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The October Edit

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KLEINSKY'S CONSTANTIA

GOAT to GOAT. FULL BAGEL. FULL SEND.

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I travelled all the way to Jakarta for one GOAT (Ye), so best believe I'll be travelling back for another: Kleinsky's **pastrami bagel.**
And a half? Absolutely not. Life's too short to half-ass a bagel.
We're talking gloriously tender, salty, briny pastrami, piled high and practically melting with every bite. That sharp mustard delivers a proper little punch, while the tangy pickles cut straight through the richness. All hugged by a beautifully chewy, New York-style bagel.
100% full. Always. And yes, I'm already thinking about my next one.

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BAMBU CAFE ULUWATU

It’s Soy, SOY Good!



Cold, slurpy, nutty, creamy and FRESSSSSH! Bambu’s **It’s Soy Good** is proof that healthy doesn’t have to mean boring. Every mouthful is a little bit of everything: silky, savoury, crunchy and wonderfully refreshing. That creamy, nutty dressing was absolutely worth chasing down to the very last drop.

Disclaimer: Bambu is, in fact, a fitness centre. As someone who actively avoids the gym (and has yet to set foot in theirs), I’ve eaten here so often that people could reasonably assume I’m a member.

No gym membership, but I most definitely need a loyalty card.

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PAPI SAPI BALI

Meat Your Match. Literally.









Highly recommend bringing an athlete, an ex-athlete or me. Apparently, we're the three types of people equipped for this level of feasting. Fortunately, my dinner date was an ex-athlete. Finally, someone who could keep up.

The concept? Head to the meat counter, choose your protein, watch the open-flame magic happen, and pick a side and sauce to accompany it.

Picking a favourite is nearly impossible. The gigantic **prawns** paired with **smoky, charred red pepper and tomato sauce** were essentially the best prawn cocktail of my life. And the **Wagyu**? I'm not going to pretend I'm a steak encyclopedia, but I GET THE HYPE. So impossibly tender, teeth felt optional. **THE TRUFFLE FRIES**. Best I've ever had. I'd kiss someone just to taste them again. (I did.) And the **tomato salad**, gloriously drenched in balsamic and olive oil? An absolute masterpiece of juicy, tangy deliciousness.

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SUTASOMA HOTEL JAKARTA

Ye-ified. Quite literally.



Remember my GOAT (Ye) tangent earlier? There was a reason. And no, I wasn't kidding about travelling all the way to Indonesia to see him. Some people travel for beaches. I apparently cross continents for Ye.

Upon arrival at Sutasoma Hotel Jakarta, I discovered my room had been completely Ye-ified. His face was EVERYWHERE. And to my psychologist: no, not in my head this time. Literally everywhere. Including on my **welcome cake**.

And OH MY WORD. This cake was DENSE. THIQUE. A gloriously fudgy brownie base, creamy cheesecake, cookie dough, all buried beneath a ridiculously thick, silky chocolate ganache and curls of white chocolate. Rich, gooey, chewy and outrageously delicious. One bite turned into five, and before I knew it, I'd practically eaten Ye's face.

Ye-approved. Paige-approved. Absolutely no notes.

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IL SALOTTO BALI

Three Years Later. Still Bitter. Still Brilliant.



I LOVE a Negroni. Truly. And when I last visited Bali three years ago, I was convinced Il Salotto made the best. Three years later, naturally, I had to retest my theory. Verdict? Still stands.

Also, an ENTIRE section dedicated to Negronis? My love language. Obviously, I had to try a different one each visit.

The OG will forever have my heart, but the **Frangelico Negroni** is something special. Silky, smooth, gloriously nutty, with this rich, almost dessert-like depth and just enough sweetness to soften that signature bitter bite.

Alcohol in dessert? Wonderful. Alcohol that tastes like dessert? Now THAT'S a holiday.

The OG was my aperitivo. The Frangelico, my dessert. The perfect nightcap.

YOLLYS WINE BAR

Easy Drinking. Easier Eating.

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A wine and cheese belt? EXCUSE ME. What a concept. Pull up a seat at the bar, enjoy the music, make a few friends and let the cheese come to you. My kind of entertainment.
Now, I don't usually eat cheese on its own, but Simone, the owner, absolutely understood my very specific cheese brief. Yes, that's a thing. The **Colby** was INSANE. Beautifully buttery, mellow and creamy, with a gentle tang and the kind of lingering richness that makes you immediately reach for another bite. Perfect alongside my orange wine.
And THE CRACKERS. Almost cinnamony, wonderfully nutty, delicately crisp and dangerously moreish. They deserve their own standing ovation. And yes, I ordered more.
You know the term easy drinking? Well, this was easy eating. Everything felt effortlessly paired, with absolutely nothing trying too hard.
Yollys holds a very special place in my heart. And, quite firmly, my stomach.

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TOKARA X GOOD TO GATHER

Olive Oil Has Main Character Energy.



Who knew drinking olive oil could be so educational? I certainly didn't. Invited to celebrate Tokara's 2026 olive oil harvest with a tasting and a beautiful long lunch at Good to Gather, I arrived knowing I liked olive oil. I left practically qualified to give a TED Talk.

The food... OH MY WORD. That delicate **white tomato soup**, bursting with flavour despite its innocent appearance. The gloriously tender **lamb** with its punchy, herbaceous richness. And a wobbly, **burnt-honey panna cotta** that made olive oil in dessert seem like the most sensible idea in the world.

Add wonderful company, flowing wine, a long table beneath the trees and a few alpacas, and you've got my kind of afternoon. This was a special harvest event rather than a regular menu, but Tokara's olive oil tastings are absolutely worth exploring.

I came for lunch. I left an olive oil enthusiast.

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ORANGERIE RESTAURANT

Pardon My French. I’m Having a Moment.



There are places where you sit a little straighter, sip your bubbles a little slower and briefly consider becoming the sort of woman who lunches for a living. Orangerie is one of them.
The **bouillabaisse** is a rather magnificent gathering of perfectly cooked seafood, including quite possibly the largest mussel I’ve ever encountered. An absolute UNIT. The broth was the real seduction, though. Light, fragrant with fennel, beautifully savoury and carrying that unmistakable sweetness of the sea. A word of advice: ration your baguette. You’ll want every last piece for soaking up that gorgeous broth. Leaving any behind would be terribly un-French of you.
Between the spectacular setting, exceptional bubbles and seafood worth losing your table manners over, I was quite happy to remain in my little French fantasy.
Reality can wait. The baguette cannot.

SPILSBURY KITCHEN

Aprons On. Music Up. Wine Flowing.

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Quite possibly one of my favourite afternoons EVER. And honestly, Nicola had me sold before we'd even started cooking. The music, the gorgeous space, the flowing wine, the laughter. This wasn't just a cooking class. It was a kitchen party, and I was fully committed.

Somewhere between chopping, stirring, singing and dancing, we managed to put together the most spectacular South African feast. Fragrant, beautifully spiced **bobotie**, juicy **peri-peri chicken** with a proper kick, pillowy **naan** made for scooping up every last bit of **curry**. The grand finale was **Milktart**... Creamy, cinnamon-kissed nostalgia on a plate. There's something really special about celebrating our South African heritage through food, especially when everyone ends up around the same table, eating what they've made.

They say food tastes better when you make it yourself. I'd argue it tastes even better when Nicola's helping you. More than a cooking class. A memory I'll be keeping for a very long time.

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Stay hungry. Stay curious.

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