

FINE RESTAURANTS & VILLAS – THE SANUR RESIDENCE

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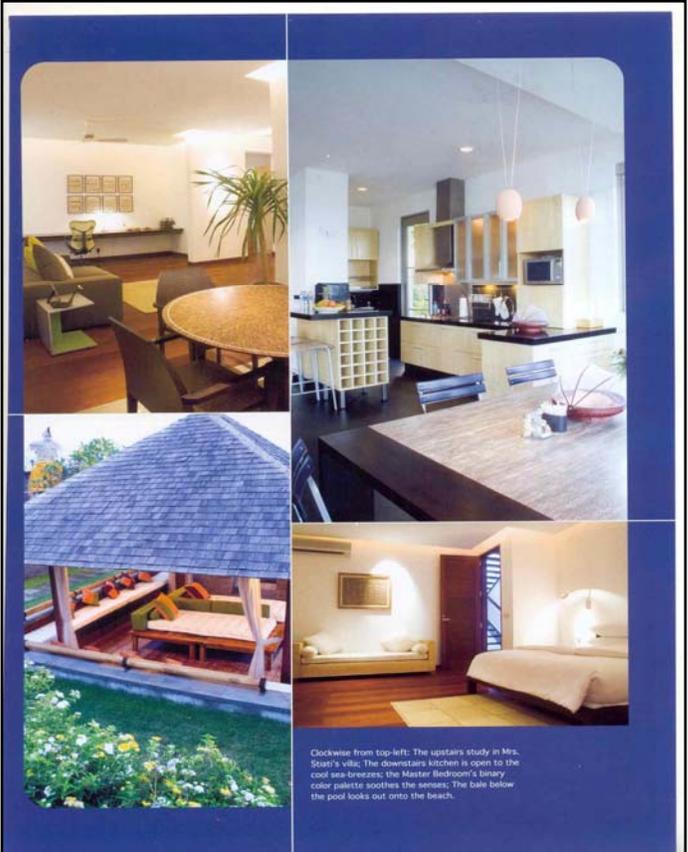
Situated right on the beach, The Sanur Residence has it all: an architect design, beautiful views and quality finishing. FRV's Josef Sila walks us through one of Sanur's classiest villas.

The Sanur Residence

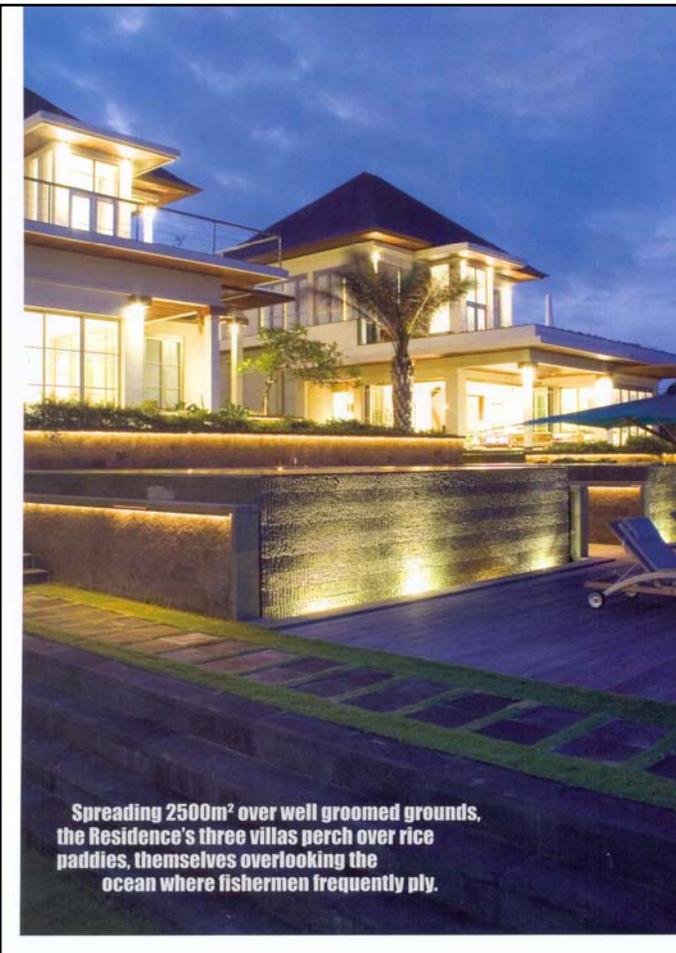
The Sanur Residence is a work of quiet sophistication. Jakarta-based architect and owner Mrs. Francisca Siliati has made a study of squares and corners, where a series of terraces – some of grass, some of water, and some of granite, glass, and steel – channel a feeling of youthful energy. Rather than accentuating a stripped hardness, the corners, squares and terraces actually seem to focus a refined flexibility, using contrasts as a departure point to explore and ultimately harmonize the beautiful Padanggalak Beach area with the modern and contemporary aesthetic of the Residence. That it works so well is witness to Mrs. Siliati's skills as an architect and designer, as well as conceptual thinker and spatial problem solver. Floors of marble

