

August



**PRESS RELEASE**

For Immediate Release

**August Has Broken Into the  
2024 Asia's 50 Best Restaurants List at No. 46**



*August is the first Jakarta-based restaurant to be ranked in the prestigious list and has also been named Best Restaurant in Indonesia.*

**Jakarta, 1 April 2024** — August in Jakarta has been ranked No. 46 on the prestigious 2024 Asia's 50 Best Restaurants List, sponsored by S. Pellegrino and Acqua Panna, during awards ceremonies held at the Grand InterContinental Parnas Seoul on Tuesday, 26 March 2024.

Winner of the *American Express One To Watch Award 2023*, August is the first Jakarta-based restaurant in the Asia's 50 Best Restaurants List's eleven-year history to be ranked. August was also crowned Best Restaurant in Indonesia, being the only restaurant from Indonesia on the list.

August



Debuted in November 2021, August is helmed by chef-owner Hans Christian and managing partner Budi Cahyadi. Hans and Budi have created a dining space that is elegant but not intimidating to patrons at Jakarta's Sudirman Central Business District. The restaurant offers a unique culinary experience with a DNA firmly connected to modern techniques while championing Indonesian spices and flavours. Apart from being the founding duo's birth month, August is also named to convey their goal of being respected and impressive, a theme that the team translates into both their personable service and the cuisine they present.

"We are equally delighted and humbled to receive these recognitions. All these are our gifts to our home city, Jakarta. We hope that it serves as a motivation for other chefs and restaurateurs to improve their craft to solidify Jakarta's position as a culinary destination," exclaimed Chef Hans.

"These awards are a testament to the hard work, passion, and camaraderie of the August family. Our goal has always been to serve meals that our guests enjoy and can encourage them to create lasting memories with. We will continue to do our best to make our guests, vendors and communities proud of August and our accomplishments," added Budi.

The August experience is contemporary and elegant, with conscious efforts made towards creating an inviting space. The intimate 50-seat restaurant in Jakarta's Sudirman central business district features warm lighting and earthy colours. An open kitchen, along with bookshelves lined with the team's personal collection, help create an immersive and cozy dining experience.

August's Chef's Journey Tasting Menu comprises 16 courses, including 6 snacks. This menu invites patrons to immerse themselves in the stories behind the dishes. Chef Hans draws from his travels, childhood memories, and fruitful relationships with suppliers to create his dishes. Chef Hans tries to highlight layers of Indonesian flavours through incorporating local ingredients and spices as the foundation of many of August's dishes, interpreted in a modern way.

Their seasonal line-caught fish is sourced from the waters around Bali and Lombok. Other ingredients such as eggs are from James & Jen farm in Bogor, specialty vegetables from Lembang Farms near Bandung, cheeses by Mazaraat Cheese in Yogyakarta, fresh vanilla pods from Experience Vanilla in Sukabumi and single-origin chocolate from around the archipelago by Pipiltin. All these and more inspire Chef Hans to create not just delicious dishes but an exciting introduction of spices on his plates.

August



### August's Dynamic Duo

Hans Christian and Budi Cahyadi are both seasoned F&B professionals with complementary experiences under their belts. Budi was born and grew up in Lombok. He graduated from Glion Institute of Higher Education in Switzerland. After which he 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 in New York and Chicago. After returning to Indonesia, Hans joined the team at VIEW at Fairmont Hotel Jakarta as Chef de Cuisine. 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.

### August

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### About August

August is the brainchild of Hans Christian, a skilful chef and Budi Cahyadi, a seasoned hotelier and F&B professional. Located at the Sequis Tower building in the Sudirman Central Business District, Jakarta, August debuted in November 2021, the duo 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 flavours.

### About the main sponsor: S. Pellegrino & Acqua Panna

S.Pellegrino & Acqua Panna are the main sponsors of Asia's 50 Best Restaurants. S.Pellegrino & Acqua Panna are the leading natural mineral waters in the fine dining world. Together they interpret Italian style worldwide as a synthesis of excellence, pleasure and well-being.

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