

August

Press Release
For Immediate Release

August Launches a Refreshed Tasting Menu

A fresh and interesting story to explore through its well-crafted dishes



Jakarta, 31 August 2022 — This September, Chef Hans Christian launches a new menu at August, offering patrons fresh stories to explore through his well-crafted dishes. In just less than a year, August has become the talk of the town as a popular dining venue with a unique dining experience, located at the Sequis Tower building in the Sudirman Central District Business, Jakarta.

August is the brainchild of Hans Christian, a skillful chef and Budi Cahyadi, a seasoned hotelier and F&B professional. August debuted in November 2021, the owners chose to name their restaurant August to reflect their goals of it being respected and impressive, as the word august means. Budi and Hans have created a brand new dining space that is elegant but not intimidating to patrons. The restaurant offers a unique culinary experience with a DNA firmly connected to modern technique with a touch of Indonesian flavors.

Budi elaborates that they want August to become a highly respected restaurant which leaves an impressive mark on its customers. “We don’t want patrons to feel intimidated as they step into the premises. We are not a fine dining restaurant, but we see August as an upmarket restaurant with superb food and service,” says Budi.

August’s interior design is a creation of Bitte Design, a rising, Jakarta-based design studio, which is behind the designs of some of the most famous restaurants and bars in the capital. The intimate 50-seater restaurant evokes a relaxed and homey feel with warm lighting, earthy colors, unpretentious table settings, and an open layout completed with bookshelves filled with the team’s personal collection. “I want patrons to feel very welcome once they enter August. The idea of the design is pretty much like a house. Our patrons are our guests, whom we aspire to give the best food and service to,” explains Budi. With that idea comes the open kitchen concept that sits next to the dining area, which allows the guests to view the food preparation process, erasing the boundaries between kitchen and dining area, to create an immersive dining experience.

The tasting menu speaks of its own individuality while conveying Chef Hans’ signature culinary philosophy of mixing Asian flavors with French techniques. “With my experience in the fine dining culture in Asia and America, I am taking all of the great influences that I received during my tenure there and present these to our guests here at August with an Indonesian influence,” describes Chef Hans.

The Dynamic Duo

August is a joint venture between Budi Cahyadi and Hans Christian, who are not new to the hospitality industry.

Budi was born and grew up in Lombok. He graduated from the Gilon Institute of Higher Education in Switzerland. Budi then began a 12-year career with the Mandarin Oriental Hotel Group, including ten years at Mandarin Oriental Hyde Park, London, and two years at Mandarin Oriental, Jakarta, with his last post being Director of Food and Beverage. After leaving Mandarin Oriental, he joined a privately owned food and beverage operator in Indonesia as Director of Operations, overseeing two upscale restaurants and one coffee shop in the capital.

Meanwhile, Hans is a true chef at heart. His love for cooking started at home, his mother loved to bake, and he would usually observe her while she baked. Hans then went on to study at Taylor University in Kuala Lumpur, majoring in Basic Foundation French Cuisine for two years before continuing his studies at Johnson & Wales University in Providence, Rhode Island. While living in the United States, Hans polished his cooking skills by working at various top notch restaurants, such as Yono's Fine Dining Restaurant in Albany, New York, and at the one Michelin-starred Next Restaurant of the Alinea Group in Chicago. After returning to Indonesia, Hans joined Fairmont Hotel Jakarta as Chef de Cuisine to lead the team at VIEW Restaurant, a 30-seater fine dining restaurant serving modern European cuisine with an Asian twist. During his three year stint at VIEW, Hans steered the team to win multiple restaurant awards, establishing himself as one of the city's up and coming chefs.

The New Chef's Journey Tasting Menu

August's new Chef's Journey Tasting Menu comprises 14 courses, including 7 snacks. This menu invites patrons to immerse themselves in the stories behind the dishes. The stories behind each dish varies, from childhood memories of Chef Hans to fruitful relationships with the restaurant's suppliers. At August, Chef Hans tries to source the best local produce, championing local, sustainable and fresh ingredients at all times. Seasonal line-caught fish is from Empak Locale which sources from the waters around Bali and Lombok. Their specialty vegetables are from Lembang Farms, they use fresh vanilla pods from Experience Vanilla in Sukabumi and their chocolate is from Pipiltin, which sources single origin chocolate from around the archipelago. Some of the signature dishes in the new August Chef's Journey Tasting Menu are:

EVOO Bread using ‘Adam Levain’

This bread course has a special spot in the hearts of the August team. *Adam Levain* is the name they have given their sourdough starter, which they use to create this bread course. It is 3 years old because it was created when the pandemic started. During the pandemic, the team survived by selling sourdough as one of their products through home delivery and private dining with Chef Ardika

Breakfast from Mom

This is inspired by Chef Hans’ all time favorite breakfast made by his Mom before going to school: rice with lap cheong sausage omelette. At August, Chef Hans has made a snack of crispy rice cake, chicken lap cheong with an egg sauce.

Duck ‘Opor’ Croquette with Cola Jam

Chef Hans has always loved his mother’s cooking and constantly takes inspiration from her. This dish is inspired by his mother’s *opor ayam* and croquettes, which he fancied so much. For this snack, he combines duck leg confit with *opor béchamel* and potato and then coats it with croquette batter and deep fries it. It is then topped with a raisin and cola jam to give a dash of complex sweetness to the overall rich snack.

James & Jen’s Fresh Egg

Chicken is one of Chef Hans’ favorite proteins, he loves to work with it because of its humble nature. This dish consists of slow-cooked fresh eggs that the restaurant sources from James & Jen’s Farm in Bogor and serves them within 48 hours from when the eggs are harvested. The eggs are then cooked at 65 degrees Celsius and then served with bacon marmalade, sautéed horenzo, and a simple sauce made from roasted chicken bones and a pinch of ginger.

Aside from its well-crafted dishes, August also offers a unique Beverage Program that would delight patrons. The bar serves a wide selection of classic and Indonesian-inspired cocktails, but the highlight of the bar are its craft mocktails. Dubbed

as 'juice', the bartender goes the extra mile to create a collection of unique mocktails where he uses kombuchas from exotic tropical fruits or out-of-the-box ingredients, to create fascinating mocktails to go with your meal.

Dining at August is intended to be a unique yet delightful experience where patrons can enjoy master-crafted dishes in a relaxed and homey atmosphere delivered with five-star service.

August

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