and alternating finished and unfinished black granite in the Residence's chic villa give way to deeply rustrated wooden floors in each of the villa's three bedrooms. The simplicity of design in each room is Zen-like in its ability to soothe. Touches like a lone white orchid in a perfectly rounded black vase, and a fun mixture of Balinese and contemporary Indonesian art adorning the walls, enable a serious structural dialogue to coexist with a vitality and freshness one expects from so tranquil and invigorating an environment: the colorful playfulness of a pink pillow atop a deep grey modernist sofa reveals how confident the Residence is in itself. Indeed, it is a self-assured sort of place, airy, spacious, and sparkling, but one that does not intimidate.

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Clockwise from top-left: The upstairs study in Mrs. Siliati's villa; The downstairs kitchen is open to the cool sea breezes; the Master Bedroom's lovely color palette soothes the senses; The bale below the pool looks out onto the beach.



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Spreading 2500m² over well groomed grounds, the Residence's three villas perch over rice paddies, themselves overlooking the ocean where fishermen frequently ply. Each of the three villas contains three bedrooms and two and a half bathrooms, large terraces for long periods spent gazing at the ocean, and ingeniously folding glass doors that can fully collapse in or out, enabling the living areas to be either totally open to the gentle sea air, or totally contained and fully cooled by central air conditioning. A smart and modern swimming pool lies invitingly below two reflecting pools garnished with flowering lilies, and a curtained gazebo stands sentinel over a raised walkway crossing the rice paddies to the beach.

The standards one expects at this spectrum of the villa market are on full display: Flat screen televisions; the full stable of audiovisual equipment; direct-dial international telephones; fully equipped modern kitchens with glassware and china; full marble bathrooms with Jacuzzis; and 24-hour butler and maid service. But what separates

the Residences from its peers is the quality, diversity and presentation of its cuisine. Guests have a spectacular variety of delectable dishes to choose from, and with the staff at your every beck-and-call, breakfast can as easily be served poolside at beachside, as well as dinner atop the terrace and under the twinkling stars of the southern sky. The chef and his staff have created an inspired Indonesian and Continental menu, and their previous experiences in five-star kitchens throughout Bali are clearly evident: tempura garlic prawns, fettuccine boscicola, and Tasmanian salmon d'arce are but a few of the dishes on offer. This is complemented by a stocked wine cellar, the staff's willingness to prepare your favorite dishes and accentuate certain menu items at your mere whim, and an excellent vegetarian menu. The Sanur Residence is at the very pinnacle of what it aspires to be: accessible, attractive, soothing, and seductive, for mind, body and soul; and after a traditional Balinese lunch of green papaya soup, a stroll on the beach, a nap on the veranda, or a quick dip in the pool we all you need to remind yourself of this.

The Sanur Residence
 Jl. Padanggalak, 17
 Sanur, Bali 80237
 Contact: Bali Homes Management
 Tel: +62 361-730-668
www.sanurresidence.com

Opposite Page: The study is squares illuminated at night.
 This Page: The living area features elegant yet sophisticated color choices.

FRV

more tales of buildings and food

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www.sanurresidence.com