



THE MULIA, MULIA RESORT & VILLAS  
NUSA DUA - BALI



# SOLEIL

Nestled on the idyllic shores of Nusa Dua in Bali, Soleil at The Mulia, Mulia Resort & Villas, is not merely a restaurant; it's a destination, where the art of culinary sophistication meets the serenity of the oceanfront. Soleil's offering transcends the conventional, inviting you to a world where Mediterranean flair seamlessly intermingles with the exotic essence of Pan-Asian cuisine.

Imagine a place where the horizon kisses the sea, a setting so tranquil and picturesque that it appears plucked from a dream. This is where Soleil resides, a culinary trendsetter that stands out as a beacon of luxury dining in Bali. The restaurant's design is a masterful blend of elegance and comfort, with two opulent wings adorned in classic nuances. Marbled floors gleam underfoot, and intricate details catch the eye, while Balinese-inspired statues stand guard, overlooking the iconic pool.

At Soleil, every meal is an experience, a journey of sensory delights. Begin your day with lunch served against the backdrop of a panoramic ocean view. Indulge in a variety of handcrafted pasta, each strand a testament to the chef's devotion to perfection. As the day unfolds, the setting sun casts a golden glow, creating the perfect ambiance for an unforgettable dinner.

The essence of Soleil lies in its diversity and quality of offerings. The restaurant prides itself on its exquisite Sunday Brunch, a lavish affair that invites you to savour a plethora of dishes, from succulent grilled meats and fresh seafood to an extensive a la carte menu. But the culinary journey at Soleil extends beyond Sundays. Every day, guests can revel in a variety of authentic Mediterranean seafood and the finest Pan-Asian selections sourced from the region.

The open flame kitchen showcases the culinary team's skills, turning cooking into a performance art. And to elevate this experience, Soleil offers an eclectic collection of wine pairing, carefully curated to complement the flavours of the East and West. As the night falls, the restaurant transforms, its marbled spaces and luxurious interiors and outdoor space glows under the moonlight.

Soleil is more than a dining destination; it's a celebration of the finer things in life, a symphony of flavours, sights, and sounds that stay with you long after you've left its shores. Soleil is open seven days a week, for lunch, dinner and Sunday Brunch.





In the heart of Nusa Dua, Bali, a culinary chapter awaits the gourmet enthusiast - Table8, a sanctuary of Oriental gastronomy. This signature restaurant, whose name echoes the auspiciousness of the number eight in Chinese culture, is a treasure trove of authentic flavours, a place where tradition meets a contemporary culinary ethos.

Table8 is not just a restaurant; it's a journey through the rich tapestry of Chinese cuisine. The menu, handcrafted by a team of culinary masters, is a celebration of intricate flavours and timeless recipes. Signature dishes such as the luxurious Australian Three Head Whole Abalone Braised with Wild Mushroom, and the Steamed Whole Grouper in Soy Sauce, Stewed Bamboo Lobster in Superior Stock "Hong Kong style", or the Wok Fried Mantis Prawn in Salted Egg Sauce.

Dim Sum lovers will find their paradise here, with over 40 arrays of heart-warming options that are as authentic as they are delicious. Additionally, the restaurant offers a Chinese buffet featuring regional favourites, each dish a testament to the diversity and depth of Oriental cuisine.

The ambiance at Table8 is as captivating as its menu. By day, the space is bathed in natural light, accentuating its elegant décor, which harmoniously blends classic and contemporary elements with beautifully crafted pagodas, traditional wooden frames, and soft prints of Chinese-inspired drawings and illustrations. As night falls, the restaurant transforms, with artful lighting casting a warm glow over the luxurious interiors, creating an atmosphere that is both soothing and enchanting.

Table8 also boasts the exclusive Ci Xi Suite, a private dining room inspired by China's Empress Dowager Ci Xi. Adorned with artworks reflective of her era, this space offers a dining experience steeped in history and luxury.

For those with a penchant for the finer things, Table8's tea master is a revelation. Here, one can explore a variety of premium tea leaves imported directly from China, each with its own unique story and flavour profile including a special performance of Kung Fu Tea and the signature blooming tea that only opens when one's heart is full of joy.

Open seven days a week, Table8 invites diners for lunch and dinner, with an all-day a la carte menu that caters to every whim and fancy. It's a place where every meal is an event, every dish a masterpiece, and every visit an unforgettable experience.

Table8 is more than just a Chinese restaurant; it's a destination where the splendour of Oriental recipes is celebrated, where each bite takes you on a journey through the rich culinary landscapes of China. So, whether you're craving the comfort of dim sum or the opulence of a Chinese delicacy, Table8 at The Mulia, Mulia Resort & Villas in Nusa Dua, Bali, awaits to indulge your senses and elevate your dining experience to new heights.





The Cafe, a visionary concept by Mulia, redefines the dining experience in Bali, offering an ethnic-gastronomic journey that is unparalleled from around the world. This extraordinary establishment does not simply serve food; it offers a voyage through the world's culinary landscapes, making it one of the most coveted dining destinations on the island.

