



NIHI
SUMBA

Terra Firma Dining

POP-UP EVENT AT NIHI SUMBA

27 SEPTEMBER - 1 OCTOBER, 2024

Edge of Wildness™

Another step closer to the Edge of Wildness

When French-born, Australian based chef Charly Pretet of Terra Firma Dining brings his passion for cooking over fire and his outdoor kitchen to Indonesia's most untouched and remote hideaway.

FROM 26 SEPTEMBER TO 1 OCTOBER, 2024.

"Loved watching the food being cooked, you could see the passion and care being taken in the preparation of the meals. A+++ Highly recommend!"

NICK SOLOMON

Renowned for its unregulated style of creativity and luxury blended with the rawness of nature, NIHI Sumba will be the perfect backdrop for Terra Firma's ethos of "cooking without boundaries" - bringing diners closer to the environments where food is grown. The experience is a blend of an edgy, primal approach to cooking with Chef Pretet's French culinary finesse. Outdoor dining takes on a new meaning as guests become part of the kitchen and the cooking.



Spaced over six days, the Terra Firma immersion will include jungle nights, beach dinners, embark nights and festive beach club lunches - all unforgettable fire to table experiences designed to ignite all the senses. Blending nature, local food and meaningful celebration, each unique dining event is designed to bring people back to basics, and together.

Conceptionally based on the traditional Argentinian Asado method, Terra Firma's menus at NIHI Sumba will range from whole animal cooking on an Asado cross to more refined fire cooked and plated dishes, with hanging, smoking, grilling and more all part of the preparation.

Whole pig with chimichurri sauce, hung and smoked octopus with chickpeas and chorizo, blackened miso chicken skewers, smoked crayfish and grilled greens with smoked lemongrass and burnt orange dressing are tantalizing mains, while desserts might see hung and smoked pineapple with Dulche de leche, cinnamon crumble, rum flambe and coconut gelato, or a grilled mango brulee with smoked passionfruit curd. In each special and equally inspired location, Charly and his team will create their kitchen entirely outdoors, using local bamboo and an open fire.

"Being free of indoor kitchen constraints is part of the enjoyment of this style of creating food, as you always need to compose with the elements", Charly said. "It's also very versatile - not only grilling, you can smoke using the coals and embers. There is nothing quite like enjoying food with others under an open sky", he added.

While there are quicker ways to cook, Terra Firma was built on the premise that in a world where we are all connected to apps and iphones, reconnecting people to fire and food production is very special.

Prepare to embark on an extraordinary gastronomic adventure, where flames dance and flavors soar. This special experience will be the perfect way to celebrate a good meal and some good life moments, together while at NIHI Sumba.

RATES AT NIHI SUMBA START FROM USD \$1,075 PER NIGHT ON A FULL BOARD BASIS EXCLUDING ALCOHOL.

AS A SPECIAL OFFER TO THE AUSTRALIAN MARKET, NIHI ARE MATCHING ALL RATES ACROSS ALL VILLA TYPES AT 1 USD = 1 AUD, OFFERING GREAT VALUE IN WHAT IS A CHALLENGING EXCHANGE RATE FOR THE AUSTRALIAN DOLLAR AGAINST THE US DOLLAR.



Event Program

Embark Dinner

FRIDAY, 27 SEPTEMBER 2024

Canapes

- Smoked chicken eggs, beef bone marrow, chimichurri and charred red peppers
- Lamb skewers, pickled mustard and green avocado chilli
- Smoked tuna dip, olive oil, flatbread

Mains

- Hung and smoked Beef Tomahawk smoked bone marrow Chimichurri butter, grilled pickled seaweed
- Local spatchcock, Pistachio and grapes salsa, smoked ricotta, flatbread
- Grilled local fish, grilled cucumber ginger relish, mint, coriander chilli

Sides

- Grilled broccoli and asparagus, almond and pearl barley, mint chilli, sesame parmesan

