



VISNOE RESTAURANT DEBUTS NEW CONCEPT MENU Fresh Seafood with Indonesian Classic Style

Denpasar, April 2018... Bali's residents, visitors and foodies alike will delight in the refreshing flavours and tantalizing dishes from Visnoe Restaurant with the launch of their exciting new Indonesian Classic Style menu. One of the islands favourite dining destinations, Visnoe is set to please with mouth-watering fresh fish caught on the same day, seafood, salad and condiments.

Bringing forth the mission to generate a community passion for healthier dining with fish as the main course, Visnoe serves best quality fish, delicious and fresh daily for lunch and dinner.

With its tagline "healthy fish for the nation's children," Visnoe aims to promote the love of eating fish, enjoying the best exports quality products that Indonesian marine can offer for their own citizens. Visnoe also envisions an active role in supporting a "Love to Eat Fish" Movement initiated by Minister of Marine and Fishery since 2015.

Signature menus created by Executive Chef I Nyoman Suartajaya include Mak Jumbo, Spicy Seafood Salad, and Kintamani Fish Soup.

Elegant and relaxed, this restaurant is the perfect option for couples, business meeting and families. The restaurant is ideally located, offers ample parking, fully air conditioned, and fast wifi connection. The cozy atmosphere at the second floor that can easily fit 250 people, suitable for events, weddings, birthday parties and private functions.

Founder of Visnoe, I Gusti Arya Ameri Eman Himawan S.T., envisions the opportunity for young generation to enjoy the best seafood from Indonesia's own fishers. To realize their vision, special for children under 10 years old, Visnoe promotes a special program option of one portions of Tuna Maguro Sashimi or Swordfish Sashimi, free of charge.

Visnoe name is derived from the Hindu God, that preserves and protects all creation. This is the basis for Visnoe's adherence to nature sustainability in the fish industry, from the factory, farm and restaurant.

Editor's Note

Visnoe was founded on the vision to support the "Love to Eat Fish movement" and provides an opportunity for the community to enjoy the best exports quality fish and seafood from Indonesia's very own oceans. A restaurant with cozy setting, an array of fresh daily seafood menu is the perfect choice to dine with the whole family. All



seafood products served come from their fish factory and exporter sister company, I am Be U, the best fresh fish supplier in Bali www.iambeu.com. More about Visnoe see www.visnoe.co.id

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