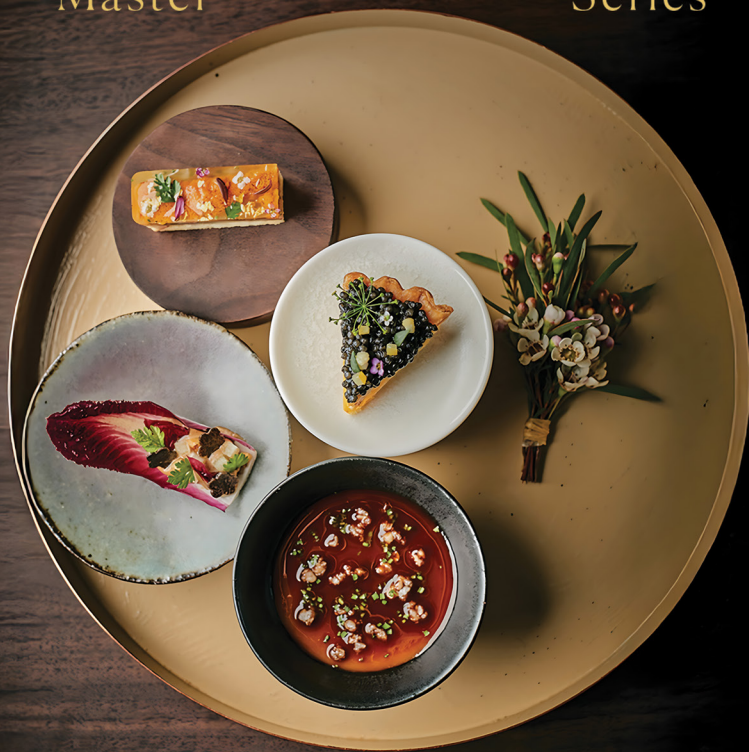


Regent® Bali Canggu  
*presents*

*The*  
**MICHELIN**  
Master Series



An exclusive culinary series at Chef's Table, where artistry and performance converge in intimate, theatre-like dining experiences. Each edition of the Michelin Master Series welcomes distinguished guest chefs from Michelin-starred restaurants across Asia, presenting refined seasonal menus and pairings inspired by personal philosophy, heritage, and creative rhythm.

**REGENT**



## Andy Beynon Behind, London

16 & 17 OCTOBER | 7.30 PM

From London's East End to the intimate 18-seat kitchen table of Michelin-starred Behind, Chef Andy Beynon brings his distinctive seafood-led cooking to the Chef's Table at Regent Bali Canggu. With 15 years of experience in leading Michelin-starred kitchens, Beynon combines classical fine-dining technique with a deep respect for seasonality, allowing exceptional ingredients to shape his cuisine. His debut restaurant, Behind, earned its first Michelin Star just 20 days after opening in 2020.

For this edition of The Michelin Master Series, guests are invited on an intimate tasting journey inspired by seasonal produce, precise technique and Beynon's instinctive approach to seafood. His fish-focused cuisine evolves with the finest ingredients available, brought to Bali through a contemporary expression of seafood gastronomy defined by clarity, restraint and confident flavour.

[RESERVE NOW](#)





Each edition of the Michelin Master Series at Regent Bali Canggu offers an evening of rare artistry, an invitation to witness culinary brilliance unfold by the sea. With limited seating and ever-evolving themes, every dinner promises a new story, told through taste, technique, and emotion.

*We will reveal more lineup soon...*



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