as sardines or anchovies.





Reef Beach Club

Reef Beach Club has a line of culinary offers that were inspired by the flavours of East Nusa Tenggara. From a family-style menu that includes ayam bakar Taliwang and sate tuna Manggarai, to a special Reef Archipelago with traditional marinations, Reef Beach Club presents you with a delectable dining experience in the relaxed beachfront atmosphere.

Local sambals such as the sambal teri and sambal lu'at, which have a spicy, sour taste and a strong aroma, will also be available to complement each meal.



Bai Yun

Ikan kuah belimbing is a very popular food that comes from East Nusa Tenggara. In Indonesian language, “belimbing” means “starfruit”. In East Nusa Tenggara, belimbing wuluh, which is used to create ikan kuah belimbing, can be found all around the region. To present you with the traditional taste of East Nusa Tenggara, Bai Yun has prepared a fresh and sour soup as a special soup base for your hot pot.



APURVA SPA

Apurva Spa welcomes guests with Serbat Jahe dan Moringa Tea, to start their East Nusa Tenggara-inspired wellness experience. With sandalwood and frangipani essence, which are well known on the islands, treatments are centred around cendana, a flower that will help ease guests into relaxation.



HEALING TRADITIONS

The traditional Balinese purification known as Mebayuh is believed to neutralise the bad characteristics that have been with humans from birth. The ritual procession starts with Melukat, or self-purification. Once it is completed, a white thread on the crown, ears and right hand will be given to complete the traditional ritual.





JALAK FAMILY CLUB

To fully immerse the young VIPs, activities that will fully engage them have been prepared at our Jalak Family Club.

Traditional stories of Waerebo village and Danau Kelimutu will be shared to the little ones, while crafting experiences such as weaving bracelets from cendana flowers and creating komodo figures will keep everyone entertained.



ASHA CURATED BOUTIQUE AND GALLERY & SPECTACULAR COLLABORATIONS

A stage for creativity and craftsmanship, the bimonthly craftsmanship exhibition programme is a platform for artisans to showcase various arts and crafts inspired by the nation's rich heritage.

Highly acclaimed fashion designer **Asha Smara Darra** will join the resort in showcasing the traditional craftsmanship of East Nusa Tenggara.

The special partnership will introduce visitors to a curated collection, through an exclusive exhibition that will be held at The Apurva Kempinski Bali.



THROUGH THE LENS OF DR LAWRENCE BLAIR

There is a deep connection between Indonesia and Dr. Lawrence Blair. Blair has lived in Indonesia for over 35 years and has been variously credited as explorer, mystic seeker and anthropologist. Through The Lens of Dr. Lawrence Blair is a series of video that will be showcased, offering viewers a deeper understanding of Nusa Tenggara from his anthropological perspective.



Unity in Diversity

Throughout June and July, we invite you to celebrate the diversity of Java island through 'Island of Abundance' series of programme.

Stay tuned!

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THE APURVA KEMPINSKI BALI

Jalan Raya Nusa Dua Selatan,
Sawangan Nusa Dua,
80361 Bali, Indonesia

T +62 361 209 2288
info.bali@kempinski.com
kempinski.com/bali

KEMPINSKI.COM