



Header: A luxurious dining experience with Old World touches

Apéritif Restaurant Expands to Jakarta for a Limited Time

Jakarta, xx November 2021 - Apéritif Restaurant & Bar is a grand colonial-style fine dining restaurant located in Ubud. Situated only a few minutes away from the town center, Apéritif offers a dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, which marks the beginning of a magical culinary journey shared with family and loved ones. The restaurant's opulent colonial design with shining black-and-white tiles, dark woods and bronze elements to capture the convivially grand atmosphere of the 1920s furniture, giant paintings and the colonial-style windows overlook incredible views of the jungle-clad Petanu River complement the unique dining experience.

Helmed by Nic Vanderbeeken as the Executive Chef, Apéritif Restaurant & Bar brings eclectic global cuisine to the table. With over 20 years experience of working at various Michelin-starred restaurants in Europe—including consulting and developing the bistronomy concept he pioneered as Chef-Owner of Bistro Biggles in Belgium, Chef Vanderbeeken and his team are ready to bring the best of modern global cuisine in an eclectic style to Jakarta patrons with signature dishes such as Venison Wellington with foie gras and truffle and Opu Fish served with seaweed, smoked dashi, miso glaze, and broccoli. Combining the highest quality ingredients from the restaurant's greenhouse, the island of Bali and the world, Apéritif presents the best of contemporary global cuisine touching on the archipelago's diverse culinary heritage and ingredients. To bring up the local element, all of the dishes are served on one-of-a-kind tableware designed by Italian ceramicist Marcello and his wife Michela from Gaya Ceramics in Ubud.

To ensure an exceptional experience, Chef Vanderbeeken is joined by Maxie Millian, a successful Indonesian chef, as Head Chef and I Made Yudhi as Restaurant Manager and Head Sommelier. Apéritif has the most exclusive wine cellar on the island with the rarest brands in stock and Yudhi is ready to help guests choose the best wine for each dish from over 400 different labels on offer. For the pre-dinner event, guests can also enjoy a selection of cocktails from the bar. The cocktails on the menu were inspired by the 1930's golden era and specially

created with Bali's tropical climate in mind whilst showcasing the best artisanal spirits and in-house infusions.

Recently, Apéritif was voted Indonesia's Best Restaurant at the World Culinary Awards 2020 and Best Fine Dining Cuisine, Asia at the World Luxury Restaurant Awards 2021. The pandemic may have disrupted tourism and greatly affected the food and beverage industry but the Apéritif team remained focused, using this time to boost their creativity and continued to host guests and conduct collaborations. Not only recognized internationally during the pandemic, Apéritif has also had various successful takeovers in Surabaya and Seminyak. "Previously, we've completed takeovers in Surabaya and Seminyak, receiving an overwhelming response. This has given us a great drive to share our eclectic dishes and concept further afield," Chef Vanderbeeken explained.

This November, Apéritif comes to Jakarta for a takeover of The Dining Room at Raffles Jakarta. The limited period event, slated for 10th - 21st November, showcases the best of Apéritif's world-class tasting menus developed by Chef Vanderbeeken. The Raffles Jakarta restaurant takeover will offer selected lunch and dinner sittings. Dinner offers a choice of Signature or Prestige 6 & 8 course menus, from Wednesday to Sunday each week. Whilst a four-course lunch menu will be offered Friday to Sunday (12-14 & 19-21 November).

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About Apéritif Restaurant and Bar

A luxurious dining experience with Old World touches - Apéritif Restaurant and Bar in Ubud Bali was voted Indonesia's Best Restaurant at the World Culinary Awards 2020. The World Culinary Awards serves to celebrate and reward excellence in the culinary industry through an annual awards program, as voted by industry experts and panelists.

Apéritif is designed to be an enchanting and unique experience, not to be rushed. A dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, which marks the beginning of a magical evening shared with family and loved ones with the finest food and drink. Included in the dining experience, the pre-dinner drink allows you to immerse yourself in a bygone era, like being transported back to the roaring twenties.

Diner's degustation of modern global cuisine then explores the world through an eclectic menu with dishes such as the Venison Wellington with foie gras and truffle. End on a sweet note, where dessert and petit fours might entice you back into the lounge bar to continue your evening with a game of pool and a whisky night-cap perhaps?

Combining the highest quality ingredients from the restaurant's agreenhouse, the island of Bali and the world, Apéritif presents the best of contemporary global cuisine touching on the archipelago's diverse culinary heritage and ingredients. Settle in for an all-encompassing dining journey, where Chef Nic Vanderbeeken and his team have created an eclectic blend of global cuisine that takes pride in its sense of place.

Contact for Apéritif Takeover in The Dining Room, Raffles Jakarta:
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