



NIC VANDERBEEKEN
EXECUTIVE CHEF, APÉRITIF

Chef Nic Vanderbeeken, 38, brings over 20 years of experience to lead the team at Viceroy Bali's Apéritif, an elegant fine dining restaurant serving Contemporary Global Cuisine in the lush valleys of Ubud. Emphasising his mastery over infusing lesser-known Indonesian flavours and ingredients with distinctive modern European cuisine, Nic presents dishes that embody the essence global cuisine, reflecting the borderless nature of today's world.

Having led the team at the luxury property's award-winning CasCades restaurant over five years, Nic continues to elevate his one-of-a-kind creations at Apéritif. His progressive and eclectic cooking style lends itself to the restaurant's cuisine. It melds the best of modern European techniques and cuisine with various ingredients and touches from the Old Spice islands to create dishes that appeal to the modern global diner. The wealth of knowledge he has accumulated from his time in Bali and Indonesia allows him to meticulously craft distinctive degustation menus for an unrivalled culinary journey through the world of gastronomy.

"It is important for me to pay homage to our sense of place, being in Bali and Indonesia, by respecting the flavours and ingredients available here. With my European culinary background, I combine the best of both worlds to create Apéritif's degustation menus that have been inspired by many different cuisines," says Nic. "It is also very inspiring to be able to work with such an international kitchen team who constantly push each other to experiment with new flavours and combinations to create a style of global cuisine that is unique to us."

Prior to Apéritif and CasCades, Chef Nic worked in Ho Chi Minh City, Vietnam consulting and developing a bistronomy concept. This experience has truly connected him to the bounty of Asian produce and the unique flavours available in this part of the world. He has also spent time in the kitchens of Michelin-starred restaurants including Restaurant Berto in Waregem, Belgium; Restaurant 't Convent in Lo-Reninge, Belgium; and celebrity chef Wout Bru's two Michelin-starred restaurant in France. He has also been the Chef-Owner of Bistro Biggles, a pioneering bistronomy restaurant respected by chefs and foodies for its casual concept that uses the best seasonal produce, located in Wevelgem, Belgium.

An advocate for cross-cultural collaborations and open sharing with chefs from around the world, Nic has hosted and collaborated with a myriad of lauded chefs. In his years in the kitchen, he has collaborated with chefs including Antwerp's Nick Bril, Chef of The Jane; Miami's Brad Kilgore, a James

Apéritif

Beard 2018 finalist and Chef at Alter Miami; Singapore's Julien Royer, chef-owner of Odette; and Ghent's Michaël Vrijmoed, Chef-Owner of two Michelin-starred Vrijmoed Restaurant.

Being able to tell a story through food, using the best seasonal produce from the property's own greenhouse, as well as in Bali and around the world, is an important aspect of Nic's culinary thinking. He seeks to draw inspiration from his experiences, as well as those of his team, to create a memorable dining experiences that will stand the test of time.

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