



ALEXANDER MCKINSTRY
PASTRY CHEF, APÉRITIF

Chef Alexander McKinstry, 33, leads the dessert and pastry team at Viceroy Bali's Apéritif. With over a decade of experience at various lauded establishments around the world, he brings his unique take on desserts and pastries to the fine dining restaurant's global cuisine. Drawing from his upbringing and global travels, Alexander's ability to meld different cuisines and styles allows him to truly showcase familiar flavours that are able to cross any cultural boundaries.

Inspired by the team's various backgrounds and their respective childhood favourites, Alexander is able to capture a sense of nostalgia in his refined creations. His ability to reinterpret and elevate simple, comforting flavours allows diners to truly connect with each and every dish he presents. His deep culinary insights contribute to his creative and innovative desserts, which marry the best of Indonesian and Southeast Asian touches with modern gastronomic techniques.

Before calling Bali home, Alexander worked in the kitchens of award-winning restaurants including Melbourne's three-hatted Vue Du Monde, New York City's three Michelin-starred Le Bernardin, and Singapore's restaurant in a garden, Pollen. He has also worked alongside Daniel Boulud at the celebrity chef's Café Boulud Palm Beach restaurant in West Palm Beach, Florida; and Hong Kong's The Principal.

"Desserts truly round off the meal and the overall dining experience. I always seek to present something inventive that still resonates with diners. This is why many of my desserts are often inspired by things modern diners are familiar with, presented in new and exciting ways," says Alexander. "I took inspiration from the team's various backgrounds to create desserts and petit fours that feature familiar flavours like Indonesian klepon (a coconut-based dessert), peanut butter and jelly sandwiches, and even Vegemite."

At Apéritif, he also spearheads the bread and pastry programme, with creations such as sourdough using a lovingly cultivated five-year-old sourdough starter and black rice-based bread. Alexander continuously seeks to present playful and delicious renditions of desserts and pastries that will emotionally resonate with diners from around the world.

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