Dessert

- Grilled mango brie, smoked passion fruit curd



Ombak Restaurant

🚩 FAMILY STYLE DINNER SERVICE

🕒 6pm – 11pm

👥 40 pax



27 SEPTEMBER - 1 OCTOBER, 2024

Jungle Night

SUNDAY, 29 SEPTEMBER 2024

Canapes

- Smoked Lamb belly ribs, burnt onion, yoghurt, smoked chilli oil Blackened miso chicken skewers, tahini, salsa verde pure

Mains

- Whole pig cooked on the Asado Cross - Chimichurri sauce
- Whole goat cooked on the Asado Cross - Sumba flavors
- Whole Chicken hung and smoked for 5h
- Grilled greens, smoked lemongrass and burnt orange dressing
- Coal-roasted pumpkin burnt honey and balsamic dressing, crumbled feta, herbs and almond Crispy smashed potatoes

Dessert

- Smoked coconut rice pudding, smoked fruits, passion fruit vinaigrette

WWW.NIHI.COM



Sandalwood Stables

📌 FAMILY STYLE DINNER SERVICE

🕒 6pm - 11pm

👥 40 pax



On Beach Night

MONDAY, 30 SEPTEMBER 2024

Canapes

- Smoked crayfish, grilled zucchini, gribiche, pickles, herb
- Tuna head, seaweed crumpet, sour cream, native lime, chives

Entrées

- Hung and smoked octopus chickpeas and chorizo, Chimichurri
- Log Seared wahoo, smoked leche de Tigre, served in smoked coconut

Main Course

- Hung and smoked whole reef fish, Indonesian condiments, grilled prawns, spicy provencal sauce

Sides

- Hung and smoked cabbage slaw, burnt citrus slaw, Dukkah, mixed herbs, smokey Hash sweet potatoes


Dessert

- Hung and smoked pineapple, Dulce de leche, cinnamon crumble, rum flambe, coconut gelato smokey Hash sweet potatoes



Nihiwatu Beach

 FAMILY STYLE DINNER SERVICE

 6pm - 11pm

 40 pax



27 SEPTEMBER - 1 OCTOBER, 2024

Luncheon

TUESDAY, 1 OCTOBER 2024

Entrée

- Reef Fish skewers on bamboo sticks, pickled nori, soy emulsion, cashew miso sauce
- Charred tomatoes and peaches, burrata, raw fish, basil

Mains

- Hung Fire Porchetta, smoked cashew miso sauce
- Whole hung fish and grilled squid, kelp seaweed

Sides

- Grilled romaine hearts topped with fresh mint leaves, fried garlic, charred pickled red onions, and lemon yoghurt sauce
- Grilled green bean salad, burnt orange dressing

Dessert

- Deconstructed Tropical Smoked Pavlova

WWW.NIHI.COM

Nio Beach Club

✓ FAMILY STYLE DINNER SERVICE

🕒 12pm - 4pm

👥 40 pax



About

Charly Pretet

Born in France, after a successful career in hospitality in Paris, he moved to Australia in 2015.

Charly's love of good food, cooking and the great outdoors started when he was a little boy, spending his childhood fishing, hunting, riding horses and growing organic vegetables on the family property on the West Coast of France.

He is the name behind renowned restaurants Cuistance in Paris, The French Pantree in Yamba and is also a recipient of the Australian Food Guide Chef Hat in 2018, 2019 and 2020.

Charly made the switch from fine dining to fire dining in 2020 in the midst of the pandemic. Limited by where he could enjoy cooking good food, Charly took to the immediate environment around him and created his kitchen without borders. Inspired by the traditional Argentinian Asado barbecue method, he created Terra Firma Dining. Charly's mission is to connect people back to environment where food is grown. His unique dining experiences are all about celebrating, sharing and bringing people together by the fire. It's edgy, it's primal but still a little bit French.





NIHI

SUMBA

FOR MORE INFORMATION, PLEASE CONTACT OUR EXPERIENCE TEAM

EXPERIENCES@NIHI.COM

+62 811-3821-3330 (ASIA TIME)