

# Herald Sun

## Aussie chefs make a mark in Indonesia's holiday capital, Bali

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The Layar Chef Nicolas. Picture: Ian Lloyd Neubauer

**NICOLAS LAZZARONI**

## **THE LAYAR DESIGNER VILLAS**

Six years have passed since Nicolas Lazzaroni was poached from a restaurant in Broome to run the kitchen at Bridges, a fine-dining establishment set in a jungle-clad gorge in the village of Ubud. "While a lot of Australian chefs in Bali import skills they learnt back home, my professional career developed on the island," says Lazzaroni. "So I have a better understanding of the culture than most, which makes it easier for me to manage staff and expectations." Lazzaroni is now executive chef at The Layar Designer Villas, a collection of 23 cutting-edge pool villas in Seminyak that offers in-villa dining in the form of Asian, Mediterranean and Brazilian-themed barbecue banquets, an a la carte menu and pretty much anything a guest desires. "If our guests want a dining experience they have thousands of restaurants to choose from in Bali," he says. "So my job is to give them whatever they want – comfort food. As a chef that means I have to be quite humble."

### **GO2**

The Layar Designer Villas, margherita pizza \$13, Brazilian churrasco barbecue \$85 a person, 10 Jalan Pangkung Sari, Seminyak, Bali.

[thelayar.com](http://thelayar.com)