



Apéritif Restaurant & Bar

Fact Sheet

About	<p>Set amid Ubud's lush mountain valley setting, Apéritif offers an alternative and unique fine-dining experience in Bali. Housed in an elegant, spacious standalone building overlooking the verdant jungle landscape, the 1920s-inspired restaurant offers sophisticated seasonal degustation menus that are representative of the culinary team—led by Executive Chef Nic Vanderbeeken— and their respect for ingredients. The menu explores the world by way of the Indonesian archipelago; an eclectic journey of global gastronomy with the added influences of the old Spice Islands. It couples high-grade produce sourced globally, locally and from the Apéritif greenhouse with the finesse of Modern European culinary techniques.</p> <p>This luxurious tropical haven is also home to Apéritif Bar, where guests are encouraged to enjoy pre-dinner and fancy cocktails in an atmosphere that is reminiscent of the Roaring Twenties.</p>
Address	Viceroy Bali Jln. Lanyahan, Br. Nagi, Ubud, Bali 80571 Indonesia
Contact/Reservations	+62 361 908 2 777 res@aperitif.com
Website	www.aperitif.com
Social Media	www.facebook.com/AperitifRestaurant IG: @AperitifBali
Opening Hours	Open Daily Bar: 4pm – late Lunch: 12noon – 2pm Dinner: 5.30pm – 8.30pm
Capacity	60 pax
Architecture and Design	The fully air-conditioned restaurant and bar is opulently decorated in marbles, dark woods and bronze elements to capture the convivially grand atmosphere of the 1920s. Making note of Indonesia's rich and sordid colonial history, the space is also dotted with authentic period photographs that depict the last Dutch-Indonesian Viceroy of Bali and Yogyakarta.
Key Team	Chef Nic Vanderbeeken (Executive Chef) Chef Ida Ayu Chinthya Dewi (Pastry Chef)



Putri Tri Aryani (Restaurant Manager)
Panji Wisrawan (Head Mixologist)

Cuisine

Eclectic Global Cuisine

Menus and Prices

7 Course Degustation menus start from Rp. 1,490,000++ per person
Degustation menus with wine pairing at Rp. 2,340,000++ per person

*Vegetarian & Vegan menus are available

Restaurant Program

Bringing International Culinary Talent to The Island

Apéritif Restaurant have been continuously inviting international Chef who crowned prestigious culinary award Michelin Star to share kitchen with the executive Chef Nic Vanderbeeken.

Bar Programme

Conceptualised by award-winning bartender Ran Van Ongevalle, the aperitif and cocktail programme are inspired by the Roaring '20s. Each cocktail has been specially conceived with Bali's tropical climate in mind, while showcasing the best artisanal spirits and specialty liqueurs. The menu also presents a list of classic cocktails that are representative of the era.

Collaboration

In the spirits to elevate the mastery and extend the horizon, Apéritif welcome international talent to join hand with our Head of Mixologist, Panji in a wondrous collaboration at our iconic bar. Aperitif commits to regularly host this event to showcase the essence of liqueurs from around the world as well as promote the ability of this island as aperitif destination.

Cocktail Masterclass

Apéritif pleased to embrace those with liqueurs passions who have willing to learn by sharing expertise of our Head of Mixologist, Panji through The Cocktail Masterclass Program. The program accommodates the participants to received exclusive introduction from Panji and will follow by practicing to creates their own cocktails which being served with canapés at Apéritif Bar. One session will be available for maximum 6 participants from 3pm – 5pm upon reservation.

Friday Night Live Jazz

Indulge in the harmony of live jazz strain which being performed by Bali's top entertainers while sipping specially crafted cocktails alongside delicious bar snacks at Apéritif Bar every Friday starts from 8pm.

#Apérotime

Discover Italian summertime taste from the Apero-Cosmo with the true Kentucky Straight Bourbon Whiskey. The privilege every Friday & Saturday

Apéritif

from 4-6pm to welcome a glamorous weekend in style. The guest will treat by two selected cocktails for the price of one.

- Cocktail Anthology** Head of Mixologist and his team will make sure the guest have an enjoyable experience with the various selection of 1930's-inspired signature cocktails.
- Wine Programme** The comprehensive wine list keeps guests' varying preferences at the forefront. Featuring global labels across an extensive range of varietals, blends, techniques and styles, there is something to satisfy every palate whilst perfectly pairing with and enhancing the restaurant's cuisine.
- Activities** **Photoshoot**
Apéritif Bar & Restaurant is available for those who want to have the authentic classic 1920s interior as the background of their picture. It can be choice for pre-wedding, engagement, anniversary and fashion shoots.
- Payment Methods** Cash and all major credit cards
- Parking** Parking onsite at Viceroy Bali
- Unique Feature**
- Onsite helipad and helicopter pick-up service
 - Game of pool