

BEST OF THE BEST

LOCAL HERO

At the new Katamama hotel in Bali, it's all about giving back to local communities.

By HO YUN KUAN

Three years, 1.5 million terracotta bricks, each hand-cut and fired to develop a unique hue, and not a drop of mortar – this was how ancient temples were built in Bali, and also how Katamama came into being. The order for the bricks saved a factory that was two weeks away from ceasing operations due to a lack of demand for traditional handmade bricks – many

The Rooftop Suites have their own interior staircase leading up to a private rooftop garden with jacuzzi, outdoor shower, lounge area and magnificent views of the ocean.

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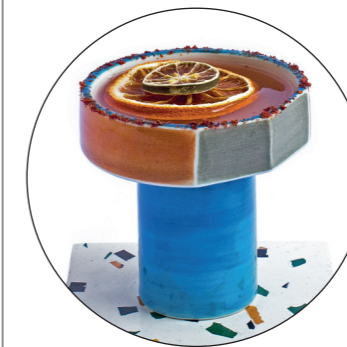
temples in Bali today have resorted to using cheaper, mass-produced ones. Choosing the traditional route certainly wasn't easy. Because no mortar was used, every brick had to be cut to precise measurements so it could be stacked flawlessly without compromising the structural integrity.

The five-storey development is PTT Family's first venture into hotels – the group's more famous project is Potato Head Beach Club, which is on the adjacent plot to Katamama (hotel guests enjoy priority entrance and seats at the club). Inside the hotel, the tribute to Bali's craftsmen continues.

In the rooms, local artists have left their mark on the hand-dyed cushion covers and table runners.

At Akademi bar, try Indonesian liquors like Arak and Bali Moon.

From above: each suite is filled with curated artwork and handpicked furniture; unlike the average margarita, the Mamarita contains orange arak.



Underfoot are carpets from Threads of Life, an organisation that aims to help rural families in need and preserve the traditional crafts of small tribes in Bali. From the harvesting of natural fibres to dyeing and hand-weaving, each carpet may take up to a year to complete.

At Akademi bar, run by award-winning mixologist Dre Masso, try Indonesian liquors like Arak and Bali Moon served in locally made ceramic cups. Akademi's root-to-flower concept also means that various local ingredients not conventionally found in cocktails make their way into the glass. Fancy a margarita with salted dried mangosteen skin on the rim of the cup? www.katamama.com