With an ethos deeply rooted in creating a 'dining room' ambiance, The Cafe is more than a restaurant; it's a sanctuary where simple elegance and a serene colour palette reminiscent of nature and the beach, converge. The design of this expansive space is a masterclass in integration, where various open kitchens are seamlessly woven into the fabric of the restaurant, creating a harmonious blend of architecture, interior design, and culinary culture.

The Cafe's offerings are meticulously curated to satisfy the most discerning palates. Each station is a portal to different parts of the world, offering authentic and mouth-watering cuisines. From the Japanese corner with its fresh Sashimi and Sushi Rolls, to the Korean section's barbequed selections, every dish is a celebration of its origin. The Southeast Asian station tantalizes with tasty Tom Yum Goong and Thai salads,

while the Indian section offers exotic Butter Chicken and Naan. The Western corner is not to be missed, with a la minute pastas and steak that are a delight to the senses. And for those with a sweet tooth, the dedicated dessert room is a dream, overflowing with chocolate fountains, a roulette of homemade ice cream and sorbets, heavenly cakes, and other heavenly sweet creations.

The Cafe's design utilises scale, screening, and materials to create an environment that is both impressive and inviting. Decorated with delicate art pieces from across the globe, the contemporary design of The Cafe makes it the perfect setting for all occasions, from casual dining to grand celebrations.

With a capacity to seat up to 400 people both indoor and outdoor, The Cafe is equipped to cater to a variety of dining experiences. Open for breakfast, and dinner. The Cafe is a destination where the world's flavours come together creating a tapestry of tastes that is as diverse as it is delicious.





Edogin, located in the exquisite setting of the Promenade level of Mulia Resort, is a gem that shines brightly in the culinary heart of Mulia. It is a place where the rich traditions of Japanese cuisine are celebrated with a modern twist, creating an atmosphere that is at once chic and inviting. The interior, a tasteful blend of brown and gold, sets the stage for an unforgettable dining experience.

At Edogin, the philosophy of Japanese culinary art is embraced in its entirety. The belief that food should not only satisfy the taste, but all five senses, is evident in every aspect of the dining experience. Each dish is crafted with meticulous care, presented in a way that is visually stunning, and made with ingredients that are always fresh. This commitment to quality and detail makes Edogin a true haven for lovers of Japanese cuisine.

The restaurant's expansive menu covers the full spectrum of Japanese culinary delights, from the sizzling theatrics of Teppanyaki to the delicate flavours of Sushi and Sashimi. The Robatayaki selection offers a taste of traditional Japanese barbecue, where the freshest ingredients are grilled to perfection at the open kitchen.

For those seeking an immersive culinary experience, the nightly Edogin's All You Can Eat Teppanyaki, Tempura, Sushi, and Sashimi, is a journey through the best of Japanese

cuisine. Here, the skill of the chefs is matched only by the quality of the ingredients, resulting in dishes that are both exquisite and authentic.

The Ala Carte menu at Edogin is a testament to the diversity and richness of Japanese cuisine. Paired with a selection of signature Sake, Japanese ceremonial tea, and International wines, each meal here is a celebration of flavours and aromas.

The restaurant also features a Teppanyaki counter, offering diners a front-row seat to a culinary showcase from the chefs. For those seeking a more intimate dining experience, Edogin's private dining room, which can accommodate 10 persons, provides the perfect setting.

Edogin is not just a restaurant; it's a destination where the essence of Japanese dining is brought to life, where each dish tells a story, and every visit leaves a lasting impression. Whether it's the sizzle of Teppanyaki, the freshness of Sushi, or the comforting warmth of Shabu Shabu, Edogin offers an authentic slice of Japan in the heart of Bali. Open daily for lunch and dinner, this is where culinary art meets the art of hospitality, creating an experience that is both fulfilling and unforgettable.



# Cannelé

The decadent world of Cannelé awaits at The Mulia, Mulia Resort & Villas in Nusa Dua, Bali. The luxurious patisserie that redefines indulgence with its meticulously crafted selection of artisanal delights.

Situated within the lavish confines of The Mulia, Cannelé offers panoramic views of the pool and ocean from its terrace, providing the perfect backdrop to enjoy its exquisite pastries and signature afternoon high tea. Whether guests share these delectable treats with loved ones or savor them themselves, Cannelé promises an unparalleled experience of luxury and taste.

Step inside Cannelé and enter a world of elegance and sophistication. The interior exudes luxury, with soft curves and grand displays of chocolate products and seasonal delights. Guests can witness the meticulous process behind each creation, elevating their visit with transparency and engagement.

Cannelé celebrates the rich tapestry of Indonesian flavors by blending French pastry craftsmanship with locally sourced ingredients. From fragrant Kintamani oranges to artisanal honeys, every creation captures the essence of Indonesia's natural abundance. The patisserie also offers a curated selection of coffees and teas from diverse Indonesian regions, each contributing its unique flavor to the brews.

Travelers can enhance their journeys with Cannelé's exclusive gift collection, featuring exquisitely crafted confections and signature culinary creations. Whether seeking a cherished memento or a delightful personal treat, Cannelé's takeaway offerings effortlessly combine French pastry elegance with Indonesia's diverse flavors.



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